

HOW TO COOK EGGS IN THE MICROWAVE

DIRECTIONS:

Put egg yolks into a coffee cup disgaurding shells and cook for the required time below. The break in cooking times is to slow cooking pace to keep yolks from exploding. Cooking will continue for a bit after being removed from microwave, so let stand for a minute or two before stirring and eating...

1 EGG:

>Scrambled - Stir Yolk + 15 seconds + another 15 seconds... DONE
>Hard Boiled - 15 seconds + another 15 seconds... DONE
>Soft Boiled - 10 seconds + another 10 seconds + another 5 seconds let sit don't stir... DONE

2 EGGS:

>Scrambled - Stir Yolks + 30 seconds + another 30 seconds... DONE
>Hard Boiled - 30 seconds + another 30 seconds... DONE
>Soft Boiled - 30 seconds + another 15 seconds let sit don't stir... DONE

3 EGGS:

>Scrambled - Stir Yolks + 40 seconds + another 30 seconds then 20 seconds... DONE
>Hard Boiled - 40 seconds + another 30 seconds then 20 seconds... DONE
>Soft Boiled - 40 seconds + another 30 seconds let sit don't stir... DONE

[DO NOT MICROWAVE EGGS WITH SHELLS INTACT]

[TIMES MAY VARY FROM MICROWAVE TO MICROWAVE]

[ALSO TIMES MAY VARY IN DIFFERENT STYLE CUPS]