Cooking with Laura Ayers

DEEP COVERED BAKER COOKBOOK

Recipes, Tips & Delicious Possibilities



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COOKING WITH LAURA AYERS

Welcome to my kitchen!

If you have a Deep Covered Baker sitting in your cabinet, this book is about to make it the hardest-working piece in your kitchen. A whole chicken in about 30 minutes. Ribs in half the usual time. Cakes in the microwave that come out moist and delicious. It is all in here - 140 recipes, gathered into one place for you.

I organized everything the way we actually cook: quick weeknight dinners first, then the slow and cozy oven bakes, soups and chilis, breakfasts, all the starters, sides, and salads, and a big sweet finish. Every recipe tells you right up top whether it goes in the microwave, the oven, or both, and about how long it takes.

A few baker basics

- **Keep the lid on.** The lid traps steam, and that steam is what keeps roasts, chickens, and pork so moist. When a recipe says rest with the lid on, leave it - the food is still gently cooking.
- **Microwaves vary.** Times here are a guide. Check a minute or two early the first time you make a recipe, and add time in small increments if you need it.
- **No turntable?** Give the baker a quarter turn every few minutes so everything cooks evenly.
- **Hot stoneware is hot.** Use oven mitts, set the baker on a trivet or cooling rack, and lift the lid away from you - that steam is no joke.
- **Temperatures matter.** A quick check with a thermometer in the thickest part takes the guesswork out of chicken, pork, and roasts.

Now pick a recipe and let’s get cooking. I am so glad you’re here.

- Laura

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Quick Weeknight Dinners

Real dinners, fast - most of these cook in the microwave while you get everything else ready.

42 recipes

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Mexican Chicken Lasagna

Microwave · Ready in about 25 minutes, plus 10 minutes to rest

INGREDIENTS

- 1/4 cup lightly packed fresh cilantro leaves, plus extra for serving
- 1 pkg (8 oz) cream cheese
- 2 cups (8 oz) shredded Monterey Jack cheese, divided
- 1 medium onion, chopped (about 2/3 cup)
- 1 can (28 oz) enchilada sauce
- 12 corn tortillas (6-in.)
- 3 cups diced or shredded cooked chicken

DIRECTIONS

1. Soften the cream cheese in a batter bowl in the microwave, 30 to 45 seconds on HIGH. Stir in the chopped cilantro and 1 1/2 cups of the Monterey Jack.
2. Spoon 2/3 cup of the enchilada sauce across the bottom of the Deep Covered Baker. Pour the rest into a mixing bowl for dipping.
3. Dip 4 tortillas in the sauce and lay them in the baker, overlapping as needed. Spread on half the cream cheese mixture, then 1 cup of chicken and a third of the onion.
4. Repeat that layer once more. Finish with the last 4 dipped tortillas, the remaining chicken and onion, all the leftover sauce, and the last 1/2 cup of cheese.
5. Cover and microwave on HIGH 12 to 15 minutes, until bubbling hot in the center. Rest 10 minutes, shower with extra cilantro, cut into squares, and serve.

Smoky BBQ Chicken Sandwiches

Microwave · Makes 24 rolls

INGREDIENTS

- 1 to 2 lb boneless, skinless chicken
- 1 Tbsp Garlic Infused Canola Oil
- 2 Tbsp Chipotle Rub
- 2 yellow onions
- 8 oz mushrooms
- 24 rolls
- For the sauce: 1 cup ketchup, 1/4 cup firmly packed brown sugar, 2 Tbsp Smoky Barbecue Rub, 2 tsp vinegar

DIRECTIONS

1. Whisk the sauce ingredients together in a small saucepan, bring to a gentle boil while stirring, then take off the heat. You will have about 1 1/3 cups.
2. Set the chicken in the Deep Covered Baker, brush with the oil, and shake the Chipotle Rub all over it.
3. Cover and microwave 5 to 6 minutes. Stir, moving the less-cooked pieces to the outside, then microwave 5 to 6 minutes more, until the chicken is cooked through and no longer pink.
4. Chop the chicken right in the baker to the texture you like, stir in the warm BBQ sauce, and mix well.
5. Meanwhile, slice the onions and mushrooms and saute them in a grill or saute pan until tender.
6. Pile the chicken onto the rolls, top with onions and mushrooms, and serve.

Cranberry Chicken

Oven · 425°F - about 1 1/2 hours

INGREDIENTS

- 1 to 1 1/2 lb boneless, skinless chicken breasts
- 1 can whole berry cranberry sauce
- 1 can cream of mushroom soup
- 1 packet onion soup mix

DIRECTIONS

1. Heat the oven to 425°F and lay the chicken in the Deep Covered Baker.
2. Stir the cranberry sauce, mushroom soup, and onion soup mix together and pour it evenly over the chicken.
3. Cover with the lid and bake about 1 1/2 hours, until the chicken is tender and cooked through.

Orange Chicken

Oven · 350°F - 45 minutes to 1 hour

INGREDIENTS

- 1/2 cup barbecue sauce
- 1/4 cup flour
- 1/4 cup orange juice
- 1/4 cup orange marmalade
- 3 Tbsp soy sauce
- 1 tsp grated gingerroot
- 8 bone-in chicken thighs (about 3 1/2 lb), skin removed, or 4 to 6 boneless chicken breasts

DIRECTIONS

1. Heat the oven to 350°F. Whisk the barbecue sauce and flour together in a small bowl until smooth.
2. Whisk in the orange juice, marmalade, soy sauce, and ginger.
3. Arrange the chicken in the Deep Covered Baker and pour the sauce evenly over the top.
4. Cover with the lid and bake 45 minutes to 1 hour, until cooked through.

No Peek Chicken

Oven · 350°F - about 2 hours - no peeking!

INGREDIENTS

- 6 boneless, skinless chicken breast halves
- 1 pkg long grain and wild rice, with its seasoning packet
- 1 can cream of chicken soup
- 1 can cream of celery soup
- 1 soup can of water

DIRECTIONS

1. Heat the oven to 350°F. In the Deep Covered Baker, stir together the rice, the seasoning from the box, both soups, and the water.
2. Lay the chicken on top of the rice mixture and put the lid on.
3. Bake about 2 hours without lifting the lid. The chicken comes out wonderfully tender, with rice and gravy underneath.

> **Laura's tip:** This works beautifully with pork chops in place of the chicken, too.

Lasagna

Microwave · 15 minutes on HIGH, then 20 minutes on MEDIUM - or see the oven option

INGREDIENTS

- 1 box no-cook lasagna noodles
- 1 1/2 cups Parmesan cheese, grated
- 1 cup Monterey Jack cheese, grated
- Meat sauce: 1/2 lb mild Italian sausage, 1/2 lb lean ground beef, 1 chopped yellow onion, 1 chopped medium green bell pepper, 3 minced garlic cloves, Italian seasoning, 2 tsp salt, 1 tsp pepper, 2 Tbsp steak sauce, 2 Tbsp Worcestershire sauce, 1/2 tsp cayenne, two 1-lb jars spaghetti sauce
- Cheese filling: 15 oz ricotta, 1/4 cup grated Parmesan, 1 Tbsp chopped parsley, 2 eggs beaten, 1/4 tsp cayenne, 1 tsp salt, 1 tsp pepper, 2 tsp garlic powder

DIRECTIONS

1. Brown the sausage and beef in a 12-inch skillet, breaking the meat up as it cooks, about 5 minutes. Add the onion, bell pepper, and garlic with 2 Tbsp Italian seasoning and cook 5 minutes more. Stir in both jars of spaghetti sauce.
2. Stir all the cheese filling ingredients together in a large bowl.
3. Build the lasagna in the Deep Covered Baker: a layer of meat sauce, a layer of noodles, a sprinkle of the grated cheeses, then spoonfuls of the ricotta filling spread evenly. Repeat the layers, finishing with ricotta on top - it seals in the cheese so it stays creamy instead of rubbery in the microwave.
4. Cover and microwave 15 minutes on HIGH, then 20 minutes on MEDIUM. Shower with extra Parmesan and rest 10 minutes before serving.

> **Laura's tip:** Oven option: assemble the same way in the Deep Covered Baker or Rectangular Baker and bake uncovered at 375°F for 1 hour. Rest 15 minutes.

Meatloaf (Version 1)

Microwave · 14 to 16 minutes

INGREDIENTS

- 2 lb ground beef
- 1/2 green bell pepper, chopped
- 1/3 bottle Bennett's chili sauce
- 2 eggs
- 2 cups Rice Krispies cereal
- 1/2 cup cubed Muenster cheese (optional)
- 1 chopped onion

DIRECTIONS

1. Mix everything together well and shape it into a loaf in the Deep Covered Baker.
2. Microwave uncovered on full power 14 to 16 minutes, until done, draining off grease as needed along the way. The top will brown as it cooks.
3. Put the lid on and let it stand several minutes before slicing.

Pork Chops & Rice

Oven · 350°F - 1 to 2 hours

INGREDIENTS

- 1 package Uncle Ben's Rice Pilaf Mix
- 4 pork chops
- Water, as directed on the rice package

DIRECTIONS

1. Heat the oven to 350°F. Pour the rice pilaf mix into the Deep Covered Baker and add the water called for on the package.
2. Set the pork chops on top of the rice and sprinkle them with the seasoning from the mix.
3. Cover and bake 1 to 2 hours, until the chops are tender and the rice has soaked up all that good flavor.

Meatball Subs

Microwave · About 10 to 15 minutes

INGREDIENTS

- Frozen meatballs
- Spaghetti sauce
- Hoagie buns
- Mozzarella cheese

DIRECTIONS

1. Arrange the meatballs in a layer in the Deep Covered Baker and cover them with spaghetti sauce.
2. Cover and microwave about 10 to 15 minutes, until the meatballs are hot all the way through.
3. Spoon onto hoagie buns, top with mozzarella, and dig in.

Easy Baked Chimichangas

Microwave & Oven · 475°F - makes 8 to 10

INGREDIENTS

- 1 lb ground beef
- 1 medium onion, chopped
- 1 to 2 garlic cloves, pressed
- 1 can (4 oz) chopped green chilies
- 3/4 to 1 cup salsa
- 1 Tbsp Southwestern Seasoning Mix
- 8 to 10 flour tortillas (7 to 8 in. each)
- 1/3 stick butter, melted
- 8 oz cheddar and Monterey Jack cheese blend, grated
- 3 to 4 Roma tomatoes, sliced
- Optional garnish: green onions, sour cream, extra salsa

DIRECTIONS

1. Heat the oven to 475°F. Put the beef, onion, and garlic in the Deep Covered Baker, cover, and microwave on HIGH 4 minutes. Break the meat up well, cover, and microwave 2 minutes more. Crumble finely and drain well.
2. Stir in the chilies, salsa, and Southwestern Seasoning. Microwave 2 to 3 minutes, until warmed through.
3. Spoon the filling down the center of each tortilla. Fold two sides over the filling, then fold the other two sides over to make a neat square pouch.
4. Set the pouches seam-side down in a Rectangular Baker or bar pan, brush all over with melted butter, and bake 13 to 16 minutes, until golden and crisp.
5. The moment they come out, blanket them with the grated cheese. Top with tomato slices and green onions, and serve with sour cream and extra salsa.

Beef Enchilada Casserole

Microwave · 3 to 5 minutes to finish

INGREDIENTS

- 1 lb ground beef
- 1 can (10 oz) enchilada sauce
- 1 tsp Southwestern Seasoning
- 1/4 tsp salt
- 3/4 cup water
- 1/2 cup chunky salsa
- 12 yellow corn tortillas, cut into 1-in. strips
- 1/4 cup snipped fresh cilantro
- 1 cup shredded Colby Jack cheese

DIRECTIONS

1. In a large skillet, cook the beef with the seasoning and salt until it is no longer pink. Stir in the enchilada sauce, water, and salsa, bring to a simmer, then take it off the heat.
2. Layer half the tortilla strips in the Deep Covered Baker, then half the beef mixture, cheese, and cilantro. Repeat with the rest.
3. Cover and microwave on HIGH 3 to 5 minutes, until hot and melty.

Chicken & Vegetables

Oven · 350°F - 1 hour

INGREDIENTS

- Chicken pieces, skin on or off
- 1 onion, quartered
- Celery, cut into 1-in. pieces
- Carrots, cut into 1-in. pieces
- 1 package Good Seasons Italian Dressing Mix

DIRECTIONS

1. Heat the oven to 350°F and set the chicken in the Deep Covered Baker.
2. Tuck the onion, celery, and carrots all around the chicken.
3. Sprinkle half the package of dressing mix over everything, put the lid on, and bake 1 hour.

Greek Chicken

Microwave · 12 to 14 minutes, plus 3 minutes to heat through

INGREDIENTS

- 1 to 1 1/2 lb boneless, skinless chicken breasts
- Pampered Chef Greek Rub, salt, and pepper
- 1 medium red onion, cut into chunks
- Orzo pasta, cooked by package directions
- 1 can (15 oz) crushed tomatoes
- Fresh Parmesan, for grating

DIRECTIONS

1. Scatter the onion chunks across the bottom of the Deep Covered Baker and lay the chicken on top. Season the chicken generously with Greek Rub, salt, and pepper.
2. Cover and microwave on HIGH 12 to 14 minutes, stirring halfway, until the chicken is done. Cook the orzo on the stove while you wait.
3. Drain the liquid from the baker, then chop the chicken and onion together. Stir in the crushed tomatoes and the cooked orzo.
4. Cover and microwave on HIGH 3 minutes. Stir well and grate fresh Parmesan over the top.

10 Minute Barbecue Pork Tenderloin

Microwave · 6 to 10 minutes, plus 10 minutes to rest

INGREDIENTS

- 1 lb pork tenderloin
- 1 Tbsp vegetable oil
- 2 Tbsp Smoky Barbecue Rub
- Smoky BBQ Sauce: 1 cup ketchup, 1/4 cup brown sugar, 2 Tbsp Smoky Barbecue Rub, 2 tsp cider or white vinegar

DIRECTIONS

1. Trim the fat and silver skin from the tenderloin. Brush it with oil, season all over with the rub, and tuck the thin end under so it is an even thickness. Set it in the Deep Covered Baker.
2. Cover and microwave on HIGH 6 to 10 minutes, until the inside reaches 150°F.
3. Rest, still covered, 10 minutes - the temperature will climb to 160°F.
4. Stir the sauce ingredients together and bring to a boil, stirring now and then. Spoon sauce over the pork and serve it as a main dish, or shred the meat for sandwiches.

> **Laura's tip:** Easy twists: swap the rub for Southwestern Seasoning Mix and serve sliced pork over onions and peppers in warm tortillas for fajitas, or use Jamaican Jerk Rub and serve over rice with mango salsa (chopped mango, jalapeno, red bell pepper, green onion, lime zest and juice).

Green, White & Red Lasagna

Microwave · Serves 8 - 14 to 16 minutes, plus 10 minutes to rest

INGREDIENTS

- 1 1/4 lb bulk hot Italian turkey sausage, or links with casings removed
- 1 medium zucchini, coarsely chopped
- 1 medium red bell pepper, diced
- 1 1/2 cups marinara sauce, divided
- 6 oz cream cheese
- 1/2 cup loosely packed fresh basil leaves, chopped
- 2 cups shredded Italian cheese blend, divided
- 2 garlic cloves, pressed
- 1 tube (1 lb) prepared polenta, at room temperature, sliced into rounds

DIRECTIONS

1. Microwave the sausage in a batter bowl on HIGH 5 to 6 minutes, breaking it into crumbles halfway, until no longer pink. Drain and blot well, then stir in the zucchini, bell pepper, and 1 cup of the marinara.
2. Soften the cream cheese in the microwave, 1 to 2 minutes on HIGH. Stir in the basil, 1 1/2 cups of the cheese blend, and the garlic.
3. Pour the remaining marinara into the Deep Covered Baker and arrange the polenta rounds over it in a single layer.
4. Layer a third of the cream cheese mixture and a third of the sausage mixture over the polenta. Repeat the layers two more times.
5. Cover and microwave on HIGH 14 to 16 minutes, until hot in the center. Scatter the remaining cheese on top, cover, and rest 10 minutes.

> **Laura's tip:** Oven option: brown the sausage in a skillet, assemble as above, and bake covered at 400°F for 40 to 45 minutes.

Chicken Breasts in 8 Minutes

Microwave · 8 minutes - a great base for any recipe that calls for cooked chicken

INGREDIENTS

- 1 to 1 1/2 lb boneless, skinless chicken (about 3 breasts)
- Salt and pepper
- Your favorite seasonings

DIRECTIONS

1. Season the chicken well with salt, pepper, and your seasonings of choice.
2. Set it in the Deep Covered Baker, cover, and microwave 8 minutes, until cooked through.

> **Laura's tip:** Get ahead: season the chicken in the morning, seal it in a bag in the fridge, and dinner is 8 minutes away when you get home.

Moroccan Fried Rice

Microwave · 14 minutes for the chicken

INGREDIENTS

- 1 1/2 lb boneless, skinless chicken
- 1 Tbsp Spicy Pineapple Rum Sauce, plus more for the chicken
- 2 Tbsp Moroccan Rub, divided
- 1 small red onion, sliced
- 1 red, yellow, or orange sweet pepper, sliced
- 1 cup snow peas
- 2 boxes Rice-A-Roni Fried Rice, cooked by package directions with its seasoning packets and 1 Tbsp of the rub

DIRECTIONS

1. Set the chicken in the Deep Covered Baker. Spread the Spicy Pineapple Rum Sauce over it and sprinkle with 1 Tbsp of the Moroccan Rub.
2. Add the sliced onion and pepper, plus the snow peas (or grill the peas in a grill pan with a little garlic oil instead).
3. Cover and microwave 14 minutes, stirring halfway through.
4. Meanwhile, cook the rice by package directions, stirring the second tablespoon of rub in with the seasoning packets.
5. Chop the chicken, fold it into the rice, and serve.

