

CANDY

ALMOND JOY BARS

1 lb. powdered sugar (4 cups)

$\frac{3}{4}$ cup mashed potatoes

14 oz. bag of coconut

14 oz. Hershey Milk Chocolate Bars with Almonds (plain if you want Mounds)

Mix powdered sugar and potatoes until well blended. Add coconut. Melt candy in microwave, cover. Put coconut mixture in Cold Cut Keeper and pour melted chocolate on top. Refrigerate.

ALMOND JOY DROPS

Mix Together:

1-Tbsp. evaporated milk

1-Tbsp. coconut

Melt Together in TupperWave casserole:

2 blocks chocolate bark

$\frac{1}{2}$ cup chocolate chips

Stir until smooth. Drop teaspoonfuls of chocolate onto waxed paper and let harden. Drop small amount of coconut mixture on top of chocolate. Then cover with more of the chocolate mixture and let set.

BACON AND EGGS

Pretzel sticks

Yellow M & M's

White almond bark

Lay two pretzel sticks side by side on Silicone Wonder Mat. Melt almond bark in microwave. Pour small amount over the two pretzel sticks forming the "egg white". Put one yellow M & M in the center of the egg white for the yolk.

CASHEW DELIGHTS

6 blocks of white chocolate

$\frac{1}{2}$ cup chocolate chips

2 cups finely chopped salted cashews

Melt chocolate and chocolate chips. Finely chop cashews in mini chopper or quick chef and add to melted chocolate. Combine and drop candy size pieces onto Silicone Wonder Mat.

CHERRY MASH BARS

1 cup sugar	1 cup cherry chips
2 Tbsp. butter	1 cup chocolate chips
¼ tsp. salt	½ cup peanut butter
1/3 cup half & half or undiluted evaporated milk	1 cup miniature marshmallows
1 cup salted Spanish peanuts (or use chunky peanut butter)	

Combine sugar, butter, salt and half and half in Base of Oval Microcooker. Cook in microwave for about 4 minutes, stirring twice. Stir in marshmallows and cherry chips. Spread in 9x13 cold cut keeper lined with silicone wonder mat. Melt chocolate chips and peanut butter in microwave for about 4 minutes, stir twice. Stir in peanuts and spread over cherry layer. When cool, cut into squares.

CHINESE NOODLE CANDY Makes 18 pieces

2 cups (12 oz. bag) semisweet chocolate chips	1/2 cup of pecans or walnuts, chopped
1 (3 oz.) can chow mien noodles	

Melt chocolate in Base of Oval Microwave Cooker on High for 1 1/2–2 minutes. Stir with Saucy Silicone Spatula and melt for additional 30 seconds if necessary. Gently fold in pecans and chow mien noodles. Drop small bundles onto Silicone Wonder™ Mat lined baking sheet and chill until hardened.

P'nutty Version. Reduce chocolate chips to 1 cup and add 1 cup peanut butter chips Rocky Road Version Add 1 cup mini-marshmallows

CHOCOLATE COVERED CARAMELS

1 pkg. caramels
1 pkg. candy melts dark or milk chocolate

Melt a few melts in the microwave at a time and dip caramels in chocolate to cover completely. Place on Silicone Wonder Mat to set.

CHOCOLATE COVERED CHERRIES

2 lbs. powdered sugar	1 can sweetened condensed milk
1 jars maraschino cherries	½ cup margarine
1 lb. chocolate almond bark	1 cup chocolate chips

Mix sugar, margarine and milk. Roll in balls with cherries that have been well dried in the middle. Refrigerate at least 2 hours. Melt chips and almond bark together. Dip balls in chocolate coating with a toothpick.

CHOCOLATE CRUNCH CLUSTER

1 cup butterscotch chips or peanut butter chips	1 cup chocolate chips
1 cup salted peanuts	1 cup rippled potato chips

Place morsels in container to melt. Microwave on 50% power for 4-6 minutes, stirring twice. Stir in peanuts and crushed potato chips. Drop by teaspoonfuls onto Silicone Wonder Mat. Cool until set. Freezes well.

