

14.5x6cm

Directions to cook eggs:

1. Crack an egg into each cup of egg cooker base.
2. Pierce each egg yolk once with a fork. This is to prevent the egg from exploding whilst cooking.
3. Add 1/2 tsp (2.5ml) of water to each cup (add water to empty cup if only cooking one egg).
4. Close the lid and cook in microwave on medium. 60-90 seconds for 1 egg and 2-2.5 minutes for 2 eggs.
5. Let eggs sit for 30 seconds before removing from the microwave, to allow eggs to finish cooking.

Note: Cooking times are approximates only and may vary depending on microwave wattage.

Directions to cook omelettes:

1. Spray the base with cooking oil.
2. Crack an egg directly into the microwave egg cooker.
3. Add desired mix-ins such as diced vegetables, cheese or herbs and season with salt and pepper.
4. Use a fork to beat the egg until all ingredients are well combined.
5. Close the lid and cook in microwave on high for about 2 minutes.

Note: Cooking times are approximates only and may vary depending on microwave wattage.