Salmon

Microwave · Two 5-minute rounds at 50% power

INGREDIENTS

- 1 1/2 lb salmon fillet, cut into 4 pieces
- 1/2 cup mayonnaise
- 1 tsp dill
- 1 tsp lemon juice
- 1/4 tsp pepper
- 1/4 tsp salt

DIRECTIONS

1. Arrange the salmon in the Deep Covered Baker and microwave uncovered at 50% power for 5 minutes.
2. Stir the mayonnaise, dill, lemon juice, pepper, and salt together and brush it over the salmon.
3. Microwave at 50% power 5 minutes more, until the fish flakes.

> **Laura's tip:** Jamaican Jerk Salmon: rub 2 salmon steaks with a paste of 2 Tbsp Jamaican Jerk Rub and 2 Tbsp olive oil. Set drained spinach and artichoke hearts between the steaks, sprinkle with 1 more Tbsp of rub, cover, and microwave 10 minutes, until the fish reaches 140°F.

Mushroom Pork Chops

Oven · 325°F - 45 minutes to 1 hour

INGREDIENTS

- 1 can cream of mushroom soup
- 1 garlic clove, crushed
- 1/4 cup white wine
- 4 thick-sliced pork chops

DIRECTIONS

1. Heat the oven to 325°F. Pour the soup into the Deep Covered Baker, then stir in the garlic and wine.
2. Set the pork chops on top, cover with the lid, and bake 45 minutes to 1 hour.

Round Steak & Mushroom Gravy

Oven · 350°F - about 1 hour

INGREDIENTS

- Round steak
- 1 can cream of mushroom soup, plus 1 soup can of water

DIRECTIONS

1. Lay the round steak in the Deep Covered Baker and pour the soup and water over it.
2. Cover with the lid and bake at 350°F for about 1 hour, until tender. Spoon the gravy right over the steak to serve.

Quick Chicken Pad Thai

Microwave · About 25 minutes start to finish

INGREDIENTS

- 1 lb boneless, skinless chicken thighs or breasts, cut into 1/2-in. pieces
- 2 Tbsp Thai Red Curry Rub
- 8 oz uncooked linguine, broken in half
- 2 cups unsalted chicken stock
- 2 garlic cloves, pressed
- 4 green onions, sliced
- 1/2 cup prepared pad Thai sauce
- 2 cups bean sprouts
- Optional: chopped peanuts, chopped cilantro, lime wedges

DIRECTIONS

1. Toss the chicken with the rub in the Deep Covered Baker. Cover and microwave on HIGH 4 minutes, then stir to separate the pieces.
2. Add the noodles, stock, and garlic. Cover and microwave on HIGH 14 to 16 minutes, stirring twice and separating the noodles, until tender.
3. Stir in the pad Thai sauce, cover, and microwave on HIGH 2 to 3 minutes, until hot.
4. Fold in the green onions and bean sprouts. Serve with peanuts, cilantro, and lime wedges if you like.

Meatloaf (Version 2)

Microwave · 20 to 25 minutes, plus 10 minutes to rest

INGREDIENTS

- Loaf: 1 1/2 lb lean ground beef, 2 cups soft bread cubes, 1/2 cup chopped celery, 1/2 cup chopped onion, 1/4 cup chopped green pepper, 1 1/2 tsp salt, 1 egg lightly beaten, 1/2 cup catsup, 2 to 3 Tbsp piccalilli relish (optional)
- Glaze: 1/2 cup catsup, 1/4 cup piccalilli relish or chili sauce, 2 Tbsp brown sugar, 1 Tbsp lemon juice, 1 tsp dry mustard, 1 tsp Worcestershire sauce

DIRECTIONS

1. Mix all the loaf ingredients together well and pat the mixture evenly into the Deep Covered Baker.
2. Stir the glaze ingredients together and brush over the top of the loaf.
3. Microwave on HIGH about 20 to 25 minutes, checking at 15 minutes and then every few minutes, until a thermometer reads 170°F.
4. Rest 10 minutes before slicing.

Chicken Fettuccini Alfredo

Microwave · 12 to 14 minutes for the chicken

INGREDIENTS

- 1 to 1 1/2 lb boneless, skinless chicken breasts
- 1 clove garlic, pressed
- Salt and pepper
- Uncooked fettuccini noodles
- 1 jar Alfredo sauce
- Fresh Parmesan, for grating
- Dried parsley

DIRECTIONS

1. Set the chicken in the Deep Covered Baker and season it generously with salt and pepper. Press the garlic over the top.
2. Cover and microwave on HIGH 12 to 14 minutes, stirring halfway, until done. Meanwhile, cook the fettuccini on the stove by package directions and drain.
3. Drain the liquid from the baker and chop the chicken. Stir in the Alfredo sauce and the cooked noodles until everything is well mixed.
4. Cover and microwave 2 to 3 minutes, until heated through. Grate fresh Parmesan over the top and finish with a sprinkle of parsley.

Meatloaf (Version 3)

Microwave · 10 minutes covered, then 10 minutes uncovered

INGREDIENTS

- Loaf: 2 lb ground beef, 1 egg, 1/4 cup minced onion, 1 clove garlic pressed, 2 1/2 tsp salt, 1 cup oatmeal finely chopped, 1/4 cup ketchup, 1 tsp mustard
- Glaze: 1/2 cup brown sugar, 1/4 cup ketchup, 1 1/2 tsp mustard, 1 Tbsp Worcestershire sauce

DIRECTIONS

1. Mix the loaf ingredients together and press the mixture into the bottom of the Deep Covered Baker. Make a shallow dip in the center so the glaze stays put later.
2. Cover and microwave on HIGH 10 minutes, without the glaze.
3. Stir the glaze ingredients together. Drain the liquid from the baker, spoon the glaze over the loaf, and microwave uncovered 10 minutes more.

Moroccan Chicken Pasta

Microwave · About 12 minutes for the chicken

INGREDIENTS

- 1 1/2 to 2 lb boneless, skinless chicken breasts
- 2 boxes Olive Oil and Herb Pasta-Roni
- 1 red bell pepper, cut in strips
- 1 small red onion, cut in strips
- 2 Tbsp Moroccan Rub, divided
- 1 Tbsp olive oil
- 1 Tbsp Garlic Infused Canola Oil

DIRECTIONS

1. Start the pasta in a rice cooker with 4 cups of water, the olive oil, the pasta, and its seasoning packets, following the package timing.
2. Season the chicken with 1 Tbsp of the Moroccan Rub, set it in the Deep Covered Baker, cover, and microwave 12 minutes, stirring halfway, until cooked through.
3. Cook the pepper and onion strips with the garlic oil in a micro-cooker for 4 minutes.
4. Chop the chicken. Stir the second tablespoon of rub into the pasta, pile the pasta on a platter, and top with the chicken, then the peppers and onions.

Teriyaki Chicken Pitas

Microwave · 12 to 14 minutes, plus 2 minutes to finish

INGREDIENTS

- 1 1/2 lb boneless, skinless chicken breasts
- 1 medium yellow onion, cut in chunks
- 1 green bell pepper, cut in chunks
- Salt, pepper, and Asian Seasoning Mix
- 1/4 to 1/2 cup teriyaki sauce
- 1 Tbsp cornstarch
- Sliced provolone cheese
- Pita pockets

DIRECTIONS

1. Put the onion and pepper chunks in the Deep Covered Baker and lay the chicken on top. Season with salt, pepper, and Asian Seasoning Mix.
2. Cover and microwave on HIGH 12 to 14 minutes, stirring halfway, until the chicken is done. Drain and chop everything coarsely together.
3. Whisk the teriyaki sauce and cornstarch until smooth, pour it over the chicken mixture, stir well, and heat 2 minutes.
4. Fill each pita with 2 slices of provolone and a generous scoop of the chicken mixture. Serve right away.

Chicken Tortilla Casserole

Microwave · About 15 minutes

INGREDIENTS

- 1 poblano pepper, stemmed, seeded, and sliced
- 2 ears fresh corn, kernels cut off
- 1 1/2 lb boneless, skinless chicken tenders
- 2 Tbsp Southwestern Seasoning Mix
- 1/4 tsp salt
- 1 can (15 oz) black beans, drained and rinsed
- 1 1/2 cups thick and chunky salsa
- 4 cups broken tortilla chips
- 1 cup (4 oz) shredded cheddar and Monterey Jack cheese
- Cilantro (optional)

DIRECTIONS

1. Lay the poblano strips in the Deep Covered Baker and scatter the corn over them. Set the chicken on top and toss with the seasoning mix and salt.
2. Microwave on HIGH 4 minutes, stir to separate the tenders, then cover and microwave 4 to 6 minutes more, until cooked through. Shred the chicken.
3. Stir in the beans and salsa, then gently fold in the tortilla chips. Grate the cheese over the top.
4. Microwave uncovered on HIGH 2 to 3 minutes, until the cheese melts. Snip cilantro over the top if you like.

Grilled Chicken Penne al Fresco

Microwave · A scratch tomato-garlic sauce, right in the baker

INGREDIENTS

- 4 garlic cloves, sliced
- 2 cups grape or cherry tomatoes
- 3 cups uncooked penne pasta
- 3 cups chicken broth
- 3/4 cup dry white wine, such as Chardonnay
- 1/2 tsp each salt and coarsely ground black pepper
- 1 1/4 cups lightly packed fresh basil, divided
- 1 oz Parmesan, grated (about 1/4 cup packed), plus more for serving
- 2 cups diced grilled chicken breasts

DIRECTIONS

1. Mist the Deep Covered Baker with olive oil. Add the sliced garlic and tomatoes, cover, and microwave on HIGH 4 to 5 minutes, stirring after 2 minutes, until the tomatoes start to burst. Crush them well.
2. Stir in the pasta, broth, wine, salt, and pepper. Cover and microwave on HIGH 16 to 18 minutes, stirring after 10 minutes, until the pasta is tender.
3. Stir in most of the basil, the Parmesan, and the chicken, and mix well.
4. Serve with the reserved basil, extra Parmesan, and black pepper on top.

> **Laura's tip:** No wine? Swap in an extra 3/4 cup of chicken broth. Any tube pasta with a 9 to 11 minute cook time, like rigatoni, works in place of the penne.

30 Minute Chicken

Microwave · A whole roasted-style chicken in 20 to 30 minutes

INGREDIENTS

- 1 whole chicken (3 1/2 to 4 lb)
- 1 Tbsp olive oil
- Seasoning blend: 1 Tbsp flour, 1 tsp paprika, 1/2 tsp garlic powder, 1/2 tsp salt, 1/4 tsp coarse black pepper, 1/4 tsp dried thyme

DIRECTIONS

1. Mist the Deep Covered Baker with oil. Remove the giblets and neck, rinse the chicken, and pat it dry. Trim extra fat, tie the legs together with cotton string, and tuck the wing tips under the back.
2. Brush the chicken all over with olive oil, then coat it completely with the seasoning blend. Set it breast-side up in the baker.
3. Cover and microwave on HIGH 20 to 30 minutes, until the thickest part of the breast reads 165°F and the juices run clear.
4. Keep it covered and rest 10 minutes before carving.

> **Laura's tip:** All-in-one dinner: toss 1 cup each celery and carrots (1-in. pieces) and 3 cups potatoes (2-in. pieces) with seasoning and a little oil, arrange them around the chicken, and microwave covered on HIGH 30 to 40 minutes. Rest 10 minutes.

Cheesy Chicken Chilaquiles

Microwave · About 20 minutes

INGREDIENTS

- 1 1/2 lb boneless, skinless chicken breasts, cut in 1-in. chunks
- 1 Tbsp Southwestern Seasoning Mix
- 1 3/4 cups salsa verde
- 1 cup reduced-sodium chicken broth
- 3/4 cup chopped fresh cilantro, divided
- 12 cups restaurant-style tortilla chips
- 2 cups shredded Chihuahua cheese
- 1 cup crumbled queso fresco
- Sour cream (optional)

DIRECTIONS

1. Toss the chicken with the seasoning mix in the Deep Covered Baker. Cover and microwave 4 minutes, stir to separate, then microwave 4 minutes more. Drain.
2. Stir the salsa verde and broth together.
3. Layer half the chips in the baker, breaking them as you go, then half the chicken, half the salsa mixture, half the cheeses, and 1/4 cup of the cilantro. Repeat the layers, ending with the cheeses.
4. Cover and microwave 5 to 7 minutes, until the cheese has melted and most of the liquid is absorbed. Rest covered 5 minutes, scatter the last cilantro over the top, and serve with sour cream.

Easy Enchiladas (in 15 Minutes)

Microwave · 15 minutes, start to finish

INGREDIENTS

- 1 lb boneless, skinless chicken breasts (about 3)
- 1 can Rotel tomatoes with green chilies
- 1 cup shredded cheddar cheese
- 1 can (13 to 15 oz) enchilada sauce
- 6 to 10 flour or corn tortillas
- Optional for serving: salsa, guacamole, sour cream

DIRECTIONS

1. Set the chicken in the Deep Covered Baker, pour the tomatoes with chilies over it, and microwave on HIGH 10 minutes.
2. Move the chicken and some of the tomatoes to a bowl and chop it all together. Discard the leftover liquid.
3. Spoon the chicken into each tortilla, sprinkle with cheese, and roll up tight. Set them back in the baker.
4. Pour the enchilada sauce over the top, add more cheese, and microwave on HIGH 2 to 3 minutes, until melted. Serve with salsa, guacamole, and sour cream.

Tomato Basil Spaghetti with Grilled Chicken

Grill & Microwave · Pasta cooks in 12 to 15 minutes

INGREDIENTS

- 1 to 1 1/2 lb chicken breasts or tenders, thawed
- 2 cans chicken broth
- 1 lb box spaghetti, broken in half
- 5 to 6 fresh Roma tomatoes, wedged
- 1 package or bunch fresh basil
- 2 cloves garlic, sliced
- Fresh Parmesan
- 1 Tbsp olive oil or rosemary oil

DIRECTIONS

1. Grill the chicken in a grill pan with your favorite rub, then dice it.
2. Microwave the spaghetti in the chicken broth in a covered baker or magic pot 12 to 15 minutes, until tender.
3. Meanwhile, chop the basil in a food processor. Add the tomato wedges and garlic and chop again. Add the oil and chop once more into a fresh sauce.
4. Stir the sauce and the diced chicken into the hot pasta and serve with fresh Parmesan.

Southwest Chicken & Rice

Microwave & Stovetop · Chicken cooks in 12 minutes

INGREDIENTS

- 1 1/2 lb boneless, skinless chicken
- 1 small onion, chopped
- 1 orange, yellow, or red pepper, chopped
- 2 Tbsp Garlic Infused Canola Oil, divided
- 2 Tbsp Chipotle Rub
- 2 Tbsp butter
- 3 1/2 cups water
- 1 Tbsp Southwestern Seasoning Mix
- 1 family-size Spanish Style Rice-A-Roni
- 1 lb Velveeta Mexican cheese, cubed

DIRECTIONS

1. Brush the chicken with oil, sprinkle with Chipotle Rub, and set it in the Deep Covered Baker. Cover and microwave 12 minutes, stirring halfway, until cooked through.
2. Meanwhile, saute the onion and pepper in 1 Tbsp of the garlic oil in a 12-inch skillet until tender. Add the butter and rice mix and brown the vermicelli, then add the water, the rice seasoning packet, and the Southwestern Seasoning. Cook on low until done.
3. Chop the chicken, stir in the cubed cheese until melted and mixed well, then fold it into the rice. Serve right away.

Smoked Sausage with Vegetables

Oven · 350°F - 20 to 30 minutes

INGREDIENTS

- Smoked sausage, cut in chunks
- Potatoes, quartered
- Carrots, peeled
- Cabbage, quartered
- 1 cup water
- Any other vegetables you like

DIRECTIONS

1. Heat the oven to 350°F. Put the sausage chunks in the Deep Covered Baker.
2. Add the water, potatoes, carrots, cabbage, and any other vegetables you like.
3. Cover with the lid and bake 20 to 30 minutes, until the vegetables are done.

Barbecued Beef Sandwiches

Microwave & Oven · Steaks cook in 12 minutes

INGREDIENTS

- 1 lb thin rib eye steaks
- 1 Tbsp Garlic Infused Canola Oil, divided
- 1 Tbsp Sun Dried Tomato & Herb Seasoning
- 1 Tbsp Crushed Garlic & Peppercorn Rub
- 1 Tbsp Smoky BBQ Rub
- 1 cup Smoky BBQ Sauce
- 1 1/2 cups mozzarella cheese, grated
- 1 baked French loaf or Italian bread

DIRECTIONS

1. Brush the steaks with half the garlic oil and set them in the Deep Covered Baker. Sprinkle with the Crushed Garlic & Peppercorn Rub and the Smoky BBQ Rub. Cover and microwave 12 minutes.
2. Meanwhile, brush the bread with the rest of the oil, sprinkle with the Sun Dried Tomato & Herb Seasoning, and toast it on a round stone in a 375°F oven for 5 to 6 minutes.
3. Slice the steaks, return them to the baker, and stir in the BBQ sauce.
4. Pile the steak onto the toasted bread and finish with the grated mozzarella.

Chicken Fajitas with Fresh Salsa & Guacamole

Microwave · 12 to 15 minutes, plus 10 minutes to rest

INGREDIENTS

- 2 medium onions, sliced
- 1 green bell pepper and 1 red bell pepper, sliced
- 4 boneless, skinless chicken breast halves
- 2 Tbsp Chipotle Rub, divided
- 1 package fajita-size flour tortillas
- 8 oz shredded cheddar cheese
- 8 oz sour cream
- Fresh salsa: 1 pint grape tomatoes, 1 medium red onion, 1 jalapeno, 1/4 cup cilantro, 1 to 2 garlic cloves, juice of 1 lime, 1/2 tsp salt
- Guacamole: 2 ripe avocados, 1/2 cup of the fresh salsa, juice of 1 lime

DIRECTIONS

1. For the salsa, chop the tomatoes, red onion, jalapeno, and cilantro together to the texture you like. Stir in pressed garlic, lime juice, and salt. For the guacamole, mash the avocados and stir in 1/2 cup of the salsa and the lime juice.
2. Set the sliced onions and peppers in the Deep Covered Baker and sprinkle with 1 Tbsp of the Chipotle Rub. Season the chicken with the other tablespoon and lay it over the vegetables.
3. Cover and microwave 12 to 15 minutes, then rest with the lid on for 10 minutes. Warm the tortillas, covered, so they stay soft.
4. Move the peppers and onions to a bowl. Chop the chicken right in the baker, in its broth, then build your fajitas with cheese, sour cream, salsa, and guacamole.

