**MICROWAVE VS. CONVENTIONAL CAKE RECIPE**

**Ingredients:**

1 box chocolate cake mix

3 eggs

1/3 c. vegetable oil

1 c. water

Cooking spray (please spray pans at the supply table)

1 Toothpick

**Directions**:

1. Preheat the oven to 350°.
2. Lightly coat two pans with cooking spray – 8 x 8 square metal pan and glass pie plate.
3. Using the Kitchen Aid, blend the cake mix, water, oil and eggs on low speed for 30 seconds.
4. Beat an additional two minutes on medium speed.
5. Pour half of the batter into the greased metal pan and the other half into the greased glass pie plate.
6. Place the metal pan into the oven and bake for 25 minutes. To check for doneness, insert a toothpick into the center of the cake. If it comes out clean, it is done. If it does not, cook for an additional two minutes then test again.
7. Place the glass pie plate into the microwave oven. Cook uncovered on medium high (70%) for 5 minutes. To check for doneness, insert a toothpick into the center of the cake. If it comes out clean, it is done. If it does not, cook for an additional two minutes then test again.
8. After the cakes are done cooking, allow to cool in the pan for 5 minutes on the cooling rack.
9. Taste each cake and fill out your evaluation form.
10. The evaluation form needs to be turned in **BEFORE** leaving class today! ☺