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# Back-to-basics beauty

Like ice cream, chips and other snack foods touting supershort ingredients lists these days, several natural beauty products are now flying the five-or-fewer flag, to luxurious effect.

BY JILL ROBINSON



**1. S.W. Basics of Brooklyn's Exfoliant** (\$28, [subasicsofbk.com](http://subasicsofbk.com)) buffs with only three ingredients: organic oat flour, organic almond flour and sea salt.  
**2. Own Firming Silk Concentrate** (\$25, [ownproducts.com](http://ownproducts.com)) uses a coconut oil derivative, a gentle acid, vitamin E and a natural emollient to combat

wrinkles and dullness. **3. Ora's Amazing Herbal Unscented Natural Lip Balm** (\$5, [orasamazingherbal.com](http://orasamazingherbal.com)) contains just beeswax and herb-infused grapeseed oil to soothe the lips of the scent-sensitive.  
**4. Metropolis Soap Company's Lavender Whipped Shea Butter**

(\$30, [metropolissoap.com](http://metropolissoap.com)) hydrates and soothes with shea butter, coconut oil, tapioca starch, vitamin E and lavender. **5. Kimberly Parry Organics Soak** (\$14, [ajlabbeauty.com](http://ajlabbeauty.com)) blends Dead Sea salt, epsom salt, baking soda and sunflower oil for a bath that melts muscle tension and softens skin.

## Meet an actual cup cake!

No wonder Richard Blais is considered a latter-day Willy Wonka: *The Top Chef All-Stars* winner's new book, *Try This at Home*, is packed with mad-genius ideas. Take these E-Z Bake Individual Angel Food Cakes, which cook in just 30 seconds... in the microwave.



3 eggs • 5 tbsp. sugar • ½ cup white pastry flour • ice cream and fresh fruit, for serving  
 ➔ Grease inside of 8 paper coffee cups. With point of paring knife, poke 5 to 6 slits all around each cup. Using electric mixer fitted with whisk, beat eggs on medium until foamy. Beat in sugar in steady stream on medium-high; continue beating until tripled

in volume, 6 to 8 minutes. Sift flour on top and fold in, using a rubber spatula. Spoon batter into cups to fill two-thirds of the way. Microwave each one on high until puffed up, about 30 seconds (cupcakes will deflate a bit once removed from microwave). Let cool 5 minutes, then peel away cups. Serve with ice cream and fruit. Makes 8.