



**IMPI**

# EASY MICROWAVE RECIPES

# EASY MICROWAVE FUDGE

*Tested in an 1100 watt microwave watt oven*

*Prep Time: 5 minutes • Makes 24 servings*



## Ingredients

- 2 cups granulated sugar
- 3/4 cup heavy whipping cream
- 2 tablespoons unsalted butter
- 2 cups mini marshmallows
- 1 pkg. (12 ounces) semi-sweet  
or milk chocolate chips
- 1 teaspoon vanilla extract
- 3/4 cup chopped toasted  
pecans , optional

## Preparation

1. Place sugar, whipping cream and butter in a large microwaveable bowl. Microwave on High for 2-1/2 minutes. Carefully remove from microwave and stir.
2. Place back in microwave and microwave 2-1/2 to 3 minutes or until boiling.
3. Carefully remove from microwave. Stir in marshmallows, chocolate chips, vanilla and nuts, if desired; stirring until marshmallows and chocolate chips are melted.
4. Spoon into a 9x9-inch square greased baking pan. Refrigerate 4 hours to overnight. Cut into 24 squares.  
*Substitute White Chocolate chips and 3/4 cup dried Cherries, if desired.*

# CHERRY PISTACHIO BRIE

*Tested in 1n 1100 watt microwave oven*

*Prep Time 10 minutes Makes 8 servings*



## Ingredients

- 1 pkg. (8oz) Brie round
- 1 tablespoon butter
- 1/3 cup cherry preserves
- 2 tablespoons heavy whipping cream
- 2 tablespoons roasted, shelled pistachios
- 1 loaf French bread, cut into 24 slices, toasted
- Apple and pear slices (optional)

## Preparation

1. Spray shallow microwave-proof serving dish with cooking spray. Carefully remove the top rind from the Brie with a sharp knife. Place in center of prepared dish. **knife is easily inserted. Serve with bread and fruit slices, if desired.**
2. Melt butter in microwave in a glass 1 cup measuring cup or bowl. Add preserves and cream; stirring until combined. Spoon mixture over Brie. Top with pistachios.
3. Microwave on High for 90 seconds or until Brie is soft and

*Substitute Raspberry preserves for cherry, if desired*

# CREAMY CRAB DIP

*Tested with an 1100 watt microwave oven*

*Prep Time 10 minutes Makes 8 servings*



## Ingredients

- 1 pkg (8 ounces) cream cheese, softened
- 1/2 cup mayonnaise
- 1 cup (4 ounces) shredded Swiss Cheese
- 1 tablespoon fresh lemon juice
- 2 teaspoons prepared horseradish
- 1 can (12 ounces) lump crab meat, drained, flaked
- 1/4 cup chopped green onion

## Preparation

1. Combine cream cheese, mayonnaise, cheese, lemon juice and horseradish; mixing until well blended. Stir in crab meat and green onion.
2. Spoon into a glass pie plate or 1 quart microwave-safe casserole dish.
3. Microwave on High for 2-3 minutes or until hot and bubbly.
4. Serve with crackers.

*Substitute Cheddar  
Cheese for Swiss  
Cheese*