> **Laura's tip:** Southwestern Seasoning Mix or taco seasoning works in place of the Chipotle Rub.

Smothered Chicken with Garlic

Oven · 375°F - 60 minutes covered, then 25 to 35 minutes uncovered

INGREDIENTS

- 1 Tbsp dried rosemary, divided
- 1/2 tsp paprika
- 1/2 tsp salt
- 1/4 tsp ground black pepper
- 1 whole chicken (about 4 lb)
- 1 lemon, quartered
- 1 Tbsp olive oil
- 2 heads garlic, peeled (about 40 cloves)

DIRECTIONS

1. Heat the oven to 375°F and mist the Deep Covered Baker with oil. Mix half the rosemary with the paprika, salt, and pepper.
2. Remove the giblets and neck, rinse the chicken, and pat it dry. Trim extra fat. Tuck the lemon quarters and the rest of the rosemary inside the chicken, tie the legs together, and tuck the wing tips under the back. Set it breast-side up in the baker.
3. Brush the chicken with oil and coat it all over with the seasoning mixture. Scatter the garlic cloves all around it.
4. Cover and bake 60 minutes. Take the lid off and roast 25 to 35 minutes more, until the thickest part of the thigh reads 180°F and the juices run clear.
5. Rest the chicken 10 minutes before carving. Fish the garlic out of the drippings and serve it right alongside.

Lemony Chicken Popover Puff

Oven & Microwave · 450°F, then 350°F - a showpiece that is easier than it looks

INGREDIENTS

- Puff: 3 Tbsp butter, divided; 1 cup milk; 6 eggs; 1 cup flour; 1/2 tsp salt
- Filling: 2 medium carrots, cut in 1/4-in. slices (about 1 cup); 1 cup sugar snap peas, halved; 1/2 cup chopped onion; 1 Tbsp butter; juice of 1 lemon (2 Tbsp); 1 can (10 1/2 oz) condensed cream of chicken soup; 2 cups diced cooked chicken; 1 cup diced red bell pepper; 1 1/2 tsp All-Purpose Dill Mix; 1/2 cup (2 oz) shredded cheddar

DIRECTIONS

1. Heat the oven to 450°F. Melt the butter and brush 1 Tbsp of it over the bottom of the Deep Covered Baker. Whisk the rest of the butter with the milk and eggs, then whisk in the flour and salt for 1 minute, until smooth. Pour the batter into the baker and bake 20 minutes. Drop the heat to 350°F and bake 10 to 15 minutes more, until puffed and golden.
2. While it bakes, microwave the carrots, snap peas, onion, and butter, covered, on HIGH 2 to 3 minutes, until crisp-tender.
3. Stir the lemon juice, bell pepper, soup, chicken, and dill together and microwave on HIGH 4 to 5 minutes, stirring once, until hot. Fold in the cheddar and half the vegetables.
4. Rest the puff 3 minutes - it will settle into a shell. Spoon the filling into the center and arrange the remaining vegetables around the edges. Slice and serve.

Chicken and Rice

Microwave · 25 minutes - it does not get simpler than this

INGREDIENTS

- 4 boneless, skinless chicken breasts
- 1 box Rice-A-Roni, with its seasoning mix and the water called for on the box

DIRECTIONS

1. Set the chicken in the bottom of the Deep Covered Baker.
2. Add the rice, the seasoning mix, and the water from the box directions.
3. Put the lid on and microwave 25 minutes, until the chicken is cooked through and the rice is tender.

Goulash

Oven · 350°F - about 30 minutes

INGREDIENTS

- 1 lb ground beef
- 1 cup chopped onions
- 2 cups diced tomatoes
- 2 cups elbow macaroni, cooked by package directions
- Salt and pepper to taste
- 8 oz Velveeta cheese, cubed or sliced

DIRECTIONS

1. Heat the oven to 350°F. Brown the beef and onions together in a 12-inch skillet.
2. In the Deep Covered Baker, combine the beef mixture, tomatoes, and cooked macaroni.
3. Lay the Velveeta over the top and bake about 30 minutes, until bubbly.

South-Of-The-Border Meat Loaf

Microwave · 14 to 17 minutes, plus a 3 to 5 minute finish

INGREDIENTS

- 1 cup finely chopped poblano or green bell pepper
- 1 medium onion (1/2 cup diced)
- 1/2 cup very finely crushed restaurant-style tortilla chips
- 1 cup ketchup
- 2 Tbsp Chipotle Rub
- 1 1/2 lb 85% lean ground beef
- 1 egg
- 1 1/2 cups shredded sharp cheddar, divided
- Chopped fresh cilantro (optional)

DIRECTIONS

1. Stir the ketchup and Chipotle Rub together. In a large bowl, mix the pepper, onion, chip crumbs, 3/4 cup of the ketchup mixture, the beef, the egg, and 1 cup of the cheese until well combined.
2. Shape the mixture into a loaf, about 8 1/2 by 4 1/2 inches, in the Deep Covered Baker.
3. Cover and microwave on HIGH 14 to 17 minutes, until the center reads 145°F. Brush the remaining ketchup mixture over the top.
4. Cover and microwave on HIGH 3 to 5 minutes more, until the center reaches 160°F. Scatter the rest of the cheese over the top, cover, and rest 10 minutes before slicing. Finish with cilantro if you like.

> **Laura's tip:** Oven option: bake uncovered at 400°F for 65 to 70 minutes, brushing with the sauce 15 minutes before it is done.

Autumn Risotto with Chicken & Cranberries

Microwave · Serves 6 - creamy risotto without the stirring

INGREDIENTS

- 1 cup sweetened dried cranberries
- 2 cups hot water
- 1 medium onion, coarsely chopped
- 1 cup uncooked Arborio or medium-grain white rice
- 1 Tbsp olive oil
- 2 3/4 cups chicken stock
- 3/4 cup dry white wine, such as Chardonnay
- 1/2 tsp each salt and coarsely ground black pepper
- 1/2 cup blanched slivered almonds, toasted
- 2 stalks celery, sliced
- 2 oz cream cheese, cubed
- 2 cups diced cooked chicken or turkey
- 1/4 cup finely chopped fresh parsley (optional)

DIRECTIONS

1. Soak the cranberries in the hot water and set aside. Stir the onion, rice, and oil together in the Deep Covered Baker and microwave uncovered on HIGH 2 to 4 minutes, until the onion turns translucent.
2. Add the stock, wine, salt, and pepper. Cover and microwave on HIGH 13 minutes, stirring once halfway, until the rice is still slightly firm.
3. Stir in the chicken and celery. Cover and microwave on HIGH 3 to 5 minutes, until the rice is tender and the risotto looks creamy.
4. Fold in the cream cheese and almonds until the cheese melts in, then fold in the drained cranberries. Garnish with parsley if you like.

> **Laura's tip:** You can swap the wine for an extra 3/4 cup of chicken stock.

SECTION 2 OF 6

Slow & Cozy Oven Bakes

The set-it-and-let-it-bake favorites: roasts, ribs, and whole chickens that come out tender every time.

14 recipes

- Whole Boneless Turkey Breast
- Chuck Roast with Gravy
- Burgundy Pot Roast
- Teriyaki Ribs with Grilled Pineapple
- Super Bowl Short Ribs
- Roasted Turkey Breast
- Vegetable Pot Roast
- Bachelor's Roast
- Juiciest Roast Chicken
- Hamburger Stroganoff
- Beef Pot Roast
- Beef Hamburger Base
- Barbecue Ribs
- Baked Ham

Whole Boneless Turkey Breast

Microwave · 40 minutes, plus 10 minutes to rest

INGREDIENTS

- 1 Butterball frozen boneless turkey breast
- Crushed Peppercorn & Garlic Rub

DIRECTIONS

1. Set the turkey breast in the Deep Covered Baker, out of its packaging, and sprinkle the rub over all sides.
2. Cover with the lid and microwave 40 minutes. Check the thickest part - it should read 165°F.
3. Rest covered 10 minutes; the temperature will rise to about 170°F. Slice and serve.

Chuck Roast with Gravy

Oven · 350°F - about 2 hours

INGREDIENTS

- 1 chuck roast
- 1 can cream of mushroom soup
- 1 can Coke
- 1 packet onion soup mix
- Egg noodles, for serving

DIRECTIONS

1. Heat the oven to 350°F. Stir the mushroom soup, onion soup mix, and Coke together.
2. Set the roast in the Deep Covered Baker and spread the soup mixture all over it.
3. Cover with the lid and bake about 2 hours, until fork-tender. Serve the roast and its gravy over egg noodles.

Burgundy Pot Roast

Oven · 350°F - 3 to 3 1/2 hours of cozy, hands-off cooking

INGREDIENTS

- 1 beef roast
- 1 cup burgundy wine
- 1 can (8 oz) tomato sauce
- 1 package dry vegetable soup mix
- Egg noodles, for serving

DIRECTIONS

1. Heat the oven to 350°F and set the roast in the Deep Covered Baker.
2. Pour the wine and tomato sauce over it and sprinkle the soup mix on top.
3. Cover with the lid and bake 3 to 3 1/2 hours, until meltingly tender. Serve hot over egg noodles.

Teriyaki Ribs with Grilled Pineapple

Microwave & Grill · Ribs cook in about 15 minutes before they hit the grill

INGREDIENTS

- 1 rack pork loin back ribs (baby back, 2 1/2 to 3 lb)
- 1 tsp salt
- 1/4 tsp ground black pepper
- 1/4 cup water
- Glaze: 1/2 cup teriyaki baste and glaze, 1/2 cup pineapple preserves, 1/4 cup ketchup, 1 garlic clove pressed, 1/4 to 1/2 tsp cayenne
- 1 pineapple, cut into wedges or slices

DIRECTIONS

1. Pull the membrane off the back of the ribs, season them with salt and pepper, and cut between the bones into individual ribs.
2. Arrange the ribs cut-side down in two layers in the Deep Covered Baker, add the water, cover, and microwave 8 minutes. Turn the ribs and microwave 7 to 10 minutes more, until they reach 160°F.
3. Stir the glaze ingredients together, holding back 1/2 cup. Toss the ribs in the rest of the glaze to coat.
4. Grill the ribs and pineapple 5 to 7 minutes, turning and basting with the reserved glaze, until grill marks appear.

> **Laura's tip:** No teriyaki baste and glaze? Simmer 1/2 cup teriyaki sauce, 1/4 cup cold water, and 1 Tbsp cornstarch, whisking until thickened.

Super Bowl Short Ribs

Oven · 325°F - 2 hours

INGREDIENTS

- 4 lb boneless beef short ribs, trimmed and cut into 2-in. strips
- 16 oz tomato sauce
- 1 cup dark brown sugar
- 1/2 cup soy sauce
- 2 to 3 medium red onions, coarsely chopped
- 3 Tbsp cinnamon

DIRECTIONS

1. Heat the oven to 325°F and set the rib strips in the Deep Covered Baker.
2. Stir the tomato sauce, brown sugar, soy sauce, onions, and cinnamon together and pour it all over the ribs.
3. Cover with the lid and bake 2 hours, stirring now and then. The ribs baste in their own juices the whole time and come out flavorful and tender, with plenty of broth for gravy if you want it.

Roasted Turkey Breast

Oven · 350°F - about 1 1/2 hours

INGREDIENTS

- 1 turkey breast
- 6 to 8 small red-skinned potatoes, halved
- 1/2 cup white wine
- 2 cloves garlic, pressed
- Salt and pepper

DIRECTIONS

1. Heat the oven to 350°F. Set the turkey breast in the Deep Covered Baker and arrange the potatoes around it.
2. Pour in the wine, add the garlic, and season with salt and pepper.
3. Cover with the lid and bake about 1 1/2 hours, uncovering for the last 15 to 20 minutes. Rest 5 minutes before slicing.

Vegetable Pot Roast

Oven · 325°F - 2 to 3 hours, depending on the size of the roast

INGREDIENTS

- 1 beef roast
- Potatoes
- Carrots
- Onions
- Celery
- Salt and pepper

DIRECTIONS

1. Heat the oven to 325°F and set the roast in the Deep Covered Baker.
2. Add the potatoes, carrots, onions, and celery, and season with salt and pepper. No water needed - the roast makes its own broth.
3. Cover with the lid and bake 2 to 3 hours, until tender.
4. Lift the roast and vegetables out and use the broth to make a gravy to pour over everything.

Bachelor's Roast

Oven · 350°F - about 30 minutes per pound

INGREDIENTS

- 1 roast (about 3 lb)
- 1 to 2 onions
- 1 to 2 garlic cloves, pressed
- 1 can Coke
- 2 cups ketchup

DIRECTIONS

1. Heat the oven to 350°F and set the roast in the Deep Covered Baker.
2. Add the onions and garlic, then pour the Coke and ketchup over the top.
3. Cover and bake about 30 minutes per pound, until tender.

> **Laura's tip:** Leftovers? Shred the meat, stir it back into the sauce, and you have BBQ for a couple more meals.

Juiciest Roast Chicken

Oven · 450°F - 50 to 60 minutes, uncovered

INGREDIENTS

- 1 whole chicken (3 1/2 to 4 1/2 lb)
- 1 Tbsp olive oil
- Seasoning blend: 1 Tbsp flour, 1/2 tsp garlic powder, 1/2 tsp paprika, 1/2 tsp salt, 1/4 tsp coarse black pepper, 1/4 tsp dried thyme

DIRECTIONS

1. Heat the oven to 450°F and mist the Deep Covered Baker with oil. Remove the giblets and neck, rinse the chicken, and pat it dry. Trim extra fat, tie the legs together, and tuck the wing tips under the back.
2. Brush the chicken all over with oil, then coat it completely with the seasoning blend.
3. Set it breast-side up in the baker and roast uncovered 50 to 60 minutes, until the thickest part of the thigh reads 180°F and the juices run clear.
4. Rest 10 minutes before carving.

> **Laura's tip:** Variations: brush on a thick coat of apricot jam and pour a can of pineapple with maraschino cherries over the top for Hawaiian chicken; pour fat-free honey mustard dressing over it for honey mustard chicken; or tuck a whole lemon and a whole head of garlic (unpeeled) in the cavity and season with salt and pepper for lemon garlic chicken.

Hamburger Stroganoff

Microwave · Makes one portion now and one to freeze for later

INGREDIENTS

- 1 lb ground beef
- 1/4 cup chopped onion
- 1 garlic clove, pressed
- 1 can (10.5 oz) condensed beef consomme, undiluted
- 1 can (4 oz) mushroom stems and pieces, undrained
- 3 Tbsp lemon juice
- 1/4 tsp pepper
- For each portion: 2 cups cooked spiral pasta or egg noodles, 1/2 cup sour cream, 2 Tbsp water

DIRECTIONS

1. Put the beef, onion, and garlic in the Deep Covered Baker and season with salt and pepper. Cover and microwave on HIGH 4 minutes, crumble the meat, then cover and microwave 2 minutes more. Crumble to the texture you like and drain.
2. Stir in the consomme, mushrooms, lemon juice, and pepper.
3. Freeze half the mixture in a freezer bag for up to 3 months. Stir the pasta, sour cream, and water into the other half and heat through - do not boil.

> **Laura's tip:** To use the frozen portion: thaw it, then stir in the pasta, sour cream, and water and heat through the same way.

Beef Pot Roast

Microwave · 40 to 45 minutes - keep the lid on so the steam keeps it moist

INGREDIENTS

- 3 1/2 to 4 lb boneless chuck roast
- 2 to 3 tsp olive oil, plus more for searing
- Pampered Chef seasoning rub of your choice
- 1/4 to 1/2 cup flour, for coating
- 2 garlic cloves, pressed
- 1 tsp coarse (kosher) salt
- 1/2 to 1 tsp ground black pepper
- Worcestershire sauce, as desired
- 1 onion, chopped

DIRECTIONS

1. Rub the roast with oil, then work in the seasoning rub, salt, and pepper. Dredge it in flour to coat all sides.
2. Sear the roast in a hot 12-inch skillet or grill pan, 4 minutes on the first side and 3 to 4 minutes on each remaining side.
3. Scatter the onion and garlic in the bottom of the Deep Covered Baker with a sprinkle of salt and pepper. Set the roast on top and splash it with Worcestershire sauce.
4. Cover and microwave on HIGH 40 to 45 minutes. Keep the lid on the whole time - that trapped steam is what keeps the roast moist.
5. Rest the roast on a platter 10 to 15 minutes, slice it, and spoon the onions and gravy over the top.

Beef Hamburger Base

Microwave · 6 minutes - the start of a dozen dinners

INGREDIENTS

- 1 to 2 lb lean ground beef
- Add-ins of your choice: chunked onion, bell peppers, pressed garlic
- Salt, pepper, and seasonings to taste

DIRECTIONS

1. Put the beef and your add-ins in the Deep Covered Baker and season to taste.
2. Cover and microwave on HIGH 4 minutes. Crumble the meat, cover, and microwave 2 minutes more.
3. Crumble once more to the texture you like and drain.

> **Laura's tip:** Keep a batch handy for spaghetti sauce, sloppy joe sauce, tacos, burritos, and more.

