

# Ceramic Egg Cooker Recipe E-Book



Compliments of:  
Kerry  
Bennink  
865.806.3094

[www.pamperedchef.biz/kbennink](http://www.pamperedchef.biz/kbennink)  
[krbennink@gmail.com](mailto:krbennink@gmail.com)



# Blueberry Lemon Muffin

## Ingredients

1 Tbsp Butter	2. Tbsp Sugar
1 Egg Yolk	3. Tbsp Flour
1 Tbsp Milk	1/4 Tsp Baking Powder 1/2
1/2 Tsp Vanilla	Tsp Vanilla
1. Tsp Lemon Zest	2 Tbsp Blueberries

## Directions

Mix butter, egg yolk, milk and vanilla in Ceramic Cooker. Mix sugar, flour and baking powder into existing ingredients. Add lemon zest and blueberries. Place lid on cooker, microwave on high for 60 seconds. Let stand for 30 seconds. Flip cooker over and your muffin will pop out!!

# Oatmeal with Banana

## Ingredients

1/2 Ripe Banana 1/2  
Cup Quick Oats 1/2  
Milk  
1/8 Tsp Salt Directions

Add ingredients to Ceramic Cooker. Place lid on cooker, microwave on high for 90 seconds. Enjoy!!!



# Microwave Mug Cake

## Ingredients

1/2 Cup Dark Chocolate Morsels

1 Tbsp Milk

1 Egg

1. Tbsp Unsweetened Cocoa Powder

## Directions

Mix chocolate and milk in Ceramic Cooker and microwave for 30 seconds. Add egg and cocoa, stir to combine. Add lemon zest and blueberries. Place lid on cooker, microwave on high for 45 seconds.



## Omelette

## Ingredients

2. Eggs


2 Tbsp Milk 1/2

Tsp Salt

1 Tbsp Shredded Cheese

1/4 Cup Diced Ham, Bell Peppers, Onions, etc. Directions

Add eggs, milk, and salt in Ceramic Cooker and combine. Add remaining ingredients and combine. Place lid on cooker, microwave on high for 60 seconds.



# Peach Cobbler Mug Cake

## Ingredients

1 Tbsp Butter

3 Tbsp White Cake Mix Pinch of  
Cinnamon

2 1/2 Tbsp Milk

1 Single Serve Container of Peaches, mostly drained Directions

Melt butter in Ceramic Cooker. In a separate bowl, stir together white cake mix and cinnamon and whisk in milk. Pour over melted butter - DON't stir. Add drained peaches to cooker - DON'T stir. Microwave on 50% power for 3 to 4 minutes.



## Chocolate Brownie Cake

## Ingredients

Master Mix: 1 box Chocolate Cake mix & 1 box Instant Chocolate Pudding mix. Combine and store in ziploc bag.

1/2 Cup Master Mix 1

Egg

1 Tbsp Water

1 Tbsp Oil Directions

Combine egg, water and oil in Ceramic Cooker. Add Master Mix and stir with fork. Place lid on cooker, microwave on high for 60 seconds. Cake will look a little 'wet'.

# French Toast

## Ingredients

2 Slices Bread, diced 1/4  
Cup Milk or Cream 1 Egg  
1 Tsp Sugar (optional) 1/4  
Tsp Vanilla  
1/4 Tsp Cinnamon

## Directions

Using butter, grease Ceramic Cooker. Add egg, cinnamon, sugar (if using) and vanilla and combine. Add the diced bread to egg mixture, stirring to coat the pieces.

Microwave on high 1 to 1 1/2 minutes.



## Cinnamon Roll/Bun

### Ingredients Cinnamon

#### Roll:

9 Tbsp All-Purpose Flour  
3/4 Tsp Baking Powder  
3 - 4 1/2 Tbsp Water Pinch  
of Salt

#### Directions

Mix the Cinnamon Roll ingredients in small bowl and roll out into long strip. Sprinkle with cinnamon sugar and fold edges inward. Roll into a bun and place in Ceramic Cooker. Microwave on high 45 seconds. Mix frosting in small bowl and drizzle on Cinnamon Roll.

#### Frosting:

3 Tbsp Powdered Sugar 3/4 Tsp  
Milk

Cinnamon Sugar: 1  
1/2 Tbsp Sugar  
3/4 Tsp Cinnamon

# Applesauce Crumb Muffin

## Ingredients

### Muffin:

1.Tbsp Butter, melted 2

1/2 Tbsp Sugar

2.Tbsp Applesauce

1/8 Tsp Vanilla

1/4 Cup Flour

1/8 Tsp Baking Powder

Pinch of Salt

Dash of Cinnamon

### Topping:

1.Tbsp Butter

2.Tbsp Flour

1 Tbsp Brown Sugar

1/4 Tsp Cinnamon

## Directions

Melt butter in Ceramic Cooker. Add sugar, applesauce, vanilla, flour, baking powder, salt and cinnamon. Stir and microwave 60 seconds. In a small bowl, combine topping ingredients. Once muffin is cooked, add topping and microwave 20 seconds.



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