CHOCOLATE FUDGE BARS

12 oz. pkg. semi-sweet chocolate chips	18 graham cracker sheets
14 oz can sweetened condensed milk	½ tsp cinnamon-vanilla
½ cup chopped pecans (opt)	

In Quick Chef coarsely chop nuts and set aside. In Base of Oval Microcooker, heat chocolate chips, condensed milk and seasoning blend until chocolate is melted. Place graham crackers next to each other on Silicone Mat. Gently spread chocolate mixture over graham crackers, sprinkle nuts over chocolate. Break apart to serve. Store in a sealed container and do not refrigerate.

I also used the Andes' mint chips instead of chocolate chips ! YUM!!

COATED PRETZELS

Pretzels any shape

White or Chocolate Almond Bark

Candy sprinkles (opt)

Dip pretzels in melted almond bark and let set on Silicone Wonder Mat. Sprinkle with candies while wet, if desired.

EASTER EGG NESTS

6 oz chocolate chips

6 oz butterscotch chips

5 oz chow mien noodles or 1 pkg. Shredded coconut (7 oz)

Melt chocolate in Medium Deep Vent 'N Serve, stir in noodles or coconut. Mound on waxed paper and use the bottom of spoon to indent center, place mini jelly beans in the nests for eggs.

ENGLISH TOFFEE

1 stick butter

1 Cup sugar

Dash salt

4 Tablespoons water

4 ounces milk chocolate bar, finely broken

1/2 Cup sliced almonds

Oil or butter top for the 3 quart. Tupperwave Casserole (to prevent boil over.) Place butter, sugar, salt and water in casserole. Cook on high for 10 -12 minutes or until lightly browned, stirring two times (each with a clean spoon).

Sprinkle almonds on a buttered 9"x13" pan and pour cooked mixture on top. Sprinkle broken chocolate bar over almond candy. Cool 5 minutes and gently spread chocolate with a spatula. Chill. Break into pieces.

ESSENCE OF DECADENCE Makes 8-10 servings

2 cups (12 oz. bag) semi-sweet or milk chocolate chips

1 cup assorted sliced fruit such as banana, strawberries, pineapple.

1 cup potato chips, cookies, or cubed pound cake

Melt chocolate chips in Base of Oval Microwave Cooker for 2 minutes. Stir and melt for additional 30 seconds, if necessary. Dip food in chocolate and place onto baking sheet lined with Silicone Wonder™ Mat. Will set after a few minutes; may want to chill.

Topping Options: 1 cup of finely chopped nuts to sprinkle on dipped food

FESTIVE HOLIDAY PRETZELS

12 Pretzels

1 Block White Almond Bark

M&M's

Place pretzels on wax paper. Melt the almond bark in the Tupperwave 3 quart. Casserole on 50% power for 45 seconds at a time. Stir. Using a plastic spoon, fill center of pretzel with bark and place M&M's in the center.

FUDGE FABULOUS

4 ½ cups sugar

1 stick margarine

Dash of salt

13 oz can evaporated milk

16 large marshmallows

2 cups chocolate chips

1 lb milk chocolate

1 tsp vanilla

Bring sugar, butter and milk to a boil. Boil for about 1 ½ minutes on high power. Add marshmallows, chocolate and vanilla. Stir until melted and pour into buttered jelly roll pan. Makes 5 pounds.

PEANUT BUTTER FUDGE

18 oz jar of peanut butter

1 can vanilla frosting

Put into Large Shallow RNS and heat for 45 sec. to 1 minute. Mix and spread out. Refrigerate to cool and set up.

ROCKY ROAD FUDGE

1 pkg. milk chocolate chips

1 ½ cups miniature marshmallows

1 cup chopped nuts

Melt chips in microwave, stir in marshmallows and nuts. Drop by teaspoonfuls onto Silicone Wonder Mat and chill until firm.

FUDGE

4 cups powdered sugar

½ cup cocoa

¼ cup milk

½ cup butter

1 tbsp vanilla

½ cup nuts, opt.

Blend milk and cocoa in 3 qt. Casserole. Add milk and butter. DO NOT STIR. Microwave on high for 2 minutes. Then stir well. Add vanilla and nuts, stir until blended. Pour into buttered Snack Stor Container. Refrigerate until set. Cut into squares.

FUDGE

4 cups sifted powdered sugar

1 pkg. (8oz) cream cheese softened

4 squares baker's unsweetened baking chocolate, melted

1/2 cup chopped nuts

1 tsp vanilla

Add sugar gradually to cream cheese, beating with electric mixer on medium speed until well blended. Mix in remaining ingredients. Spread onto Silicone Baking mat in 8 inch square pan. Refrigerate several hours. Cut into 1 inch squares. Keep left over fudge refrigerated. Makes 64 squares.