Barbecue Ribs

Microwave & Grill · Serves 4 - the baker cuts the cooking time in half

INGREDIENTS

- 1 rack (2 1/2 to 3 lb) pork loin baby back ribs
- 1 tsp salt
- 1/4 tsp coarsely ground black pepper
- 1/4 cup water
- Smoky Barbecue Sauce: 1 cup ketchup, 1/4 cup packed brown sugar, 2 Tbsp Smoky Barbecue Rub, 2 tsp cider or white vinegar

DIRECTIONS

1. Pull the membrane off the back of the rack, season both sides with salt and pepper, and cut between the bones into individual ribs.
2. Arrange the ribs cut-side down in two layers in the Deep Covered Baker, add the water, cover, and microwave on HIGH 8 minutes. Turn the ribs and microwave 7 to 10 minutes more, until they read 160°F in the meatiest part and are no longer pink.
3. Meanwhile, stir the sauce ingredients together in a small saucepan, bring to a boil while stirring, then take it off the heat.
4. Toss the ribs with 1 cup of the sauce. Set them in a grill pan heated over medium heat and cook 4 to 6 minutes, turning once and brushing with the remaining sauce, until grill marks appear. Serve right away.

> **Laura's tip:** The membrane under the rack is tough and holds in extra fat. Slide a knife tip under one corner, grab it with a paper towel, and pull it away from the bones.

Baked Ham

Oven · 350°F - 2 1/2 to 3 hours

INGREDIENTS

- 1 butt portion of a ham
- Optional glaze: pineapple and brown sugar

DIRECTIONS

1. Set the ham in the Deep Covered Baker and cover with the lid.
2. Bake at 350°F for 2 1/2 to 3 hours.
3. If you like a glaze, add pineapple and a brown sugar glaze during the last 30 minutes.

Soups, Chilis & Comfort Bowls

Warm, hearty bowls - several of them ready in about 20 minutes.

10 recipes

- Barbecue Pork Oven Chili
- White Chicken Chili
- Curried Chicken Noodle Soup
- Taco Soup
- Smashed Potato Soup
- Quick Jambalaya
- Chili Cheese Pie
- Quick Turkey Chili
- Lasagna Soup
- Loaded Baked Potato Chowder

Barbecue Pork Oven Chili

Oven · 350°F - serves 8 (about 9 cups)

INGREDIENTS

- 1 large onion, chopped
- 2 cups chicken stock
- 6 garlic cloves, pressed, divided
- 1 tsp salt, divided
- 1 pork shoulder roast (3 1/2 to 4 lb), trimmed
- 1 can (15 oz) tomato sauce
- 1 can (15 oz) black-eyed peas, drained and rinsed
- 1 can (14.5 oz) petite diced tomatoes, undrained
- 1 3/4 cups fresh or frozen corn kernels
- 3 Tbsp Smoky Barbecue Rub
- Optional: shredded white cheddar and fresh cilantro

DIRECTIONS

1. Heat the oven to 350°F. Stir the onion, stock, half the garlic, and half the salt together in the Deep Covered Baker and set the pork on top. Cover and bake 1 hour.
2. Turn the pork over, cover, and bake 2 to 2 1/2 hours more, turning it every hour, until fork-tender but not falling apart.
3. Meanwhile, stir the tomato sauce, black-eyed peas, tomatoes, corn, rub, and the remaining garlic and salt together in a batter bowl.
4. Lift the pork out to cool in the fridge. Strain the baker juices and let them stand 20 minutes, then pour off the juices, keeping them. Microwave the vegetable mixture on HIGH 3 to 4 minutes, until hot.
5. Cut the pork into 1/2-in. pieces. Return the pork, the reserved juices, and the vegetable mixture to the baker, mix gently, cover, and bake 45 to 60 minutes, until thickened. Serve with cheddar and cilantro if you like.

> **Laura's tip:** Pork shoulder is sometimes labeled pork butt. To test it, pierce it with a fork and pull straight up - tender meat slides right off.

White Chicken Chili

Microwave · Roasted garlic makes this one special

INGREDIENTS

- 3 whole heads garlic (about 48 cloves), unpeeled
- 3/4 tsp salt, divided
- 3 Tbsp olive oil, divided
- 2 poblano peppers, finely diced
- 1 medium onion, chopped
- 1 1/2 lb boneless, skinless chicken thighs or breasts, finely diced
- 2 Tbsp Southwestern Seasoning Mix
- 2 cans (15.5 oz each) Great Northern beans, drained
- 1 jar (16 oz) salsa verde

DIRECTIONS

1. Slice 1/4 inch off the pointed tops of the garlic heads to expose the cloves. Set them cut-side up in a batter bowl, sprinkle with 1/4 tsp of the salt, and drizzle with 2 Tbsp of the oil. Cover and microwave on HIGH 3 minutes, until soft. Set aside to cool.
2. Put the peppers and onion in the Deep Covered Baker. Add the chicken, seasoning mix, the remaining oil, and the remaining salt, and mix well. Cover and microwave on HIGH 4 minutes, stir to separate the chicken, then cover and microwave 4 to 6 minutes more, until cooked through.
3. Squeeze the cooled garlic out of its skins, mash it, and stir it together with the beans and salsa verde. Add the whole mixture to the baker and stir well.
4. Cover and microwave on HIGH 5 to 7 minutes, until heated through.

> **Laura's tip:** Taco seasoning can stand in for the Southwestern Seasoning Mix - just leave out the salt. Great toppings: shredded cheese, sour cream, lime wedges, diced avocado, or chopped cilantro.

Curried Chicken Noodle Soup

Microwave · About 20 minutes

INGREDIENTS

- 1 large red bell pepper, diced
- 1 medium onion, chopped
- 2 medium carrots, peeled and sliced
- 1 lb boneless, skinless chicken thighs or breasts, diced
- 3 Tbsp Indian Mild Curry Rub, divided
- 2 3/4 cups unsalted chicken stock
- 2 cups uncooked egg noodles
- 1 1/2 cups snow peas, trimmed and halved
- 1 cup lite coconut milk
- 1/4 cup chopped fresh cilantro (optional)

DIRECTIONS

1. Put the bell pepper, onion, and carrots in the Deep Covered Baker. Add the chicken and 1 Tbsp of the curry rub and mix well.
2. Cover and microwave on HIGH 5 minutes, then stir to separate the chicken. Stir in the stock, the remaining rub, and the noodles. Cover and microwave on HIGH 7 to 9 minutes, stirring once halfway, until the noodles are still slightly firm.
3. Stir in the snow peas and coconut milk. Cover and microwave on HIGH 3 to 5 minutes, until the noodles are tender and the soup is hot. Garnish with cilantro if you like.

Taco Soup

Microwave · Ready in about 20 minutes - serve with all the fixings

INGREDIENTS

- 1 lb lean ground beef
- 1 small yellow onion, finely chopped
- 1 package taco seasoning mix
- 1 can (15 oz) whole kernel corn, undrained
- 1 can (15 oz) beans in chili sauce, undrained
- 1 can Rotel chilies and diced tomatoes, undrained
- 1 can tomato soup, plus 1 soup can of water
- For serving: tortilla chips, salsa, sour cream, grated cheddar

DIRECTIONS

1. Put the beef and onion in the Deep Covered Baker, cover, and microwave on HIGH 4 minutes. Crumble the meat, cover, and microwave 2 minutes more. Crumble to the texture you like and drain.
2. Stir in everything else - the taco seasoning, corn, beans, Rotel, tomato soup, and water.
3. Heat 10 minutes, until hot all the way through. Serve with tortilla chips, salsa, sour cream, and grated cheddar.

Smashed Potato Soup

Microwave · About 15 minutes

INGREDIENTS

- 1/2 cup coarsely chopped carrot
- 1/2 cup coarsely chopped celery
- 1/2 cup coarsely chopped onion
- 1 pkg (1 lb 4 oz) refrigerated mashed potatoes
- 1 can (14 1/2 oz) 99% fat-free chicken broth
- 1/2 cup fat-free milk
- 1 garlic clove, pressed
- 1/4 tsp salt
- 1/8 tsp ground black pepper
- 1/2 cup reduced-fat sour cream
- 2 Tbsp snipped fresh parsley
- Optional toppings: sliced green onions, reduced-fat shredded cheddar, crumbled cooked turkey bacon

DIRECTIONS

1. Put the carrot, celery, and onion in the Deep Covered Baker, cover, and microwave about 4 minutes.
2. Stir in the mashed potatoes, broth, milk, garlic, salt, and pepper. Cover and microwave about 8 minutes, until hot.
3. Stir in the sour cream and heat 2 minutes more. Finish with the parsley, stir, and serve with your favorite toppings.

Quick Jambalaya

Microwave · 25 to 30 minutes - everything cooks together

INGREDIENTS

- 3 boneless, skinless chicken breasts
- 3 to 5 inches smoked beef sausage, sliced
- 1 package Zatarain's jambalaya mix, plus the water called for on the package

DIRECTIONS

1. Put everything in the Deep Covered Baker - chicken, sausage slices, the jambalaya mix, and its water.
2. Cover and microwave 25 to 30 minutes. Serve and enjoy.

Chili Cheese Pie

Oven · 400°F, then 350°F - let it stand 5 minutes before slicing

INGREDIENTS

- 1 refrigerated pie crust (from a 15 oz package)
- 1 Tbsp cornmeal
- 2 Tbsp chopped onion
- 8 oz shredded cheddar and Monterey Jack cheese
- 1 can (4 oz) chopped green chilies, drained
- 3 eggs
- 3/4 cup milk
- 2 medium plum tomatoes, thinly sliced

DIRECTIONS

1. Heat the oven to 400°F. Let the crust stand at room temperature 15 minutes, then roll it into a 12-inch circle on a lightly floured surface.
2. Sprinkle the cornmeal in the bottom of the Deep Covered Baker. Fit the crust in, pressing it over the bottom and up the sides to form a rim. Prick it with a fork and bake 10 minutes.
3. Drop the oven to 350°F. Scatter the cheese, chilies, and onion into the crust. Whisk the eggs and milk and pour them in. Arrange the tomato slices around the edge, overlapping a little.
4. Bake 35 to 40 minutes, until a knife in the center comes out clean. Stand 5 minutes before slicing.

Quick Turkey Chili

Microwave · Ready in less than 30 minutes

INGREDIENTS

- 1 cup chopped onion
- 1 jalapeno pepper, seeded and chopped
- 1 cup diced green bell pepper
- 1 lb 99% lean ground turkey
- 2 Tbsp olive or canola oil
- 3 garlic cloves, pressed
- 3/4 tsp salt
- 2 Tbsp Southwestern Seasoning Mix
- 2 Tbsp flour
- 1 can (28 oz) diced tomatoes, undrained
- 1 can (15 oz) black beans, drained and rinsed
- 1 can (16 oz) chili beans in sauce, undrained
- 1/2 cup hot water

DIRECTIONS

1. Put the onion, jalapeno, and bell pepper in the Deep Covered Baker and microwave uncovered on HIGH 4 to 5 minutes, until tender.
2. Add the turkey, oil, garlic, and salt and mix well. Microwave uncovered 5 to 6 minutes more, stirring halfway and breaking the turkey into crumbles.
3. Stir in the seasoning mix and flour until everything is coated, then stir in the tomatoes, both beans, and the water.
4. Microwave uncovered 12 to 14 minutes, stirring once halfway, until slightly thickened.

Lasagna Soup

Microwave · All the lasagna flavor, in a bowl

INGREDIENTS

- 1 to 1 1/2 lb lean ground beef
- 1 onion, chopped
- 2 garlic cloves, pressed
- 1 tsp oregano
- 1/4 tsp red pepper flakes
- 2 Tbsp tomato paste
- 1 can (14 oz) diced tomatoes, with juice
- 3 cups chicken broth
- 2 bay leaves
- 4 oz uncooked fusilli or rotini pasta (half an 8 oz box)
- Dried basil, to taste
- Cheese dollop: 4 oz ricotta, 1/4 cup grated Parmesan, 1/8 tsp salt, pinch of pepper
- 1 cup shredded mozzarella

DIRECTIONS

1. Put the beef in the Deep Covered Baker with the onion and garlic, and sprinkle the oregano and red pepper flakes over the top. Cover and microwave on HIGH 4 minutes, crumble, then cover and microwave 2 minutes more, until the beef is no longer pink. Drain well and set the beef aside.
2. In the baker, stir the tomato paste and diced tomatoes together, then add the broth, bay leaves, and uncooked pasta. Cover and microwave on HIGH 10 to 13 minutes, until the pasta is tender. Stir in the basil and season to taste.
3. Return the beef to the baker, cover, and microwave 1 to 2 minutes more.
4. Stir the ricotta, Parmesan, salt, and pepper together. To serve, put about 1 1/2 Tbsp of the ricotta mixture in each bowl, sprinkle with mozzarella, and ladle the hot soup over the top. Give it a good whirl with your spoon so there is gooey cheese in every bite.

Loaded Baked Potato Chowder

Microwave · Comfort in about 25 minutes

INGREDIENTS

- 3 baking potatoes (about 2 1/2 lb), halved lengthwise
- 3 1/2 cups milk, divided
- 4 oz cream cheese, softened
- 2 Tbsp butter
- 2 to 3 green onions with tops, sliced
- 4 oz sharp cheddar, grated
- 1 1/2 tsp salt
- 1/2 tsp coarsely ground black pepper
- Optional toppings: chopped cooked bacon, sour cream, steamed broccoli florets

DIRECTIONS

1. Set the potato halves in the Deep Covered Baker and pour 1/2 cup of the milk over them. Cover and microwave on HIGH 11 minutes.
2. Swap the center potatoes with the ones at the ends so everything cooks evenly. Cover and microwave on HIGH 8 to 11 minutes more, until the potatoes pierce easily with a fork. Mash them coarsely right in the baker.
3. Whisk the cream cheese smooth, then slowly whisk in the remaining 3 cups of milk. Pour it into the baker with the butter. Cover and microwave on HIGH 3 to 5 minutes, until hot.
4. Stir in the cheddar, green onions, salt, and pepper until the cheese melts. Serve with your favorite toppings.

SECTION 4 OF 6

Breakfast, Brunch & Breads

Morning casseroles, puffy oven pancakes, and a no-knead artisan bread worth planning a day ahead for.

8 recipes

- Breakfast Hashbrown Casserole
- Omelet
- Ham & Apple Oven Pancake
- Berry Pancake Puff
- Breakfast Casserole
- Chipotle Chili Cornbread Bake
- Caramel Apple Bread Pudding
- Artisan Bread (No Knead)

Breakfast Hashbrown Casserole

Microwave · 13 minutes - feeds a hungry morning crowd

INGREDIENTS

- 1 bag frozen hash browns, thawed
- 1 lb breakfast sausage (or bacon or ham), cooked and crumbled
- Diced vegetables of your choice
- 2 1/2 cups shredded Colby Jack or your favorite cheese, plus 1/2 cup more for the top
- 12 eggs, beaten
- Salt and pepper to taste
- For serving: salsa and sour cream

DIRECTIONS

1. Brown the sausage in a 12-inch skillet, crumbling it as it cooks.
2. Crumble the hash browns into the bottom of the Deep Covered Baker. Layer on the cooked meat and diced vegetables, then the cheese.
3. Pour the beaten eggs, seasoned with salt and pepper, evenly over everything. Scatter the extra 1/2 cup of cheese on top.
4. Cover and microwave on HIGH 13 minutes. Serve with salsa and sour cream if you like.

Omelet

Microwave · A big, shareable omelet - no flipping required

INGREDIENTS

- 2 small baking potatoes, chopped small
- 1 small sweet onion, chopped
- 1 red bell pepper, chopped
- 2 Tbsp butter
- 8 eggs
- 1/2 cup heavy whipping cream
- Salt and pepper to taste
- 2 cups shredded cheddar and Monterey Jack cheese, divided
- 6 to 8 slices bacon, cooked and crumbled
- 4 plum tomatoes, diced, and 1 bunch green onions, diced, for serving

DIRECTIONS

1. Put the potatoes, onion, and bell pepper in the Deep Covered Baker, dot with the butter, cover, and microwave 3 minutes, until the potatoes are fork-tender.
2. Whisk the eggs and cream together with salt and pepper.
3. Scatter half the cheese over the potatoes, pour the eggs over, and top with the rest of the cheese. Microwave 13 minutes.
4. Finish with the crumbled bacon, and serve with the tomatoes and green onions - and extra cheese, if you want it.

Ham & Apple Oven Pancake

Oven · 450°F, then 350°F - serve it the minute it comes out

INGREDIENTS

- Pancake: 3 Tbsp butter, melted, divided; 6 eggs; 1 cup milk; 3/4 cup flour; 1/2 tsp salt
- Filling: 2 Tbsp Dijon mustard; 2 red baking apples, cored and thinly sliced (unpeeled); 6 oz cooked ham, chopped; 2 green onions; 2 oz cheddar, grated

DIRECTIONS

1. Heat the oven to 450°F. Brush 1 Tbsp of the melted butter over the bottom of the Deep Covered Baker. Whisk the eggs, milk, and remaining butter together, then whisk in the flour and salt for 1 minute, until smooth. Pour into the baker and bake 20 minutes. Drop the heat to 350°F and bake 10 to 15 minutes more, until puffed and golden.
2. For the filling, melt a little butter and stir in the mustard. Add the apples, ham, and green onions and microwave, covered, on HIGH 2 to 3 minutes, until the apples are just tender.
3. Rest the pancake a few minutes - it will settle into a shell. Spoon the ham and apple filling into the center, sprinkle with cheddar, and serve immediately.

Berry Pancake Puff

Oven · 450°F, then 350°F - a brunch centerpiece

INGREDIENTS

- Berry topping: 3 cups fresh berries (raspberries, blueberries, blackberries, or sliced strawberries), 1/3 cup orange marmalade
- Pancake: 3 Tbsp butter, melted, divided; 1 cup flour; 1 cup milk; 1/2 tsp salt; 6 eggs; 2 Tbsp powdered sugar

DIRECTIONS

1. Heat the oven to 450°F. Gently stir the berries and marmalade together and set aside.
2. Coat the Deep Covered Baker with 1 Tbsp of the butter. Whisk the milk, eggs, and remaining 2 Tbsp butter together, then slowly whisk in the flour and salt until smooth. Pour into the baker.
3. Bake 13 minutes. Drop the heat to 350°F and bake 15 to 17 minutes more, until the sides are crisp and golden.
4. Dust immediately with powdered sugar, fill the center with the berry topping, cut into wedges, and serve right away.

