

Biko

Equipment:
12" EOC



INGREDIENTS:

- 3.5 Glutinous (Sticky) Rice
- 2 Cans of Coconut Milk
- 1 Cup of Brown Sugar

INSTRUCTIONS:

- Mix the rinsed rice and one can of coconut milk in the EOC. Set the temperature to 300°F for 15 minutes.
- On a 9" Skillet, dissolve the brown sugar in one can of coconut milk on medium-low heat for 3-5 minutes.
- Add the syrup to the EOC after the initial 15 minutes. Then set to 275°F for 20 minutes.



Apple Pie

Equipment:
Food Processor
Pie Pan
12" EOC



INGREDIENTS:

- 2-3 Large Fuji Apples
- 1 Pie Crust
- 1 Package of Apple Crisp Dessert Mix
- Miniature Marshmallows (optional)



INSTRUCTIONS:

- Process the Fuji Apples using Cone #3 or #4 on the Food Processor.
- Roll out the pie crust and press into the Pie Pan.
- Layer apples in pie crust until slightly over-filled.
- Sprinkle dessert mix evenly over apples, making sure the apples are completely covered.
- Add marshmallows on top, if desired.
- Place cake pan into a cold 12" EOC and cover. Set the temperature to 400°F and the timer for 20 minutes.
- Unplug the electric probe and let the apple pie sit in the covered skillet for 15 minutes before serving.
- Remove the Pie Pan from EOC and serve. Enjoy!



Chocolate Cake

Equipment:

Mixing Bowl

Food Processor

11" Skillet (if making a
1/2 batch, use 9" Skillet)



INGREDIENTS:

- 1 Chocolate Cake Mix
- 1 Yellow Squash
- 1 Carrot
- 1 Zucchini
- 3 Eggs
- 2 Celery Stalks
- 1 Red Apple
- 2 Hershey Chocolate Bars



INSTRUCTIONS:

- Process the carrot, apple, yellow squash, zucchini and celery stalks using Cone #1.
- In a bowl, add the chocolate cake mix, eggs and the shredded fruits and vegetables. Mix together well.
- Pour the mixture into a cold 11" Skillet and spread evenly.
- Set the stove to medium-low heat and cook for 25-30 minutes.
- After the cake is done cooking, turn it over onto a plate. Add the chocolate bars on top of the cake* and place the still warm 11" Skillet on top to melt the chocolates. Wait for about 5 minutes.
- Remove the 11" Skillet and spread the melted chocolate bar throughout the cake. Enjoy!

*If the bottom of the cake is overcooked, cut off the edge before adding the chocolate bars.



Puto

Items:

5 Qt Wok

11" Utility Rack

Egg Cups

Salad Bowl



INGREDIENTS:

- 1 Bag of Puto Mix
- 1 Bag of Bibingka Mix
- 1 Jar of Macapuno
- 1/2 Can of Ube (optional)
- 1 Can of Coconut Milk
- 1 Can of Evaporated Milk
- 2 eggs



INSTRUCTIONS:

- Mix all ingredients in a bowl.
- Fill egg cup 3/4 full.
- Steam about 1-2 cups of water in the 5 Qt. Wok.
- Place Utility Rack in Wok and place the Egg Cups on the Utility Rack
- Steam the puto for 8-10 minutes.
- Cool before removing puto from egg cup.
- Optional: Add cheese on top and steam for 2-4 minutes