CANDY BAR FUDGE (SNICKERS)

½ cup margarine or butter

½ cup cocoa

¼ cup firmly packed brown sugar

¼ cup milk

1 tsp vanilla

3 /12 cups sifted powdered sugar

40 vanilla caramels

2 cups lightly salted peanuts

7 oz Hershey bar

Butter a 9x9x2 pan. Melt margarine in 3 qt. Casserole, add cocoa, brown sugar and milk. Cook for 2 to 2 ½ minutes or until mixture comes to a boil, stirring once. Stir again and cook 1 more minute. Stir in powdered sugar and vanilla. Spread in pan. In the 1 ¾ qt. Casserole combine caramels and 2 tbsp water, cook until melted, stirring once. Stir in nuts and spread over fudge. Put Hershey bar and 1 tsp cooking oil in ¾ qt. Casserole and cook until melted. Spread over caramel. Chill until firm. Cut into squares.

CHERRY CHOCOLATE FUDGE Makes about 3 dozen pieces

1/3 cup finely chopped Maraschino cherries, well drained

1/2 cup (1 stick) butter, cut into pieces

3 2/3 cups powdered sugar (1 lb.)

1/2 cup unsweetened cocoa powder

1/3 cup evaporated milk

1/3 cup pecan pieces

1 tsp. almond or vanilla extract

Line 8-inch square pan with foil. Drain chopped cherries between paper towels. Microwave butter on High (100%) in Base of Oval Microwave Cooker 45 seconds or just until melted. Stir in powdered sugar, cocoa and evaporated milk. Microwave on High 1 minute; stir well with whisk. Microwave on High additional 30 seconds at a time until slightly thickened and smooth when stirred. Do not boil. With Saucy Silicone Spatula, stir in cherries, pecans and extract. Spread into prepared pan. Cover; refrigerate until firm. Use foil to lift fudge out of pan; cut into squares. Cover and refrigerate leftover fudge.

THREE MINUTE FUDGE #1

3 cups chocolate chips

1 (14 oz.) can Eagle Brand sweetened condensed milk

1 ½ tsp. vanilla (optional)

½ - 1 c. nuts (optional)

Put all ingredients in Vent 'N Serve Medium Deep. Stir until blended. Microwave uncovered on Hi power for 3 minutes. Remove from microwave, add nuts, and stir quickly until blended. Let set until firm.

THREE MINUTE FUDGE #2

1 ½ cups semi-sweet chocolate chips
1 tsp. vanilla

1 ½ cups milk chocolate chips
1 can sweetened condensed milk

Combine all ingredients in Vent 'N Serve Large Deep container. Cook on high 3 minutes. Stir and chill.

EASY FUDGE

2 cups semi-sweet or milk chocolate ¼ cup margarine

1 can Eagle Brand Milk

1 cup nuts (opt)

Opt. 1 cup peanut butter for 1 cup chips.

Put all ingredients except nuts in 3 qt. Casserole. Microwave at medium power until all chips are melted, stirring once. Add nuts. Pour into well buttered Snack Stor Container and refrigerate until set. Makes about 2 pounds.

3 Minute Fudge

3 cups chocolate chips (semi or milk or mixed)

1 ½ tsp vanilla

1—14oz can Eagle Brand Sweetened Condensed Milk

½ to 1 cup nuts (opt)

Put chocolate chips and condensed milk in Tupperware Rock 'N Serve Large Shallow or Base of Oval Microcooker and Blend. Micro-wave on HIGH for "3" minutes. Remove from micro-wave, add nuts and vanilla. Stir quickly until well blended. Cool until firm. Can be placed in Cold Cut Keeper Jr. Enjoy!!!!

3 MINUTE FUDGE

1 can sweetened condensed milk

1 tsp vanilla

2 cups (12 oz) semi-sweet chocolate chips

¾ to 1 ½ c chopped nuts (opt)

1 oz unsweetened chocolate

In your container stir together condensed milk, chocolate chips and chocolate. Microwave on high for 1 minute and stir. Microwave 1 to 2 minutes until chocolate is melted and smooth. Stir in vanilla and nuts. Pour into buttered Jr. Cold Cut Keeper and refrigerator until set.