Breakfast Casserole

Microwave · 10 minutes in the baker after a quick skillet start

INGREDIENTS

- 12 oz mild bulk sausage
- 12 oz hot bulk sausage
- 10 eggs, whisked
- 1 cup sour cream
- 1 large onion, chopped
- 1 red pepper, chopped
- 1 zucchini, chopped
- 16 oz mushrooms, sliced
- 2 cups shredded cheddar

DIRECTIONS

1. Brown both sausages together in a large skillet, crumbling as they cook. Drain and set aside to cool a little.
2. Stir the mushrooms, onion, red pepper, and zucchini together with the sour cream. Fold in the whisked eggs, the cheddar, and the cooked sausage until everything is mixed well.
3. Pour it all into the Deep Covered Baker and microwave 10 minutes, until set.

Chipotle Chili Cornbread Bake

Microwave · Chili and cornbread, baked together in one dish

INGREDIENTS

- 1 medium green bell pepper, coarsely chopped
- 6 green onions, sliced - bottoms and tops separated
- 1 lb 90% lean ground beef
- 1 can (16 oz) chili beans in sauce, undrained
- 1 cup chunky salsa
- 2 Tbsp Chipotle Rub
- 1 pkg (8.5 oz) corn muffin mix
- 1 container (8 oz) sour cream
- 1 egg
- Optional: 1/2 cup shredded cheddar, 1 plum tomato seeded and diced

DIRECTIONS

1. Put the bell pepper, the onion bottoms, and the beef in the Deep Covered Baker and mix well. Cover and microwave on HIGH 7 to 9 minutes, crumbling the meat halfway, until it is no longer pink. Pour off the juices carefully.
2. Stir in the beans, salsa, and Chipotle Rub. Cover and microwave on HIGH 5 minutes, until hot.
3. Stir the muffin mix, sour cream, and egg together, then scoop it evenly over the chili and spread it to the edges.
4. Cover and microwave on HIGH 7 to 9 minutes, until the center of the cornbread springs back when pressed lightly. Top with cheese if you like, cover, and stand 5 minutes. Garnish with the reserved onion tops and tomato.

Caramel Apple Bread Pudding

Microwave · 15 to 16 minutes, plus 10 minutes to stand

INGREDIENTS

- 1 loaf (16 oz) egg bread such as challah, cut in 1-in. cubes (about 12 cups)
- 3 red baking apples, peeled, cored, sliced, and quartered
- 1 cup raisins
- Zest (1 tsp) and juice (1 Tbsp) of 1 lemon
- 1 Tbsp butter
- 2 cups plus 1 Tbsp milk, divided
- 1 cup heavy cream
- 6 eggs, lightly beaten
- 1/2 cup firmly packed brown sugar
- 1 tsp double-strength vanilla, or 2 tsp regular vanilla
- 1/4 tsp salt
- 1 package (14 oz) caramels, unwrapped - or 1/2 jar caramel ice cream topping
- 1/2 cup toasted pecan halves, coarsely chopped
- Optional: a sprinkle of Cinnamon Plus

DIRECTIONS

1. Mist the Deep Covered Baker with oil. Melt the butter in a 10-inch skillet, add the apples, lemon zest, and juice, and cook 3 to 4 minutes, until softened.
2. Heat 2 cups of the milk with the cream until hot. Whisk the eggs, brown sugar, vanilla, and salt together, then gradually whisk the hot milk mixture in. Gently toss the bread cubes through until coated.
3. Melt the caramels with the remaining 1 Tbsp milk in a micro-cooker, 1 to 2 minutes, stirring every 30 seconds, until smooth. Set aside 1/4 cup of the caramel.
4. Layer half the bread mixture in the baker, then half the apples and a drizzle of caramel. Repeat with the rest of the bread and apples.
5. Cover and microwave on HIGH 15 to 16 minutes, until the center registers 155°F. Stand covered 10 minutes - it will reach at least 160°F. Drizzle with the reserved caramel and sprinkle with pecans. Serve right away.

Artisan Bread (No Knead)

Oven · 450°F - mix it the day before, then 30 minutes covered and 8 to 15 uncovered

INGREDIENTS

- 3 cups all-purpose or bread flour, plus more for dusting
- 1/4 tsp rapid-rise or instant yeast
- 1 1/2 tsp salt
- 1 1/2 cups hot tap water

DIRECTIONS

1. Stir the flour, yeast, and salt together in a large bowl. Add the water and stir until blended - the dough will be shaggy and sticky. Cover with plastic wrap and rest at room temperature at least 12 hours, about 18 is even better.
2. When the surface is dotted with bubbles, turn the dough onto a well-floured mat, sprinkle with a little more flour, and fold it over on itself 3 or 4 times. Cover it loosely and let it rise 2 hours.
3. About 1 1/2 hours into the rise, heat the oven to 450°F. Oil the Deep Covered Baker generously, or line it with parchment.
4. Tip the dough into the baker, put the lid on, and bake 30 minutes. Take the lid off and bake 8 to 15 minutes more, until deep golden brown. Cool on a rack.

> **Laura's tip:** Before baking, brush the dough with a flavored oil and seasoning - rosemary-infused oil with rosemary and lemon seasoning is a favorite.

Starters, Sides & Salads

Dips, wings, potatoes every which way, and salads that start with chicken cooked right in the baker.

33 recipes

- Garlic Cheese Potatoes
- Garlic Green Beans
- Snausages
- Baked Potato Curls
- Sausage and Apple Herbed Stuffing
- Greek Stuffed Peppers
- Pork Chops & Stuffing
- Smoky Buffalo Chicken Wings
- No-Fuss Sweet Potatoes
- Corn on the Cob
- Bacon Sausages
- Brown Rice Casserole
- Quick Veggie Lasagna
- Quinoa Corn Casserole
- Hot Artichoke Dip
- Roasted Pork & Potato Duet
- Pasta Bake
- Cheesy Mostaccioli
- Hot Pizza Dip
- French Beef Dip
- Deluxe Cheeseburger Salad
- Salsa Fried Potatoes
- Easy Beef Salsa Dip
- Creamy Broccoli & Sun-Dried Tomato Orzotto
- Asian Citrus Salad
- Lemon Chicken, Pineapple, and Red Onion Salad
- Cheesy Potatoes
- Touchdown Taco Dip
- Super Moist Low Fat Chicken and Potatoes
- Mashed Potatoes
- Southwestern Chicken Salad (Version 1)
- Southwestern Chicken Salad (Version 2)
- Easy Chicken Nachos

Garlic Cheese Potatoes

Oven · 400°F - 20 minutes covered, 5 minutes to brown

INGREDIENTS

- Baking potatoes, peeled and sliced
- 1/2 stick butter
- 2 to 3 garlic cloves, pressed
- 2 green onions, sliced
- 1/4 cup grated Parmesan

DIRECTIONS

1. Heat the oven to 400°F and pile the sliced potatoes into the Deep Covered Baker.
2. Melt the butter with the pressed garlic and pour it over the potatoes. Scatter the green onions and Parmesan over the top.
3. Cover with the lid and bake 20 minutes, until done. Take the lid off and give them 5 more minutes to brown.

> **Laura's tip:** A peeler/slicer makes quick work of the potatoes and leaves you with pretty potato curls.

Garlic Green Beans

Microwave · 12 minutes - three ingredients, zero fuss

INGREDIENTS

- Fresh green beans, rinsed and ends removed
- Extra virgin olive oil
- Minced garlic
- Fresh ground pepper and sea salt

DIRECTIONS

1. Toss the beans with a drizzle of olive oil, the minced garlic, pepper, and sea salt.
2. Put them in the Deep Covered Baker, cover with the lid, and microwave 12 minutes.

Snausages

Microwave · 20 minutes - a party staple

INGREDIENTS

- 2 packages little smokies sausages
- 1 jar apricot preserves
- Brown sugar - 1 preserve jar full

DIRECTIONS

1. Stir the smokies, preserves, and brown sugar together in the Deep Covered Baker.
2. Cover and microwave 20 minutes, until hot and bubbly.

Baked Potato Curls

Oven · 400°F - 20 minutes

INGREDIENTS

- 4 baking potatoes, peeled and sliced
- 1 bunch green onions, tops only, chopped
- 4 to 5 bacon strips, cooked (or real bacon bits)
- 2 garlic cloves, pressed
- 1 cup shredded cheddar
- 1/2 cup sour cream
- 1/2 stick butter, melted

DIRECTIONS

1. Heat the oven to 400°F and put the sliced potatoes in the Deep Covered Baker.
2. Stir the green onions, bacon, garlic, cheddar, sour cream, and melted butter together and pour it all over the potatoes.
3. Cover with the lid and bake 20 minutes.

Sausage and Apple Herbed Stuffing

Oven · 350°F - 30 minutes covered, 30 minutes uncovered

INGREDIENTS

- 1/2 lb bulk pork sausage
- 1/2 cup (1 stick) butter or margarine
- 1 1/2 cups sliced celery
- 1 1/2 cups chopped onion
- 1 package (14 oz) herb-seasoned cubed stuffing
- 1/2 cup sweetened dried cranberries
- 1/2 cup coarsely chopped apples
- 1 Tbsp Rosemary Herb Seasoning Mix
- 2 cans (14.5 oz each) chicken broth

DIRECTIONS

1. Heat the oven to 350°F. Brown the sausage in a 10-inch skillet over medium heat, 3 to 5 minutes, crumbling it as it cooks. Set it on a paper towel-lined plate, but do not drain the skillet.
2. Melt the butter in the same skillet and cook the celery and onion 4 to 5 minutes, until crisp-tender.
3. In a big bowl, combine the stuffing cubes, cranberries, apples, seasoning mix, and sausage. Add the vegetable mixture and the broth and toss until moistened.
4. Spoon the stuffing into the Deep Covered Baker. Cover and bake 30 minutes, then uncover and bake 30 minutes more, until golden and heated through.

Greek Stuffed Peppers

Microwave · 10 minutes

INGREDIENTS

- 6 large bell peppers
- 1 can (15 oz) cannellini beans, drained and rinsed
- 1 cup crumbled feta (4 oz)
- 1/2 cup uncooked couscous
- 4 green onions, white and green parts separated and thinly sliced
- 1 garlic clove, pressed
- 1 Tbsp Greek Rub
- Lemon wedges, for serving

DIRECTIONS

1. Slice a thin layer off the base of each pepper so it sits flat, then slice off the tops just below the stem. Chop the tops (discard the stems) and clean the ribs and seeds out of the peppers.
2. Toss the chopped pepper tops with the beans, feta, couscous, the white parts of the green onions, the garlic, and the Greek Rub. Stuff the peppers with the mixture.
3. Set them in the Deep Covered Baker, cover, and microwave on HIGH 10 minutes. Sprinkle with the green onion tops and serve with lemon wedges.

Pork Chops & Stuffing

Oven · 400°F - 30 minutes - makes 4 servings

INGREDIENTS

- 4 boneless lean pork loin chops (4 to 5 oz each)
- 2 cups Pepperidge Farm Cornbread Stuffing dry mix
- 1 can (10 3/4 oz) condensed 98% fat-free cream of celery soup
- 1/4 cup finely chopped onion
- 1/4 cup chopped celery
- 1/2 cup frozen corn kernels (or canned)
- 1 Tbsp packed brown sugar
- 1 tsp spicy-brown mustard

DIRECTIONS

1. Heat the oven to 400°F and brush the inside of the Deep Covered Baker with oil.
2. Stir the stuffing mix, soup, corn, onion, and celery together and spoon it into the baker.
3. Lay the pork chops in a single layer over the stuffing. Stir the brown sugar and mustard together and spoon it over the chops.
4. Bake 30 minutes, until the pork is done.

Smoky Buffalo Chicken Wings

Microwave & Skillet · Wings cook in the baker, then crisp in a skillet

INGREDIENTS

- 24 chicken wing drumettes (2 1/2 to 3 lb), trimmed
- 1/2 tsp salt
- 1 tsp vegetable oil
- 1/4 cup buffalo wing sauce or Louisiana-style hot sauce
- 2 Tbsp Smoky Barbecue Rub
- 4 large celery stalks, halved and cut into sticks
- Dip: 1/2 cup mayonnaise, 1/3 cup sour cream, 1/4 tsp coarse black pepper, 1/4 cup (1 oz) crumbled blue cheese

DIRECTIONS

1. Season the wings with the salt and set them in the Deep Covered Baker. Cover and microwave on HIGH 8 minutes, turn them over, and microwave 7 to 10 minutes more, until they read 180°F alongside the bone and are no longer pink.
2. Meanwhile, whisk the mayonnaise, sour cream, and pepper together and gently stir in the blue cheese for the dip.
3. Drain the wings. Heat the oil in a 12-inch skillet over medium-high heat and brown the wings 4 to 6 minutes, turning often, until browned all over.
4. Toss the wings in a big bowl with the hot sauce and Smoky Barbecue Rub until coated. Serve right away with celery sticks and the dip.

No-Fuss Sweet Potatoes

Microwave · 12 to 15 minutes

INGREDIENTS

- 2 large sweet potatoes, peeled and sliced
- 1 apple, peeled, cored, and sliced
- 1 Tbsp Cinnamon Plus Spice Blend
- 2 to 3 Tbsp Sweet Cinnamon Sprinkles
- 1/4 cup brown sugar
- 1/4 cup butter, melted

DIRECTIONS

1. Slice the sweet potatoes and apple the same thickness so they cook quickly and evenly.
2. Layer them in the Deep Covered Baker, pour the melted butter over the top, and sprinkle with the Cinnamon Plus, cinnamon sprinkles, and brown sugar.
3. Microwave 12 to 15 minutes and check for doneness.

Corn on the Cob

Microwave · 8 to 10 minutes - steamed right in the husk

INGREDIENTS

- Fresh corn on the cob
- 1/4 cup water

DIRECTIONS

1. Pull off the tough outer husks and silk, but save the tender inner husks. Rinse the husks under cool water and trim the stems off the cobs.
2. Line the bottom of the Deep Covered Baker with half the husks. Add the corn, top with the rest of the husks and the water.
3. Cover and microwave on HIGH 8 to 10 minutes, until cooked through.

Bacon Sausages

Oven · 350°F - 30 minutes - sweet, savory, and gone in minutes

INGREDIENTS

- 1 lb bacon, cut in half crosswise
- 1 package Little Smokies mini sausages
- Brown sugar, as needed
- Toothpicks

DIRECTIONS

1. Heat the oven to 350°F. Wrap each half-slice of bacon around a Little Smokie and secure it with a toothpick. Set them in the Deep Covered Baker.
2. Cover the layer with brown sugar - enough to coat the meat thinly, with nothing but the toothpicks poking out.
3. Bake 30 minutes, until the bacon is cooked and the sausages are heated through. The sugar melts into the bacon drippings and makes a thick sweet and savory syrup.

> **Laura's tip:** You can bake a double layer, but the top layer will not catch as much of that sauce.

Brown Rice Casserole

Oven · 350°F - about 1 hour

INGREDIENTS

- 2 cups long-grain rice (not instant)
- 4 cans beef consomme (not beef broth)
- 1 onion, chopped
- 1/2 stick butter or margarine, cut into small pieces

DIRECTIONS

1. Heat the oven to 350°F. Stir the rice, consomme, onion, and butter together in the Deep Covered Baker.
2. Cover with the lid and bake about 1 hour, until all the liquid is absorbed. Stir the rice thoroughly about halfway through.

Quick Veggie Lasagna

Microwave · 15 to 20 minutes, plus 4 minutes to get bubbly

INGREDIENTS

- 1 yellow squash, julienned
- 1 zucchini, julienned
- 3 carrots, peeled and julienned
- 1 package whole mushrooms, sliced
- 1 to 2 ears corn, kernels cut off
- 2 jars (26 oz each) spaghetti sauce
- 15 oz ricotta cheese
- 1 egg
- 1 tsp Italian seasoning
- 12 uncooked oven-ready lasagna noodles
- 16 oz shredded mozzarella
- Parmesan, grated (about 1/4 cup)

DIRECTIONS

1. Stir the ricotta, egg, and Italian seasoning together. Toss all the prepared vegetables together in a large bowl.
2. Spread 3/4 cup of sauce in the Deep Covered Baker and lay 3 noodles over it. Add scoops of the ricotta mixture and spread evenly, then 3/4 cup more sauce, a third of the vegetables, and 1 cup of mozzarella.
3. Repeat those layers twice more. Finish with the last 3 noodles and spread the remaining sauce completely over the pasta.
4. Microwave on HIGH 15 to 20 minutes, until the noodles are cooked. Sprinkle with the remaining mozzarella and the Parmesan, cover, and cook 4 minutes more, until bubbly.

Quinoa Corn Casserole

Microwave · 5 minutes, stir, then 10 minutes more

INGREDIENTS

- 4 cups quinoa, cooked (see tip)
- 2 bags frozen corn
- 3 eggs
- 1 bag shredded cheddar or cheddar blend cheese
- 1 green pepper, diced (optional)

DIRECTIONS

1. Stir everything together in the Deep Covered Baker.
2. Microwave 5 minutes, stir, then microwave 10 minutes more.

> **Laura's tip:** Quinoa cooks like this: 1 cup quinoa to 2 cups water, boiled about 30 minutes. Cook it before adding it to the casserole.

Hot Artichoke Dip

Oven · 375°F - 20 to 25 minutes

INGREDIENTS

- 2 jars (6 oz each) marinated artichoke hearts, drained and coarsely chopped
- 1 pkg (10 oz) frozen chopped spinach, thawed and drained thoroughly
- 1 garlic clove
- 1/2 cup sour cream
- 1/2 cup mayonnaise
- 3/4 cup grated Parmesan
- Crackers, vegetables, or crostini, for dipping

DIRECTIONS

1. Heat the oven to 375°F. Stir everything together in the Deep Covered Baker.
2. Bake 20 to 25 minutes, until heated through. Serve warm with vegetables, crackers, or crostini.

