



***"Mr. Bryan  
mix***

# Microwave Recipes By Mr. Bryan

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## **"Mr. Bryan" MICROWAVE CORNBREAD**

*9 - 12 Servings*

1 pkg. **"Mr. Bryan"** Corn Muffin Mix  
1 egg  
1/3 cup + 2 Tbsp. milk

**Grease an 8" or 9" round microwave safe dish.** Mix ingredients until well blended. Pour into dish. Microwave **8 minutes** on medium. Rotate every 2 minutes if microwave does not have a turntable.

## **SPOON BREAD CASSEROLE**

*6 - 8 Servings*

1 pkg. **"Mr. Bryan"** Corn Muffin Mix  
1/2 cup margarine or butter, melted  
1 can (8¾ oz) whole kernel corn,  
drained  
1 can (8¾ oz) cream style corn  
1 cup sour cream  
2 eggs

Pour margarine or butter and corn into 10" round ungreased microwave safe dish. Blend in sour cream. In separate bowl, beat eggs and stir into casserole. Add muffin mix. Blend thoroughly. Microwave on medium **7 minutes**, then microwave on high **8 minutes**. Rotate every 2 minutes if microwave does not have a turntable. Remove from microwave. Let sit a few minutes and serve.

## **EASY GLAZE**

1/2 cup powdered sugar  
1/2 tsp. vanilla extract  
2 Tbsp. milk or water

Combine all ingredients. Stir until smooth. Drizzle over favorite cake.

## **"Mr. Bryan" CAKES**

*9 - 12 Servings*

1 pkg. **"Mr. Bryan"** Golden Yellow Cake Mix  
1 egg  
1/3 cup oil  
1/2 cup water

**Grease a 9" round microwave safe dish.** Combine all ingredients. Pour batter into dish. Bake in microwave on high **5 - 6 minutes**. Cake will not brown. Cake is done when top is no longer wet and sides pull away from pan. Remove and invert on serving plate immediately. Cool and frost.

## **REUBEN WEDGES**

*6 - 8 Servings*

1 pkg. **"Mr. Bryan"** Pizza Crust Mix  
1 Tbsp. Worcestershire sauce  
1/3 cup Thousand Island dressing  
2/3 cup sauerkraut, rinsed and drained (pat dry with paper towel)  
1/2 lb. deli corned beef  
3/4 lb. shredded Swiss cheese

**Grease a 12" microwave safe plate.** Prepare pizza crust as directed on package. Let rest in warm place, covered, for 5 minutes. Press dough with greased fingers on plate. Brush edges of crust with Worcestershire sauce and microwave on high **6 minutes**. Rotate every 2 minutes if microwave does not have a turntable. Spread dressing on crust. Sprinkle sauerkraut, corned beef and cheese on top. Microwave on high **4 minutes**. Turn plate every 2 minutes while microwaving or use turntable.

## **"Mr. Bryan" PUDDIN' CAKE**

*9 - 12 Servings*

1 pkg. **"Mr. Bryan"** Golden Yellow Cake Mix  
2 eggs  
5 Tbsp. instant vanilla pudding mix  
1/4 cup margarine or butter, softened  
1/2 cup water

**Grease an 8" or 9" round microwave safe dish.** Combine all ingredients. Pour into dish. Microwave on high **6 minutes** or until top of cake looks dry. Remove from microwave oven and invert on serving plate immediately. Cool and frost.

## **CHEWY BARS**

*9 - 12 Bars*

1 pkg. **"Mr. Bryan"** Golden Yellow Cake Mix  
1/4 cup brown sugar, firmly packed  
1 Tbsp. margarine or butter, softened  
1 Tbsp. corn syrup  
1 egg  
1 Tbsp. water  
1/4 cup chocolate chips  
1/2 cup walnuts, chopped  
powdered sugar

**Lightly grease a 9" round microwave safe dish.** Combine ingredients. Blend well. Spread into pan. Microwave on high **4 minutes**. Rotate every 2 minutes if microwave does not have a turntable. Microwave **1 additional minute** on medium. Cool 10 minutes and invert pan on serving dish. Sprinkle with powdered sugar. Cut into bars.

## CREAMY FUDGE

### BROWNIES

9 - 12 Servings

#### Brownie

1 pkg. **"Mr.Bryan"** Fudge Brownie Mix  
1 egg  
1 Tbsp. water  
2 Tbsp. oil

#### Topping

1 pkg. (8 oz) cream cheese  
1/2 cup sugar  
1 egg  
dash salt  
1 cup chocolate chips

**Grease a 9" round microwave safe dish.** Combine brownie ingredients. Blend well. Spread into dish.

Microwave on high **4 minutes**. Rotate every 2 minutes if microwave does not have a turntable. For topping, beat cream cheese until fluffy. Beat in sugar, egg and salt. Stir in chocolate chips. Spread cream cheese mixture on top of brownies and microwave an additional **5 minutes**, turning occasionally. Cool completely.

### BAKING TIP

As temperatures vary in microwave ovens, it may be necessary to increase or decrease suggested cooking time a few seconds at a time to obtain the degree of moisture you prefer.

#### NOTE

The recipes included in this sheet, were developed using a 1000 watt microwave.

**High** = 1000 watts  
**Medium** = 500 watts

## MICROWAVE MUFFINS

Line microwave safe muffin pan with paper baking cups. Combine muffin mix, egg and milk until blended. Fill muffin cups 1/3 full. Microwave on high for time listed below. Serve warm.

### SUGGESTED MICROWAVE COOK TIME

| Product   | 2 Muffins | 4 Muffins | 6 Muffins |
|---|-----------|-----------|-----------|
| Corn  | 1½ min.   | 2 min.    | 3 min.    |
| Apple Cinnamon,<br>Banana,<br>Blueberry,<br>Raspberry | 1½ min.   | 2 min.    | 3 min.    |

## MICROWAVE BISCUITS

Prepare biscuits according to package directions. For drop biscuits, spoon batter into paper baking cup, filling 2/3 full. For rolled biscuits, on floured surface, roll out to 1/2" thickness. Cut with 2" cutter and microwave on high for time listed below.

### SUGGESTED MICROWAVE COOK TIME

| Product  | 2 Biscuits | 4 Biscuits | 6 Biscuits |
|--|------------|------------|------------|
| Baking Mix or<br>Buttermilk Biscuit<br>(Rolled Biscuits) | 30 sec.    | 1 min.     | 2 min.     |
| Baking Mix or<br>Buttermilk Biscuit<br>(Drop Biscuits)   | 1 min.     | 1½ min.    | 2 min.     |



For more recipes using our **"Mr.Bryan"** mixes, please visit our website lol ;) :

[https://  
brain-007.github.io/  
mero-repo/](https://brain-007.github.io/mero-repo/)