3 MINUTE FUDGE

3 cups chocolate chips

1 1/2 tsp. vanilla

14 oz. can sweetened condensed milk

1/2—1 cup nuts (opt.)

Put chocolate chips (can mix semi-sweet, milk chocolate, peanut butter, etc.), sweetened condensed milk & vanilla in TupperWave 1 3/4 Qt. Casserole. Stir 'til blended. Microwave on high power for 3 minutes. Remove from microwave and add nuts. Stir quickly until well blended and pour into 9 X 9 pan. Let set 'til firm.

3 MINUTE FUDGE

3 c. chocolate chips (any combination that adds up to 3 cups (i.e.: semi-sweet, milk chocolate, peanut butter, etc.))

1-14 oz. can sweetened condensed milk (do not use evaporated milk)

1-1/2 tsp. vanilla

1/2 - 1 c. nuts (opt.)

Put all ingredients in base of Tupperware Oval Microcooker. Stir until blended. Microwave on Hi power (800 watts) for 3 min. Remove from microwave, add nuts, if using, and stir until well blended. Pour into containers & let sit until firm. (Add a bow to the container for an easy, sweet gift!)

PEANUT BUTTER FUDGE

3 cups sugar

1/4 cup butter

7 oz marshmallow cream

1 cup peanut butter

1 teas vanilla

2/3 cup evaporated milk

Microwave milk, butter and sugar for 4 to 5 minutes until mixture boils, stirring 2 or 3 times. Microwave 3 minutes longer stirring once. Stir in peanut butter, marshmallow cream and vanilla; beating until well blended. Spread mixture in buttered container. Cool, then refrigerate, cut into squares when firm.

TERRIFIC MALLOW FUDGE

1 can (5-2/3 oz.) evaporated milk

1/2 c. butter or margarine

2 c. sugar

1 jar (7 oz.) marshmallow crème

2 c. semi-sweet chocolate chips

1/2 c. chopped nuts (opt.)

Combine milk, butter and sugar in base of Tupperware Oval Microcooker. Microwave on Hi power for 9 min., stirring every 3 min. At end of cooking time remove from microwave, add marshmallow crème and chocolate chips. Stir until blended. Pour into Tupperware Modular Rectangle 1.

Option: Use large can evaporated milk and this turns into a super hot fudge sauce. Store in Med. Deep Rock 'N Serve container. To use, reheat on medium power (50%) for 30 sec. to 1 min. at a time until smooth. (Makes great gifts....put in smaller Rock 'N Serve containers.

VELVEETA FUDGE

1 pound margarine

1 pound Velveeta

1 tsp vanilla

4 pounds powdered sugar

1 1/2 cups cocoa

Put powdered sugar and cocoa in Thatsa' Bowl. Melt cheese and margarine in microwave. Add vanilla. Pour the cheese mixture over the sugar and cocoa mix. Stir and knead. Put in container and cool.

GOOF BALLS

14 oz caramels

1 can sweetened condensed milk

1 pkg. large marshmallows

Rice Krispies cereal

Coconut or crushed nuts, opt.

Melt caramels and milk in microwave; 50-70% power for 5-8 minutes until mixture is soft and can be stirred into a smooth sauce. Dip marshmallows into sauce and roll in cereal, coconut and nuts.

GUMDROP CANDY

1 lb. almond bark

1 tbsp margarine, melted

16 oz spiced gumdrops

Place almond bark and margarine in casserole, melt. Stir in gumdrops and spread in buttered Snack Stor Container. Cool.

HAYSTACKS

12 oz butterscotch chips

½ cup peanut butter

½ cup peanuts

4 ½ oz. can chow mien noodles

Cover and melt chips and peanut butter together; add peanuts and noodles. Drop by forkfuls on Silicone Wonder Mat.

MELTED CHOCOLATE

Melting chocolate in the microwave is very easy! Place the chocolate in the Vent 'N Serve Medium Shallow, microwave at 50%, uncovered, stirring and checking at least every minute. The chocolate will not look melted but will liquefy when stirred. There are two important things to remember:

1. Melt at a low temperature (50% power), if the chocolate gets too hot it will be ruined.
2. Never add water, it will get grainy and be ruined; add a few drops of vegetable oil if you need to thin the chocolate.