Roasted Pork & Potato Duet

Oven · 350°F - 1 hour 15 minutes covered, then 15 to 30 uncovered

INGREDIENTS

- Herb rub: 2 tsp rubbed sage, 1 garlic clove pressed, 1 tsp dried thyme, 1/2 tsp salt, 1/4 tsp fresh ground black pepper
- 1 center loin pork roast, rolled and tied (3 1/2 to 4 lb)
- 1 1/2 lb sweet potatoes, cut in fourths (2 to 3 large)
- 1 1/2 lb russet potatoes, cut in large chunks (3 to 4 medium)

DIRECTIONS

1. Heat the oven to 350°F. Stir the rub ingredients together and rub all but 2 tsp of it evenly over the pork. Set the roast in the Deep Covered Baker.
2. Toss both kinds of potatoes with the remaining rub and arrange them around the roast. Cover with the lid.
3. Bake 1 hour 15 minutes. Take the lid off and bake 15 to 30 minutes more, until the pork reads 155°F for medium or 165°F for well done.
4. Move the potatoes to a platter. Tent the roast loosely with foil and rest it 10 minutes before carving.

Pasta Bake

Microwave · The pasta cooks right in the baker - no big pot needed

INGREDIENTS

- 1 lb penne pasta
- 2 garlic cloves, pressed
- Water
- 1 jar pasta sauce
- 1 cup shredded mozzarella, divided
- 1/2 cup Parmesan
- 1 tsp Italian seasoning
- 1/2 cup chopped pepperoni
- Vegetable oil, for misting

DIRECTIONS

1. Mist the pasta lightly with oil, turning it to coat. Press the garlic over it, then add water until the pasta is just peeking through, almost covered.
2. Cover with the lid and microwave 15 minutes. Stir - the pasta should be al dente and the water gone. If it needs it, give it 2 to 3 minutes more.
3. Stir in the sauce, Parmesan, Italian seasoning, pepperoni, and all but 1/4 cup of the mozzarella. Top with the reserved mozzarella.
4. Cover and microwave 8 to 10 minutes, until the mozzarella is melted.

Cheesy Mostaccioli

Microwave · 35 minutes - it starts out soupy and cooks down perfectly

INGREDIENTS

- 1 1/2 lb pre-browned hamburger, crumbled
- 1 lb package mostaccioli noodles, uncooked
- 1 can (11 oz) cheddar cheese soup, plus 1/2 can of water
- 1 1/2 jars (30 oz each) spaghetti sauce
- 1 tsp pepper
- 1 1/2 tsp Italian seasoning
- 2 cups fresh grated mozzarella
- 2 cups fresh grated Parmesan

DIRECTIONS

1. Stir everything together in a bowl - it will look soupy, and that is exactly right.
2. Pour it all into the Deep Covered Baker, cover, and microwave 35 minutes, until the noodles are done.

Hot Pizza Dip

Oven · 350°F - 15 to 18 minutes

INGREDIENTS

- 8 oz cream cheese, softened
- 1 tsp Italian seasoning
- 1 cup shredded mozzarella
- 3/4 cup Parmesan
- 1 can (8 oz) pizza sauce
- 2 Tbsp chopped green pepper
- 2 Tbsp sliced green onions
- French bread or fresh vegetables, for dipping

DIRECTIONS

1. Heat the oven to 350°F. Stir the cream cheese and Italian seasoning together and spread it in the Deep Covered Baker.
2. Stir the mozzarella and Parmesan together and sprinkle half over the cream cheese. Spread the pizza sauce over that, then the rest of the cheese.
3. Top with the green pepper and green onions and bake 15 to 18 minutes. Serve with French bread or fresh vegetable dippers.

French Beef Dip

Oven · 200 to 250°F - at least 6 hours, low and slow

INGREDIENTS

- 3 to 6 lb boneless beef, any cut
- 3 cans beef broth
- 1 package onion soup mix
- 2 tsp sugar
- 2 cans or bottles of beer
- 1 to 2 garlic cloves
- Sub rolls, plus Swiss or provolone cheese, for serving

DIRECTIONS

1. Put everything in the Deep Covered Baker.
2. Cook at 200 to 250°F for at least 6 hours, until the meat shreds easily and is very tender.
3. Pile the meat onto sub rolls and top with Swiss or provolone. Ladle the juices from the baker into small bowls for dipping.

Deluxe Cheeseburger Salad

Microwave & Oven · All the cheeseburger flavor, in a salad bowl

INGREDIENTS

- 3/4 lb 95% lean ground beef
- 4 sesame seed hamburger bun tops, sliced into 1/4-in. strips
- 1 small red onion, divided
- 2 plum tomatoes, quartered and sliced
- 1/2 cup finely diced dill pickles
- 3/4 cup ketchup
- 1 Tbsp yellow mustard
- 8 cups thinly sliced romaine lettuce
- 1 cup (4 oz) shredded cheddar

DIRECTIONS

1. Heat the oven to 425°F. Arrange the bun strips in a single layer on a bar pan and bake 8 to 10 minutes, until lightly toasted. Cool completely - these are your croutons.
2. Slice half the onion into thin rings and set it aside with the tomatoes. Put the beef in the Deep Covered Baker, season with salt and pepper, cover, and microwave on HIGH 4 minutes. Crumble, cover, and microwave 2 minutes more. Crumble to the texture you like and drain.
3. Chop the remaining onion half and stir it into the beef with the pickles, ketchup, and mustard.
4. To serve, spread the lettuce on a large platter, spoon the beef mixture over it, and top with the cheese, tomatoes, and onion rings. Ring the platter with the bun croutons and serve right away.

Salsa Fried Potatoes

Oven · About 40 minutes total

INGREDIENTS

- 1 cup salsa
- 1 small can black olives
- 2 garlic cloves, pressed
- 1/4 cup fresh cilantro, chopped
- 4 to 5 baking potatoes, sliced
- Cheddar cheese, grated

DIRECTIONS

1. Stir the salsa, olives, and garlic together in a medium bowl, then stir in the cilantro.
2. Toss the potato slices through the salsa mixture, then put everything in the Deep Covered Baker and cover with the lid. Cover and bake about 30 minutes.
3. Take the lid off, grate cheddar over the potatoes, and bake about 10 minutes more, until the potatoes are fork-tender and the cheese is melted.

Easy Beef Salsa Dip

Microwave · About 15 minutes - keep the chips coming

INGREDIENTS

- 1 lb Velveeta cheese, cut in small cubes
- 2 lb ground meat (beef, turkey, or chicken)
- 1 medium onion, chopped
- 16 oz mild or medium salsa
- 1 Tbsp Crushed Peppercorn & Garlic Rub (or taco seasoning)
- Tortilla chips
- Optional garnish: 2 Roma tomatoes diced, 8 oz sour cream, green onions

DIRECTIONS

1. Break the ground meat into the Deep Covered Baker, add the onion, cover, and microwave 4 minutes. Chop the meat, then microwave 3 to 4 minutes more, until done. Drain the fat.
2. Stir in the rub, then the cubed cheese, then pour in the salsa.
3. Microwave 6 minutes, then stir until smooth and melty.
4. Serve with tortilla chips. If you like, set out sour cream, diced tomatoes, and green onions for garnishing.

Creamy Broccoli & Sun-Dried Tomato Orzotto

Microwave · Risotto-style orzo, no standing and stirring

INGREDIENTS

- 1 medium onion, finely chopped
- 3 garlic cloves, pressed
- 2 tsp olive oil
- 1 1/2 cups uncooked orzo pasta
- 3 1/4 cups chicken broth
- 3/4 cup dry white wine, such as Chardonnay
- 1 jar (8 oz) sun-dried tomatoes in oil, drained, patted dry, and thinly sliced
- 1 head broccoli, cut in small florets (about 2 cups)
- 2 oz Parmesan, grated
- 6 oz mascarpone cheese
- Chopped fresh parsley (optional)

DIRECTIONS

1. Stir the onion, garlic, and oil together in the Deep Covered Baker. Cover and microwave on HIGH 2 minutes.
2. Add the orzo, broth, and wine. Cover and microwave on HIGH 14 to 16 minutes, until the orzo is tender.
3. Stir in the sun-dried tomatoes and broccoli, cover, and let stand 5 minutes.
4. Add the Parmesan and mascarpone and mix well. Stand covered 2 to 3 minutes, until almost all the liquid is absorbed. Garnish with parsley if you like.

Asian Citrus Salad

Microwave · Chicken cooks in 15 minutes

INGREDIENTS

- 3 boneless, skinless chicken breast halves (about 12 oz)
- 2 Tbsp soy sauce
- 2 tsp Asian Seasoning Mix
- 2 garlic cloves, pressed
- 6 cups romaine lettuce, sliced
- 1 orange, sectioned, or 1 small can mandarin oranges, drained
- 1/2 cup red onion, sliced
- 1/4 cup radishes, sliced (about 3 medium)
- Chow mein noodles or slivered almonds
- Dressing: 7 oz vegetable oil, 1 1/2 oz soy sauce, 3 oz rice vinegar, 2 tsp sugar, 1 garlic clove pressed, 1/4 tsp ground ginger

DIRECTIONS

1. Set the chicken in the Deep Covered Baker with the soy sauce and Asian Seasoning, and press the garlic over the top. Cover and microwave 15 minutes, until the chicken reaches 165°F. Rest 10 minutes - it will climb to about 170°F - then cool and slice into 1/4-in. strips.
2. Shake or whisk all the dressing ingredients together.
3. Toss the lettuce, orange, onion, and radishes together, top with the chicken, and pour the dressing over. Finish with chow mein noodles or almonds.

Lemon Chicken, Pineapple, and Red Onion Salad

Microwave & Grill · Sweet grilled pineapple meets lemony chicken

INGREDIENTS

- 1 bag spring mix lettuce
- 1 1/2 lb boneless, skinless chicken
- 1 1/2 Tbsp Citrus & Basil Rub
- 1 Tbsp basil canola oil (optional)
- Juice of 1 small lemon
- 1 medium pineapple, peeled, cored, and cut in spears
- 1 red onion, cut in wedges
- 1 large tomato, cut in wedges
- 1/4 cup Spicy Pineapple Rum Sauce
- Dressing: 1/2 cup juice from a navel orange, 1/2 cup extra virgin olive oil, 2 Tbsp Greek Rub

DIRECTIONS

1. Set the chicken in the Deep Covered Baker, brush with the basil oil if you are using it, squeeze the lemon juice over it, and season with the Citrus & Basil Rub. Microwave 14 minutes, stirring halfway, until cooked. Chop the chicken.
2. Whisk the dressing ingredients together.
3. Brush the pineapple spears with the rum sauce and grill them with the onion wedges in a grill pan 7 to 8 minutes.
4. Spread the lettuce on a large platter and arrange the tomato wedges over it. Top with the chicken, grilled pineapple, and onions, pour the dressing over, and serve.

Cheesy Potatoes

Microwave · 30 minutes on HIGH - a crowd favorite

INGREDIENTS

- 2 lb frozen hash browns
- 1/2 cup finely chopped red onion
- 1 can cream of mushroom soup
- 4 Tbsp butter, melted
- 8 oz sharp cheddar, grated
- 1 pint sour cream

DIRECTIONS

1. Stir everything except the butter together and spread it into the Deep Covered Baker.
2. Drizzle the melted butter over the top.
3. Microwave on HIGH 30 minutes, until hot and bubbly.

Touchdown Taco Dip

Oven · 350°F - 15 to 18 minutes

INGREDIENTS

- 1 lb ground beef, browned and drained
- 1 can (16 oz) refried beans
- 1 package (8 oz) cream cheese, softened
- 1 cup sour cream, plus extra for topping
- 2 Tbsp taco seasoning mix
- 2 garlic cloves, finely minced
- 1/2 cup (2 oz) shredded cheddar
- 1/2 cup sliced black olives
- 1 medium tomato, diced
- Optional: 1/4 cup thinly sliced green onions, 2 Tbsp chopped fresh cilantro or parsley
- Tortilla chips, for serving

DIRECTIONS

1. Heat the oven to 350°F. Spread the browned beef in the bottom of the Deep Covered Baker, then spread the refried beans evenly over it.
2. Stir the cream cheese, sour cream, taco seasoning, and garlic together until well mixed, and spread that over the beans.
3. Sprinkle the cheddar evenly over the top and bake 15 to 18 minutes, until hot.
4. Finish with the olives and tomato, plus dollops of sour cream and a sprinkle of green onions and cilantro if you like. Serve with tortilla chips.

Super Moist Low Fat Chicken and Potatoes

Microwave · 12 to 15 minutes

INGREDIENTS

- 1/2 cup fat-free mayonnaise or Miracle Whip
- 2 Tbsp Pica pepper sauce (or ketchup or BBQ sauce)
- 1/2 cup seasoned bread crumbs
- Boneless, skinless chicken breasts
- 5 small golden potatoes, halved
- Spice of your choice
- Vegetable oil, for drizzling

DIRECTIONS

1. Stir the mayonnaise and sauce together and brush it all over the chicken. Put the bread crumbs in a plastic bag and shake each breast in the crumbs, one at a time, to coat.
2. Set the chicken and the halved potatoes in the Deep Covered Baker and drizzle with a little vegetable oil. Season as you like.
3. Cover and microwave 12 to 15 minutes, stirring halfway through.

Mashed Potatoes

Microwave · About 21 minutes - no watching a boiling pot

INGREDIENTS

- Potatoes, halved - enough to fill the Deep Covered Baker
- Milk
- Butter and salt, to taste

DIRECTIONS

1. Fill the Deep Covered Baker with the halved potatoes, add some milk, cover, and microwave 11 minutes.
2. Move the potatoes around, then microwave about 10 minutes more, until cooked through.
3. Mash right in the baker, adding more milk, butter, and salt to taste.

Southwestern Chicken Salad (Version 1)

Microwave · Chicken cooks in 8 to 10 minutes

INGREDIENTS

- 4 boneless, skinless chicken breasts
- Southwestern Seasoning or Chipotle Rub
- 1 head green leaf, romaine, or iceberg lettuce, chopped
- 1 can black beans, drained and rinsed
- 1/2 red bell pepper, sliced
- 1/2 red or purple onion, sliced
- 2 to 3 plum tomatoes, sliced
- 2 limes
- 4 oz block cheddar, grated
- Lime-flavored tortilla chips, for serving
- Dressing: 1 cup ranch dressing, zest and juice of 1 lime, 1 Tbsp Southwestern Seasoning or Chipotle Rub

DIRECTIONS

1. Season the chicken generously and set it in the Deep Covered Baker. Microwave 8 to 10 minutes, stirring halfway, until cooked through. Squeeze lime juice over it and chop the chicken right in the baker.
2. Whisk the ranch, lime zest and juice, and seasoning together for the dressing.
3. Layer the lettuce and chicken on a large platter, then the beans, tomatoes, peppers, and onions. Grate the cheddar over the top.
4. Serve with the dressing and lime-flavored tortilla chips.

Southwestern Chicken Salad (Version 2)

Microwave · Chicken cooks in 12 minutes

INGREDIENTS

- 1 1/2 lb boneless, skinless chicken breasts
- 1 small yellow or red onion, cut in large chunks
- 1 garlic clove, pressed
- 1 lime, halved
- 1 head iceberg, green leaf, or romaine lettuce, chopped
- 3 Roma tomatoes, sliced
- 1 fresh cucumber, sliced
- 1 green bell pepper, cut up
- 1 can (14 oz) black beans, drained and rinsed
- 1 block (8 oz) cheddar, shredded
- Tortilla chips and salsa, for serving
- Dressing: 1 1/2 cups ranch dressing, 1 jalapeno seeded and finely chopped, juice of 1/2 lime, 4 tsp taco seasoning mix

DIRECTIONS

1. Mist the Deep Covered Baker with olive oil. Spread the onion chunks in the bottom, lay the chicken on top, press the garlic over everything, and squeeze half the lime over the chicken. Cover and microwave on HIGH 12 minutes, stirring halfway, until done. Drain off the broth and chop the chicken well.
2. Whisk the ranch, jalapeno, lime juice, and taco seasoning together for the dressing.
3. Spread the lettuce on a large platter and add the chicken, tomatoes, cucumber, pepper, and beans. Top with the shredded cheddar.
4. Serve with the dressing, tortilla chips, and salsa.

Easy Chicken Nachos

Microwave · Game-day easy - the cheese melts in 2 to 3 minutes

INGREDIENTS

- 1 to 2 lb boneless, skinless chicken breasts
- 1 to 2 Tbsp Chipotle Rub
- 1 Tbsp Garlic Infused Canola Oil
- 1 bag corn chips or tortilla chips
- 1 large jar mild salsa
- 1 lb Velveeta cheese, cut in 1-in. slices
- 3 Roma tomatoes, quartered
- 1 bunch green onions, sliced
- 8 oz baby portabella mushrooms, sliced and sauteed
- Sour cream (optional)

DIRECTIONS

1. Set the chicken in the Deep Covered Baker, brush with the garlic oil, and sprinkle with Chipotle Rub. Microwave 12 minutes, stirring halfway. Chop the chicken to the texture you like.
2. Spread the chips on a large tray or bar pan. Top with the chicken, then the salsa, green onions, and sauteed mushrooms.
3. Lay the Velveeta slices over the top and microwave 2 to 3 minutes, until the cheese melts. Serve with the tomatoes and sour cream.

Sweet Endings

Cakes in minutes, crisps, cobblers, and brownies - most of them from the microwave. If your microwave has no turntable, give the baker a quarter turn every few minutes, and reach for pudding-in-the-mix or moist cake mixes for the best results.

33 recipes

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Peanutty Chocolate Cake

Microwave · 11 to 14 minutes - a peanut butter cup in every slice

INGREDIENTS

- 1 pkg (18.25 oz) devil's food cake mix
- 1 container (16 oz) sour cream
- 3 eggs
- 9 peanut butter cup candies (0.6 oz each)
- 1/2 cup peanut butter
- 1/2 cup (3 oz) semi-sweet chocolate morsels
- 1 tsp vegetable oil
- 1 Tbsp peanuts, chopped

DIRECTIONS

1. Mist the Deep Covered Baker with oil. Whisk the sour cream and eggs smooth, then mix in the cake mix until smooth. Scoop about half the batter into the baker and spread it evenly.
2. Arrange the peanut butter cups evenly over the batter, then spread the rest of the batter over the top.
3. Microwave on HIGH 11 to 14 minutes, until a cake tester near the center comes out clean. The top will still look slightly moist in the very center.
4. Rest 10 minutes, loosen the sides, and invert the cake onto a platter. Melt the peanut butter (about 30 seconds on HIGH), pour it over the cake, and let it drip down the sides. Melt the chocolate morsels with the oil (20 to 40 seconds) and drizzle over the peanut butter. Finish with the chopped peanuts.

Choco-Peanut Butter Swirl Cake

Oven · 350°F - 50 to 55 minutes

INGREDIENTS

- Cake: 1 package (18.25 oz) yellow cake mix, 1 cup water, 1/2 cup creamy peanut butter, 3 eggs, 3 squares (3 oz) semi-sweet baking chocolate, 3 Tbsp coarsely chopped peanuts
- Glaze: 3 Tbsp creamy peanut butter, 2 to 3 Tbsp milk, 1 cup powdered sugar

DIRECTIONS

1. Heat the oven to 350°F and mist the Deep Covered Baker with oil. Whisk the water, peanut butter, and eggs together, then stir them into the cake mix and mix 2 minutes, until well blended.
2. Pour half the batter (about 2 cups) into the baker. Melt the chocolate in the microwave, about 1 minute, stirring every 15 seconds, and stir it into the remaining batter. Drop the chocolate batter by scoops over the plain batter and swirl with a scraper.
3. Bake 50 to 55 minutes, until a cake tester near the center comes out clean. Cool 15 minutes in the baker, then invert onto a cooling rack and cool 30 minutes more.
4. Whisk the glaze peanut butter and 2 Tbsp milk smooth, then whisk in the powdered sugar, adding the extra milk a little at a time if needed. Drizzle over the cake and sprinkle with the chopped peanuts.

Banana Chip Cake

Oven · 350°F - 45 to 50 minutes

INGREDIENTS

- 1 pkg (18.5 oz) banana cake mix (with pudding in the mix)
- 1 pkg (3.5 oz) instant banana cream pudding and pie filling
- 4 eggs
- 1 cup water
- 1/2 cup vegetable oil
- 1 cup Hershey's Mini Chips semi-sweet chocolate, plus 1 cup more for the glaze
- Glaze: 1/3 cup sugar, 1/4 cup water

DIRECTIONS

1. Heat the oven to 350°F. Grease and flour the Deep Covered Baker. Beat the cake mix, pudding mix, eggs, water, and oil on low until blended, then on medium for 2 minutes.
2. Stir in 1 cup of the mini chips, pour the batter into the baker, and bake 45 to 50 minutes.
3. Cool 10 minutes, turn the cake out onto a wire rack, and cool completely.
4. For the glaze, bring the sugar and water to a full boil, stirring until the sugar dissolves. Off the heat, add the second cup of mini chips and whisk until melted and smooth. Cool to the consistency you like and drizzle over the cake right away.

Banana Walnut Crunch Cake

Oven · 350°F - 50 to 55 minutes - serves 16

INGREDIENTS

- Crunch topping: 1/2 cup chopped walnuts, 1/4 cup packed brown sugar, 1/4 cup butter or margarine melted
- Cake: 1 package (18.25 oz) yellow cake mix, 1/4 cup chopped walnuts, 1/2 tsp ground cinnamon, 3 eggs, 1 cup mashed ripe bananas (2 medium), 3/4 cup water, 1/4 cup vegetable oil

DIRECTIONS

1. Heat the oven to 350°F and mist the Deep Covered Baker with oil. Stir the topping walnuts, brown sugar, and butter together and spread it evenly in the baker.
2. Stir the cake mix, walnuts, and cinnamon together, then add the eggs, bananas, water, and oil and mix 2 minutes, until well blended. Pour over the topping.
3. Bake 50 to 55 minutes, until a cake tester near the center comes out clean.
4. Invert the baker onto a cooling rack right away so the crunch topping becomes the top of the cake. Cool 30 minutes.

Cake Mix Flavor Combos

Microwave · One base formula, a whole list of flavors - pick your favorite

INGREDIENTS

- The pattern: a cake mix + a matching pudding mix + mix-ins or morsels + 1 tsp of a matching extract
- Butterscotch: yellow cake mix, butterscotch pudding, butterscotch morsels, vanilla extract
- Chocolate Peanut Butter: devil's food cake mix, chocolate pudding, peanut butter morsels, 1 cup peanut butter, and 1 cup sour cream (instead of 2)
- Double Chocolate: chocolate cake mix, chocolate pudding, milk chocolate morsels
- Lemon: lemon cake mix, lemon pudding, vanilla morsels, vanilla extract
- Mint Chocolate: chocolate cake mix, chocolate pudding, mint chocolate morsels, mint extract
- Black Bottom: devil's food cake mix, chocolate pudding, semi-sweet morsels, 1/2 cup Kahlua, 1/4 cup espresso

DIRECTIONS

1. Build your cake from the pattern: pick a combo from the list, stir the batter together by the cake mix directions plus the pudding mix, morsels, and extract.
2. Pour into the misted Deep Covered Baker and microwave following the cake timing in this section (about 11 to 14 minutes), testing with a cake tester.
3. Try the other combos too: butterscotch spice (spice cake, butterscotch chips, vanilla pudding), chocolate banana (yellow cake, chocolate chips, banana cream pudding, banana extract), strawberry cheesecake (strawberry cake, cheesecake pudding, white chocolate morsels), and wild cherry (cherry cake, white chocolate pudding, white chocolate morsels, chopped maraschino cherries).

Apple Cranberry Cookie Cobbler

Oven · 400°F - 30 to 35 minutes

INGREDIENTS

- 1 can (16 oz) whole berry cranberry sauce
- 1/3 cup packed brown sugar
- 3 Tbsp flour
- 1 tsp ground cinnamon
- 4 Granny Smith apples, peeled, cored, sliced, and halved
- 1 package (18 oz) refrigerated sugar cookie dough, frozen for easier slicing

DIRECTIONS

1. Heat the oven to 400°F. Stir the cranberry sauce, brown sugar, flour, and cinnamon together, then toss the apples through it. Spread the mixture evenly in the Deep Covered Baker.
2. Slice the cookie dough into 1/4-in. slices and arrange them evenly over the cranberry mixture.
3. Bake 30 to 35 minutes, until the apples are tender and the top is golden brown.

Pineapple Upside-Down Cake

Microwave · 13 minutes - plus two fun variations

INGREDIENTS

- 1 stick butter
- 1 cup dark brown sugar
- 1 can (8 oz) crushed pineapple
- 1 pineapple cake mix
- 3 eggs
- 16 oz sour cream

DIRECTIONS

1. Melt the butter, stir in the brown sugar and crushed pineapple, and cook over medium-low heat until dissolved. Let it cool slightly.
2. Stir the cake mix, eggs, and sour cream together. Mist the Deep Covered Baker with oil, pour the pineapple mixture in, and spoon the batter over the top.
3. Microwave 13 minutes (if your microwave has no turntable, turn the baker halfway through). Rest 10 to 15 minutes and serve.

> **Laura's tip:** Variation: set pats of butter and 1/2 cup brown sugar in the baker, add pineapple rings with a cherry in each center, and pour over a pineapple supreme cake mix stirred with a can of crushed pineapple. Cover and microwave 15 minutes; cool completely and invert onto a platter.

Gingered Apple and Peach Crisp

Microwave · 12 to 15 minutes - makes 10 servings

INGREDIENTS

- Filling: 4 medium Granny Smith apples, peeled, cored, sliced, and quartered; 1 can (15.25 oz) sliced peaches in heavy syrup, drained and chopped, with 1/2 cup syrup reserved; 1 Tbsp cornstarch
- Streusel: 1 1/4 cups chopped vanilla wafers (about 32), 1/3 cup flour, 1/2 cup chopped whole almonds, 1/2 tsp ground ginger, 1/2 cup quick or old-fashioned oats, 1/2 cup packed brown sugar, 1/2 cup butter or margarine melted
- Vanilla ice cream or whipped topping (optional)

DIRECTIONS

1. Arrange the apples in the Deep Covered Baker and sprinkle the chopped peaches over them. Whisk the cornstarch into the reserved peach syrup and pour it over the fruit.
2. Stir the streusel ingredients together with the melted butter and sprinkle the mixture evenly over the fruit.
3. Microwave on HIGH 12 to 15 minutes, turning the dish after 6 minutes, until the apples are tender. Serve warm with ice cream or whipped topping if you like.

Cake Variations with Pudding Mix

Microwave · About 11 minutes - or bake at 350°F for 45 minutes

INGREDIENTS

- Every cake starts with: 1 cup (8 oz) sour cream, 1/2 cup oil, 4 eggs
- Plus: 1 cake mix, 1 instant pudding mix (serves-4 size), 1 tsp extract, and 1 to 2 cups of chips or mix-ins
- Apple Cake: yellow cake mix, white chocolate pudding, 2 tsp cinnamon, 1 small Granny Smith apple peeled, cored, and sliced
- Banana Supreme: yellow cake mix, banana cream pudding, 1 cup cinnamon-covered raisins, banana extract

DIRECTIONS

1. Whisk the eggs and oil together, then whisk in the sour cream. Whisk in the pudding mix and extract for your chosen flavor, then the cake mix. Fold in the chips or mix-ins.
2. Mist the Deep Covered Baker and spoon the batter in evenly.
3. With a turntable, microwave about 11 minutes and check for doneness. Without one, microwave 3 minutes at a time, turning the baker a quarter turn each time, about 12 minutes total, then test.
4. These also bake beautifully in a 350°F oven for 45 minutes.

Quick Fudgy Brownies

Microwave · 5 to 7 minutes - yes, brownies from the microwave

INGREDIENTS

- 1/2 cup pecan halves
- 3/4 cup butter (1 1/2 sticks)
- 4 oz unsweetened baking chocolate
- 3/4 cup flour
- 1 1/2 tsp baking powder
- 1/4 tsp salt
- 1 1/2 cups sugar
- 3 eggs
- 1 tsp double-strength vanilla
- 2 chocolate-covered caramel-peanut candy bars (2 oz each), cut in 1/4-in. pieces
- Vanilla ice cream (optional)

DIRECTIONS

1. Toast the pecans in the Deep Covered Baker on HIGH 2 to 3 minutes, stirring every 30 seconds, until fragrant. Set them aside and chop them coarsely.
2. Melt the butter and chocolate together on HIGH 1 to 2 minutes, stirring every 30 seconds, until smooth. Sift the flour, baking powder, and salt together.
3. Whisk the sugar, eggs, and vanilla, then slowly whisk in the chocolate mixture until smooth. Fold in the flour mixture.
4. Pour the batter into the baker and microwave on HIGH 5 to 7 minutes, until a wooden pick in the center comes out clean and the edges are firm.
5. Scatter the pecans and candy pieces over the top and stand 10 minutes. Serve with ice cream if you like.

> **Laura's tip:** Any favorite candy bar can stand in for the caramel-peanut bars.

Lava Cakes with Icing

Microwave · 11 to 12 minutes, uncovered - the frosting becomes the lava

INGREDIENTS

- 1 cake mix, plus the ingredients to prepare it
- 1 can of frosting, in a flavor that matches (see combos)

DIRECTIONS

1. Mist the Deep Covered Baker with oil. Mix the cake batter by the package directions and pour it into the baker.
2. Dollop the whole can of frosting by spoonfuls all over the top of the batter.
3. Microwave uncovered 11 to 12 minutes (turn the baker halfway through if your microwave does not rotate).
4. Scoop into bowls and top with ice cream or whipped topping.

> **Laura's tip:** Combos to try: strawberry cake with chocolate frosting; devil's food with chocolate fudge frosting; chocolate cake with chocolate frosting plus 1 cup peanut butter; German chocolate frosting on chocolate cake; lemon on lemon; Funfetti with rainbow chip icing - or create your own.

Strawberry Margarita Cake

Microwave · 11 to 13 minutes

INGREDIENTS

- 1 vanilla cake mix, plus its ingredients (hold back 1/2 cup of the water if your berries are juicy)
- 1 packet unsweetened strawberry Kool-Aid
- 1 small container frozen strawberries, thawed (or fresh sliced strawberries)
- Zest and juice of 1 lime
- 1 container vanilla frosting
- 2 tsp rum extract, divided (optional)
- Food coloring (optional)

DIRECTIONS

1. Mist the Deep Covered Baker with oil. Mix the cake batter with the Kool-Aid, 1 tsp of the rum extract if you are using it, and the finely chopped lime zest.
2. Pour the batter into the baker and arrange the strawberries over the top. Microwave 11 to 13 minutes, until the top of the cake is done. Cool completely.
3. Stir the lime juice and the remaining rum extract into the frosting, add food coloring if you like, and frost the cooled cake.

Autumn Apple-Cherry Crisp

Microwave · The crisp topping cooks first, then the fruit

INGREDIENTS

- Crisp: 1/2 cup (1 stick) butter melted, 1/2 cup coarsely chopped blanched slivered almonds, 1 pkg (17.5 oz) oatmeal cookie mix, 1 Tbsp Cinnamon Plus Spice Blend
- Fruit: 5 large Granny Smith apples, peeled, wedged, and halved crosswise; 2 Tbsp orange juice; 1 Tbsp cornstarch; 1/4 cup sugar; 1 can (30 oz) cherry pie filling
- Vanilla ice cream (optional)

DIRECTIONS

1. Stir the almonds, cookie mix, and spice blend into the Deep Covered Baker, add the melted butter, and mix until moistened. Microwave uncovered on HIGH 5 to 7 minutes, stirring once, until the mixture sizzles and begins to brown. Spread it on parchment paper to cool completely.
2. Toss the apples with the orange juice, cornstarch, and sugar and put them in the baker. Cover and microwave on HIGH 6 to 8 minutes, until the apples begin to soften. Stir in the pie filling and cook 7 to 9 minutes more, until thickened and the apples are cooked through.
3. Sprinkle the crisp mixture over the fruit and stand uncovered 5 to 10 minutes. Serve with ice cream if you like.

> **Laura's tip:** Oven option: bake the fruit covered at 400°F for 40 to 45 minutes, and brown the crisp mixture in a skillet on the stove, stirring 4 to 6 minutes.

Black Forest Microwave Cake

Microwave · 12 minutes - dump, sprinkle, done

INGREDIENTS

- 1 can (8 oz) crushed pineapple, drained with liquid reserved
- 1 can (21 oz) cherry pie filling
- 1 devil's food cake mix, dry
- 1 cup pecans, chopped
- 1 stick butter, melted
- Whipped topping, for serving

DIRECTIONS

1. Spread the pineapple over the bottom of the Deep Covered Baker, then gently spread the cherry pie filling over it.
2. Sprinkle the dry cake mix evenly over the filling and top with the chopped pecans.
3. Stir the melted butter with the reserved pineapple juice and pour it over everything.
4. Microwave on HIGH 12 minutes. Cool a bit and serve with whipped topping.

Lemon Sunshine Cake

Microwave · 11 to 15 minutes

INGREDIENTS

- 1 lemon cake mix, plus the ingredients on the box
- 1 can lemon pie filling
- Whipped topping (Cool Whip), for serving
- Lemon sprinkles

DIRECTIONS

1. Pour the prepared cake batter into the oiled Deep Covered Baker.
2. Spoon the lemon pie filling over the top.
3. Microwave 11 to 15 minutes, until the top of the cake is done.
4. Finish with whipped topping and lemon sprinkles before serving.

13 Minute Cobbler Cake

Microwave · 10 minutes, stir, then 3 minutes more

INGREDIENTS

- 1 box classic yellow cake mix (not the butter kind), dry
- 1 can of your favorite pie filling - peach, apple, blueberry, strawberry, cherry, or blackberry
- 1 1/2 sticks butter, sliced into pats
- 4 Tbsp caramel sprinkles

DIRECTIONS

1. Put the dry cake mix in the Deep Covered Baker and spread the pie filling over it. Lay the butter pats over the top.
2. Cover with the lid and microwave 10 minutes. Take the baker out and stir everything together well.
3. Add the sprinkles, cover again, and microwave 3 minutes more.

> **Laura's tip:** For a moister cobbler cake, use 2 cans of pie filling: spread the filling in the baker first, sprinkle the dry cake mix over it, then the butter pats. Try devil's food with cherry filling and mocha hazelnut sprinkles, or apple filling with cinnamon sprinkles.

Apple Berry Crisp

Microwave · 14 to 16 minutes for the fruit, plus the topping

INGREDIENTS

- Topping: 1/2 stick butter or margarine melted, 1/4 cup pecans or walnuts chopped, 1 1/2 cups old-fashioned or quick oats, 1/3 cup packed brown sugar, 1/2 tsp cinnamon
- Filling: 6 small to medium Granny Smith apples, peeled, cored, sliced, and halved; 1/2 tsp lemon zest and 2 tsp lemon juice; 1 package (12 oz) frozen unsweetened mixed berries; 1/3 cup sugar; 2 Tbsp flour; 1/2 tsp cinnamon
- Vanilla ice cream (optional)

DIRECTIONS

1. For the topping, stir the nuts, oats, brown sugar, and cinnamon into the melted butter. Microwave 3 minutes, stirring halfway, then set aside to cool.
2. Toss the apples with the lemon zest and juice and the berries. Stir the sugar, flour, and cinnamon together, add them to the fruit, and toss to coat evenly.
3. Spoon the fruit into the Deep Covered Baker and microwave on HIGH 14 to 16 minutes, turning the baker after 8 minutes, until the apples are tender.
4. Sprinkle the topping over the fruit and microwave 2 minutes more. Stand 15 minutes. Serve with vanilla ice cream if you like.