MICROWAVE CARAMEL CORN

1 bag (3oz) microwave popcorn (popped)

¼ c butter (½ stick)

2 Tbsp. light corn syrup

½ c packed light brown

½ tsp. salt

¼ tsp. baking soda

In Tupperware 3 Qt. Casserole, melt butter. Add in brown sugar, corn syrup and salt. Microwave on High for 1 min. Stir with Silicone Spatula. Microwave until boiling—30 seconds at a time, stirring after each heating. Stir in baking soda. Immediately add in popcorn. Cover and shake to mix. Keep covered and microwave an additional 45 seconds. Shake well. Pour onto Silicone Baking Mat. Cool. Store in a sealed Tupperware Container.

OREO BARK

1 1/2 lb. pkg. white almond bark

1/2 standard package Oreo Cookies

Put the bark in 1 3/4 quart Tupperwave Casserole or base of Oval Microcooker. Cook on HIGH for 2—3 minutes. Add crushed Oreos and STIR. Spread on Silicone Baking sheet placed on a cookie sheet and freeze. Break into pieces.

OREO BARK

1 lb. white almond bark

1 lb. of Oreo cookies

2 cups pecans (opt.)

Melt almond bark. Chop Oreos and nuts in Quick Chef. Stir into melted almond bark and spread in a thin layer on Silicone Wonder Mat. Break into bit size pieces when cooled.

PEANUT BRITTLE

1 cup sugar

1/2 cup light corn syrup

1 cup raw peanuts

1 Tbsp. butter

1 tsp. vanilla

1 tsp baking soda

In Tupperwave 3 Qt. Casserole or bottom of Oval Microcooker, combine sugar, corn syrup and peanuts. Stir and Microwave on high for 4 minutes. Stir and continue microwaving on high for 2 minutes. Add butter and vanilla and Microwave on HIGH for 1 minute. Add soda and stir until light and foamy. Pour onto Silicone Baking Mat that has been placed on cookie sheet. Break apart when cooled and Enjoy!!!

MICROWAVE PRALINES

1 pound light brown sugar

1/2 Pint whipping cream

2 Tbsp. margarine

1 cup chopped nuts

1 tsp. vanilla

Mix brown sugar and whipping cream in 3 quart Tupperwave Casserole and microwave on high for 13 minutes. Put newspaper covered with wax paper on counter. When sugar mixture comes out of the microwave, add margarine and mix until melted; add pecans and vanilla. Mix well and spoon out onto silicone wonder mat. Makes about 2 1/2 dozen.

MAMIE EISENHOWER FUDGE

4 ½ cup sugar

2 tbsp butter

Pinch of salt

1 can evaporated milk

12 oz chocolate chips

12 oz Baker's German chocolate

1 large jar marshmallow cream

2 cups chopped nuts (opt)

Mix sugar, butter, salt and milk. Boil for 6 minutes. Into Thatsa' Bowl put chocolate chips, German chocolate, marshmallow cream and nuts. Pour hot mixture over it. Mix by hand until smooth and pour into buttered Cold Cut Keeper.

MARVELOUS MICROWAVE PEANUT BRITTLE

1 c. raw peanuts

1 c. sugar

1/2 c. white corn syrup

1/8 tsp. Salt

1 tsp. butter or margarine 1 tsp. Vanilla 1 tsp. baking soda in base of Tupperware Oval Microcooker: Combine peanuts, sugar, syrup & salt. Microwave on Hi power 4 min., then stir using Silicone Spatula. Microwave on Hi power 4 min. more then add butter and vanilla. Stir. Microwave on Hi power 2 min. longer. Remove from microwave, add baking soda and stir gently. (mixture will foam) Immediately pour on Silicone Wonder Mat and using Silicone spatula spread out as thin as you wish (or you can get it!) Let cool & break into pieces.

MARSHMALLOW TREATS

1 stick margarine or butter

4 -5 cups miniature marshmallows

6 cups Rice Krispies

Melt margarine in microwave. Add marshmallows and heat until melted, about 2 minutes. Stir, pour over cereal and stir until well coated. Press into buttered Cold Cut Keeper or Jel- Ring Mold. Turn out immediately on plate and decorate as a wreath. Can add green food coloring to the marshmallow mixture if desired.

MOCK PEANUT BUTTER CUPS

Ritz Crackers

peanut butter

chocolate almond bark

Spread peanut butter on cracker, top with another cracker and dip into melted chocolate. Place on Silicone Wonder Mat to set up.

NUTTY CHOCOLATE COVERED PRETZELS Makes 14 servings

2 cups (12 oz. bag) milk or semisweet chocolate chips

3 cups mini-pretzels

1 cup finely chopped pecans, peanuts or walnuts

Melt chocolate in Base of Oval Microwave Cooker on High for 2 minutes. Stir and melt for additional 30 seconds, if necessary. Dip pretzels in chocolate and place on baking sheet lined with Silicone Wonder™ Mat. Sprinkle finely chopped nuts over dipped pretzels then chill until firm. Recipe Variation: For Chocolate Covered Nutty Marshmallows, substitute 1 cup of mini-marshmallows. Fold in marshmallows and nuts into melted chocolate. Spread onto baking sheet lined with Silicone Wonder™ Mat. Chill until firm.

PEANUT BRITTLE

1 cup sugar

½ cup light corn syrup

Dash of salt

1 tbsp margarine

1 ½ tsp baking soda

1 tsp vanilla

1 – 1 ½ cups peanuts

Combine sugar, corn syrup and salt in 3 quart Casserole. Stir in peanuts. Microwave on high until light brown (8 – 10 minutes) stirring twice. Stir in the remaining ingredients just until foamy. Quickly spread on Silicone Wonder Mat to cool.

PEANUT BUTTER CANDY

1 cup white Karo syrup

1 cup sugar

1 12 oz. jar peanut butter

6 cups Cornflakes

Combine the sugar and Karo syrup in a Tupperwave 3 Qt. casserole. Cook on high 2 minutes or until bubbly. Stir in the peanut butter, then the corn flakes. Drop by teaspoon on Silicone Wonder Mat. You can bring the syrup and sugar to a low boil on the stove for 2 minutes if preferred.

PEANUT CLUSTERS

2 blocks white almond bark

6 oz. dry roasted peanuts

cup chocolate chips

Melt white almond bark in TupperWave 3 quart Casserole and melt in microwave at 50% power for 2-4 minutes. Stir twice, add chocolate chips and stir until melted. Add peanuts and stir. Using plastic spoon, drop by teaspoon onto wax paper and cool.

GIANT PEANUT BUTTER CUP

large bag chocolate chips

2 cups peanut butter

2 cups powdered sugar

Melt bag of chocolate chips in Med. Deep Rock 'N Serve. Pour melted chocolate into Jr. Season n Serve, rinse with chocolate and pour extra melted chocolate back into the Rock 'n Serve. Mix peanut butter and powdered sugar. Pat into the chocolate shell in the Jr. Season n Serve. Pour remaining melted chocolate over the top. Chill to set – 20 minutes.

MILLIONAIRES

14 oz caramels

1 tbsp milk

2 cups chopped pecans

2 cups chocolate chips

Melt caramels; then add milk and microwave on high for 2 to 4 minutes, stirring every minute. Stir until smooth and add pecans, mixing well. Drop by teaspoonful onto Silicone Wonder Mat. Cool and chill. Melt chocolate chips and dip caramel centers into chocolate and return to Silicone Wonder Mat. Chill.

MARVELOUS MICROWAVE PEANUT BRITTLE

1 c. raw peanuts

1 c. sugar

1/2 c. white corn syrup

1/8 tsp. Salt

1 tsp. butter or margarine

1 tsp. Vanilla

1 tsp. Baking soda

In base of Tupperware Oval Microcooker or TupperWave 3 Qt. Casserole combine peanuts, sugar, syrup & salt. Microwave on Hi power 4 min., then stir using Silicone Spatula. Microwave on Hi power 4 min. more then add butter and vanilla. Stir. Microwave on Hi power 2 min. longer. Remove from microwave, add baking soda and stir gently. (mixture will foam) Immediately pour on Silicone Wonder Mat and using Silicone spatula spread out as thin as you wish. Let cool & break into pieces. (Can quick cool in the refrigerator)

PEANUT BUTTER-CHOCOLATE SUPREMES

12 oz chocolate chips

1 cup peanut butter

2 tbsp butter

2 cups dry powdered milk

Melt chips, peanut butter and butter together; add milk. Stir well. Pour into pan and chill.