Spiced Pumpkin Trifle

Microwave · The cake bakes in 10 to 14 minutes, then layers up pretty

INGREDIENTS

- 1 spice cake mix, plus its ingredients
- 1 can (15 oz) solid pack pumpkin
- 2 cups thawed frozen whipped topping, plus more for piping
- 1 tsp Cinnamon Plus Spice Blend
- 1 package (3.4 oz) cheesecake instant pudding and pie filling
- 1/4 cup pecans, chopped
- 1 orange, sliced
- Candy corn, for garnish

DIRECTIONS

1. Mix the cake batter by the package directions, pour it into the misted Deep Covered Baker, and microwave 10 to 14 minutes, until done. Cool completely, turn it out, and cut it into cubes.
2. Whisk the pumpkin, the whipped topping, and the spice blend smooth, then whisk in the pudding mix until smooth and thickened. Refrigerate until you are ready to assemble.
3. Layer a third of the cake cubes in a trifle bowl and top with half the pumpkin filling, spreading it evenly. Line orange slices around the inside of the bowl. Repeat with another third of the cake and the rest of the filling, then finish with the last of the cake.
4. Pipe whipped topping rosettes or stars over the whole top, grate the pecans over it, and garnish with candy corn.

Cake Variations with Pie Filling

Microwave · 12 to 13 minutes - three ingredients to a cake

INGREDIENTS

- The formula: 1 cake mix + 1 can pie filling + 3 eggs
- Cherry Chocolate: chocolate cake mix, cherry pie filling
- Luscious Lemon: lemon or white cake mix, lemon pie filling
- Pumpkin Caramel: spice cake mix, 1 can pumpkin (not pie mix), plus 1/2 tsp cinnamon if you like
- Apple Cinnamon Spice: spice cake mix, applesauce or apple pie filling
- Banana: banana cake mix, banana cream pie filling or 14 oz mashed bananas

DIRECTIONS

1. Brush the Deep Covered Baker with vegetable oil. Whisk the eggs and pie filling together in a batter bowl.
2. Add the cake mix and blend well. Pour the batter into the baker.
3. Microwave on HIGH 12 to 13 minutes. Cool 10 minutes and invert onto a platter.
4. Finish your way: fudge frosting and more cherry filling on the Cherry Chocolate; a lemon glaze and whipped topping on the Luscious Lemon; caramel ice cream topping and whipped topping on the Pumpkin Caramel. Pudding-in-the-mix and moist cake mixes give the best results.

Rum Cake

Oven · 325°F - 1 hour

INGREDIENTS

- Cake: 1 cup nuts (half pecans, half walnuts), chopped and toasted; 1 pkg yellow cake mix; 1 pkg (3 oz) instant vanilla pudding; 1/2 cup cold water; 1/2 cup oil; 1/2 cup rum; 4 eggs
- Glaze: 1/4 cup butter melted, 1/2 cup sugar, 1/4 cup rum

DIRECTIONS

1. Heat the oven to 325°F. Sprinkle the chopped nuts over the bottom of the Deep Covered Baker.
2. Beat the cake mix with the pudding, water, oil, and rum, then beat in the eggs one at a time. Pour the batter into the baker.
3. Bake 1 hour. Stir the glaze ingredients together, let the cake cool 5 minutes on a rack, then glaze it.

Turtle Fudge Chocolate Cake

Microwave · 13 to 15 minutes - serve it warm

INGREDIENTS

- 1 box devil's food cake mix, plus its ingredients
- 1 tub chocolate frosting
- 1 1/2 cups chocolate chips, divided
- 1 cup pecans, toasted and divided
- 1 small jar caramel ice cream topping, plus more for drizzling
- 2 rolls Rolo candies, unwrapped

DIRECTIONS

1. In the Deep Covered Baker, mix the eggs, oil, and water from the cake box directions, add the cake mix, and mix well. Stir in 1/2 cup of the chocolate chips and 1/2 cup of the toasted pecans.
2. Dollop the whole tub of frosting over the batter - do not mix it in. Cover with the lid and microwave 13 to 15 minutes.
3. Melt 1 cup of the caramel topping with the remaining 1 cup of chocolate chips (about 1 minute in the microwave) and stir until smooth. Push the Rolos down into the warm cake at even intervals.
4. Pour the chocolate-caramel mixture over the top, drizzle with more caramel, and sprinkle with the remaining pecans. Serve warm.

Apple Crisp

Microwave · 12 to 15 minutes - plus a cake-mix variation

INGREDIENTS

- 4 to 6 Granny Smith apples, peeled, cored, sliced, and halved
- 8 graham crackers (2 1/2 x 5 in.), finely chopped
- 3/4 cup packed brown sugar
- 1/2 cup flour
- 1/2 cup quick or old-fashioned oats
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/2 cup butter or margarine, melted
- Whipped cream or ice cream (optional)

DIRECTIONS

1. Put the apple slices in the Deep Covered Baker.
2. Stir the graham cracker crumbs, brown sugar, flour, oats, cinnamon, and nutmeg together, then mix in the melted butter.
3. Sprinkle the crumb mixture evenly over the apples. Microwave on HIGH 12 to 15 minutes, until the apples are tender.
4. Cool slightly and serve warm with whipped cream or ice cream if you like.

> **Laura's tip:** Variation: layer 10 small sliced Granny Smith apples in the baker. Stir 2 packages (9 oz each) yellow cake mix (or one 18 to 21 oz mix) with 4 Tbsp sugar and 2 Tbsp cinnamon, fold in 1 cup chopped walnuts or pecans and 1 stick melted butter until crumbly, sprinkle over the apples, and microwave 12 to 13 minutes.

Citrus Poppy Seed Delight Cake

Oven · 350°F - 30 to 35 minutes

INGREDIENTS

- Cake: 1 1/3 cups orange juice, 1/2 cup oil, 3 eggs, 1 box (18.25 oz) lemon cake mix, 2 Tbsp poppy seeds, zest of 1 orange and 1 lemon
- Icing: 2 cups sifted powdered sugar, 2 to 3 Tbsp orange juice, zest of 1 orange and 1 lemon

DIRECTIONS

1. Heat the oven to 350°F and mist the Deep Covered Baker with oil. Beat the orange juice, oil, and eggs together, add the cake mix, mix until moistened, then mix 2 minutes on high. Fold in the poppy seeds and zest.
2. Bake 30 to 35 minutes. Cool 10 minutes, invert onto a cake plate, and cool completely.
3. Stir the icing ingredients together to a moderately thick icing, adjusting with sugar or juice as needed. Spoon it over the cake and finish with extra zest.

Peach Cobbler

Oven · 375°F - 30 to 40 minutes - do not stir!

INGREDIENTS

- 1 cup flour
- 1 cup sugar
- 1 tsp baking powder
- 1/2 cup milk
- 1/2 cup butter or margarine
- 1 can (29 oz) sliced peaches, with juice

DIRECTIONS

1. Heat the oven to 375°F. Put the butter in the bottom of the Deep Covered Baker and set it in the oven just long enough to melt.
2. Sift the flour, sugar, and baking powder together, add the milk, and whisk into a batter. Pour the batter over the melted butter.
3. Heat the peaches and their juice, then pour them over the batter. Do not stir.
4. Bake 30 to 40 minutes. The butter creeps up through the fruit and makes a crust right on top.

> **Laura's tip:** Any fruit or berry works here. Variation: pour 2 cans of undrained cling peaches into the baker, sprinkle a dry yellow cake mix over them, pour 1 stick of melted butter evenly over the top, and bake at 350°F for about 1 hour.

Microwave Rocky Road Brownie Dessert

Microwave · 5 to 7 minutes, plus 1 to 2 minutes for the rocky road top

INGREDIENTS

- 3/4 cup flour
- 1 1/2 tsp baking powder
- 1/4 tsp salt
- 3/4 cup butter
- 4 oz unsweetened chocolate
- 1 1/2 cups sugar
- 3 eggs
- 1 cup walnut halves, toasted and coarsely chopped, divided
- 16 large marshmallows, snipped in half
- 20 milk chocolate kisses, unwrapped
- Vanilla ice cream (optional)

DIRECTIONS

1. Stir the flour, baking powder, and salt together. Melt the butter and chocolate on HIGH 1 to 2 minutes, stirring every 30 seconds.
2. Whisk the sugar and eggs into the chocolate mixture until smooth, then fold in the flour mixture and 1/2 cup of the walnuts.
3. Spread the batter evenly in the Deep Covered Baker and microwave uncovered on HIGH 5 to 7 minutes, until a wooden pick in the center comes out clean and the edges are firm.
4. Top with the marshmallow halves, the chocolate kisses, and the remaining walnuts. Cover and microwave on HIGH 1 to 2 minutes, until the marshmallows just start to soften.
5. Stand covered 5 minutes. Spoon onto plates and serve with ice cream if you like.

Pumpkin Cake (Low Fat)

Microwave · 13 minutes, plus 10 minutes to rest

INGREDIENTS

- 1 can (15 oz) pumpkin
- 1 box spice cake mix
- 1 very ripe banana
- 3/4 cup Egg Beaters
- Fat-free caramel ice cream topping, for drizzling

DIRECTIONS

1. Stir everything except the topping together until well mixed. Mist the Deep Covered Baker with oil and pour the batter in.
2. Microwave on HIGH 13 minutes, then rest 10 minutes. If your microwave has no turntable, stop it a few times along the way and give the baker a quarter turn.
3. Invert onto a serving plate and drizzle with the caramel topping.

> **Laura's tip:** You cannot really taste the banana - it is there to add moisture and sweetness.

Pina Colada Pineapple Upside Down Cake

Microwave · 15 to 17 minutes, covered - serve it warm

INGREDIENTS

- 1 stick butter
- 1 cup brown sugar
- 1 cup coconut, toasted
- 1 fresh pineapple, cut in 1/2-in. slices and halved (canned rings work too)
- Maraschino cherries
- 1 box yellow cake mix
- 3 eggs
- 1 can coconut milk

DIRECTIONS

1. Melt the butter right in the Deep Covered Baker in the microwave, 30 seconds at a time. Pat the brown sugar into the melted butter and sprinkle the toasted coconut over it.
2. Lay the pineapple evenly over the bottom and set a cherry in each hole.
3. Stir the cake mix, eggs, and coconut milk together well - the batter will be thick - and pour it over the pineapple.
4. Cover and microwave 15 to 17 minutes. Test by lifting the cake gently away from each side with a large spatula: any yellow ooze means uncooked batter, so microwave 1 minute at a time until it is set.
5. Rest 5 to 10 minutes, flip it out onto a platter, and serve warm.

> **Laura's tip:** Toast the coconut in the microwave, 30 seconds at a time, stirring between rounds, about 2 minutes total.

12-Minute Chocolate Miracle Cake

Microwave · 10 to 15 minutes - every microwave is a little different

INGREDIENTS

- 3 eggs
- 16 oz sour cream
- 1 box cake mix
- Optional: 1 cup chocolate chips, vanilla chips, peanut butter chips, dried fruit, or a mix of them

DIRECTIONS

1. Mist the Deep Covered Baker with oil. Whisk the eggs and sour cream together, add the cake mix, and blend well. Fold in the chips or fruit if you are using them.
2. Pour the batter into the baker and microwave on HIGH, starting with 10 minutes.
3. Check at 10 minutes: when the batter has begun to pull away from the sides of the baker, it is done. If not, keep going 1 minute at a time. Cool 5 minutes.

Mexican Chocolate Cake

Microwave · 11 to 14 minutes

INGREDIENTS

- 1/4 cup almonds, chopped
- 3 eggs
- 1 container (16 oz) sour cream
- 1 package devil's food cake mix
- 6 oz miniature semi-sweet chocolate chips, divided
- 2 tsp Korintje cinnamon, divided
- 1 Tbsp sugar
- 1 container (8 oz) whipped topping, divided

DIRECTIONS

1. Mist the Deep Covered Baker with oil. Whisk the eggs and sour cream smooth, then mix in the cake mix, the almonds, half the chocolate chips, and 1 1/2 tsp of the cinnamon until smooth. Spread the batter evenly in the baker.
2. Microwave on HIGH 11 to 14 minutes, until a cake tester in the center comes out clean. The top will look slightly moist near the center - that is normal.
3. Rest 10 minutes, loosen the sides, and invert onto a serving plate. Cool 20 minutes.
4. Shake the sugar and remaining cinnamon over the cake. Melt the remaining chips with half the whipped topping (15 to 30 seconds on HIGH), stir smooth, and drizzle over the cake. Garnish with the rest of the whipped topping.

Devil's Delight Cake

Oven · 350°F - 45 to 50 minutes

INGREDIENTS

- 1 pkg (18.25 oz) devil's food cake mix (with pudding in the mix)
- 4 eggs
- 1 cup water
- 1/2 cup vegetable oil
- 1 cup chopped nuts
- 1 cup mini marshmallows
- 1 cup Hershey's semi-sweet chocolate chips
- 1/2 cup raisins
- Confectioners' sugar, for the top

DIRECTIONS

1. Heat the oven to 350°F. Grease and flour the Deep Covered Baker. Beat the cake mix, eggs, water, and oil on low just until blended, then on medium for 2 minutes.
2. Stir in the nuts, marshmallows, chocolate chips, and raisins. Pour the batter into the baker.
3. Bake 45 to 50 minutes, until a toothpick in the center comes out clean. Cool 10 minutes, turn out onto a wire rack, and cool completely. Dust the top with confectioners' sugar.

Chocolate Satin Mint Cake

Oven · 375°F - 55 to 60 minutes - a bakery-style finish

INGREDIENTS

- Cake: 1 package (18.5 oz) devil's food cake mix, 1 cup water, 1/3 cup vegetable oil, 3 eggs
- Filling: 8 oz cream cheese softened, 1/4 cup sugar, 2 Tbsp butter softened, 1 Tbsp cornstarch, 1 egg, 2 Tbsp milk, 3/4 tsp peppermint extract
- Glaze: 1/3 cup light corn syrup, 1/3 cup whipping cream, 6 oz semi-sweet baking chocolate finely chopped
- Drizzle: 2 oz white baking chocolate, 2 tsp vegetable oil, 1/4 tsp peppermint extract

DIRECTIONS

1. Heat the oven to 375°F and spray the Deep Covered Baker. Beat the filling ingredients together until smooth and set aside.
2. Mix the cake batter by the package directions. Spread 2 cups of batter evenly in the baker, spread the filling over it, then slowly pour the remaining batter over the filling.
3. Bake 55 to 60 minutes, until a cake tester near the center comes out clean. Cool 10 minutes in the baker, loosen the edges, and invert onto a rack. Cool completely.
4. For the glaze, bring the corn syrup and cream to a simmer, stirring constantly. Off the heat, stir in the chopped chocolate until smooth. Spread 2/3 cup of glaze over the top and sides, freeze the cake 5 minutes until it is almost set, then slowly pour the remaining warm glaze over it. Refrigerate about 1 hour, until firm.
5. Melt the white chocolate and oil (about 1 1/2 minutes on HIGH), stir in the peppermint extract, and drizzle over the cake. Refrigerate 15 minutes, then slice and serve.

Lemon Pound Cake

Oven · 350°F - 50 to 55 minutes

INGREDIENTS

- Cake: zest (1 Tbsp) and juice (3 Tbsp) of 2 lemons, 1 package (18.25 oz) white cake mix, 4 eggs, 1 cup sour cream, 1/3 cup vegetable oil, powdered sugar (optional)
- Blueberry sauce: 3/4 cup water, 1 Tbsp cornstarch, 1/4 cup sugar, 2 cups fresh or frozen blueberries

DIRECTIONS

1. Heat the oven to 350°F and mist the Deep Covered Baker with oil. Mix the cake mix, lemon zest, lemon juice, eggs, sour cream, and oil for 2 minutes, until well blended.
2. Pour the batter into the baker and bake 50 to 55 minutes, until a cake tester near the center comes out clean. Cool 15 minutes in the baker, invert onto a rack, and cool completely.
3. For the sauce, stir the water and cornstarch together in a 2-qt saucepan, add the sugar and blueberries, and cook over medium heat, stirring constantly, until it thickens and boils. Cook 3 minutes.
4. Dust the cake with powdered sugar if you like, and serve each slice with about 2 Tbsp of warm blueberry sauce.

Apricot Cake

Oven · 350°F - 55 minutes

INGREDIENTS

- 1 lemon cake mix
- 4 eggs
- 3/4 cup oil
- 1 cup apricot nectar
- 1/2 cup sugar
- Glaze: powdered sugar with lemon juice and/or apricot nectar

DIRECTIONS

1. Whisk everything together and pour the batter into the Deep Covered Baker.
2. Bake at 350°F for 55 minutes and test with a cake tester.
3. Glaze while the cake is still warm.

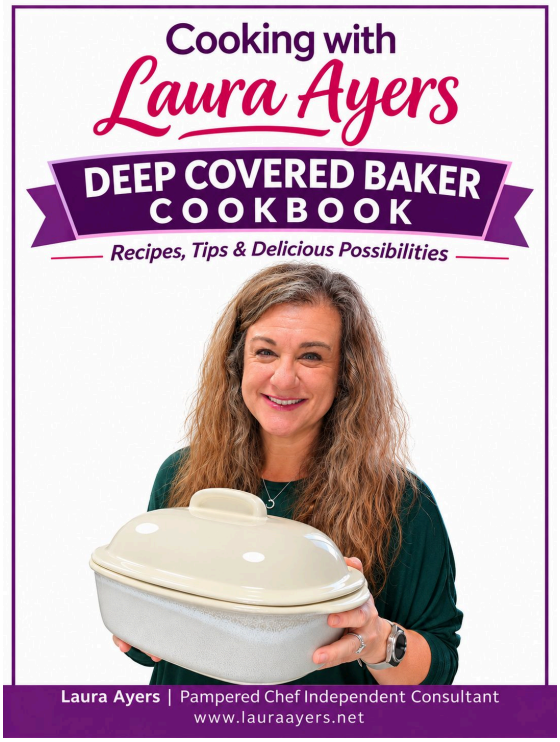
COOKING WITH LAURA AYERS

Thank you for cooking along!

I hope this book earns a permanent spot in your kitchen - and that your Deep Covered Baker does too. Try a recipe, make it your own, and share it with the people you love. That is what cooking is all about.

For more recipes, kitchen tips, and what I am cooking this week, come see me:

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