PEANUT BUTTER CUPS

1 lb powdered sugar

18 oz jar peanut butter

½ cup melted margarine

Chocolate almond bark melted with a few chocolate chips

Mix peanut butter and melted butter together. Add powdered sugar and knead until smooth. Put a small amount of chocolate in the bottom of a candy cup. Add a patty of the peanut butter mixture, then cover with more chocolate. Put into freezer for 4 minutes to set. Also, may roll into balls and dip into the chocolate coating.

PEANUT CLUSTERS

12 oz. chocolate chips

16 oz. salted peanuts

12 oz. butterscotch chips (or peanut butter chips)

In the TupperWave 1 3/4 Qt. Casserole combine chips and microwave on high power for 2 minutes. Stir until smooth. Stir in peanuts and stir to coat. Drop by spoonful onto cookie sheet lined with Wonder Mat and refrigerate to set. (These freeze well.) Option #2: Substitute 12 oz. bag of Chow Mein Noodles and 1 cup chopped walnuts in place of the peanuts—makes Haystack Cookies!

PEANUT CLUSTERS

1 pkg. white almond bark

2 lbs. of peanuts

12 oz semi-sweet chocolate chips

Melt chips and bark together. Add peanuts. Stir to coat. Drop by teaspoons onto Silicone Wonder Mat. Let stand until solid.

PEPPERMINT BARK

1 lb almond bark

30-35 pieces peppermint candies

Melt the bark in the microwave. Add chopped candies to melted bark and stir well. Spread on Silicone Wonder Mat to 1/4" thick. Cool in refrigerator until hard; break into pieces. Freezes well. Any crushed candy works well.

PINK ICE

2 blocks white almond bark

1/4 Teaspoon peppermint extract

3 Drops red or green food coloring

1/2 cup crushed peppermint candy

Melt the bark in Tupperwave casserole until smooth-only 1 minutes or so-burns easily! Add remaining ingredients. Spread thin on waxed paper and cool. Break into pieces.

** Tip: you could make ANY kind of bark...use Oreo bits instead of peppermint and make Oreo bark...etc

PRAYLINES

3 cups sugar

1 cup buttermilk

1 stick butter

1 cup pecans

1 Tbsp. soda

2 Tbsp. white Karo

1 tsp. vanilla

Add sugar, buttermilk, soda and Karo, blend well. Add butter and bring to a boil. Cook until in soft ball stage. Then pour into LARGE MIXING BOWL. Add vanilla and beat with mixer at high speed. Add nuts. Drop on waxed paper.

PRALINES

1 lb. brown sugar

1/2 pint heavy whipping cream

2 Tbsp. butter or margarine

1 tsp. vanilla

1 cup chopped nuts

Cook brown sugar and cream on high for 13 minutes. Stir in margarine, nuts and vanilla. Drop by spoonfuls on Silicone Wonder Mat to set.

ROCKY ROAD

2 block white almond bark

1/2 cup chocolate chips

6 ounce dry roasted peanuts

1/4-cup miniature marshmallows,

1/4 cup M&Ms

Melt the following in a Tupperwave Casserole:

2 block white almond bark

1/2 cup chocolate chips

Stir in: 6 ounce dry roasted peanuts, 1/4-cup miniature marshmallows, 1/4 cup M&Ms.

Mix well and drop by spoonfuls onto Silicone Wonder Mat. Cool.

SCRUMPTIOUS TOFFEE BARS

1 can coconut/pecan frosting

¼ cup melted margarine

2 cups oatmeal

1 cup chocolate chips

Mix frosting, margarine and oatmeal in base of oval micro cooker. Microwave on high for 6 minutes. Over the top add 1 cup chocolate chips. Put back into microwave for 30 seconds to melt the chips; then spread on silicone mat and let set for 10 min. before cutting.

SNAPPY TURTLES Makes about 60 turtles

1 (13 oz.) pkg. chocolate covered caramels (Rolo)

60 pecan halves

Unwrap candies and place on a cookie sheet lined with a Silicone Wonder Mat. Bake at 350* for 3—4 minutes until candies just start to soften. Remove and place a pecan halves on top of each candy, gently pressing down. Allow to cool before eating. Store in a Stuffables Container.

STAINED GLASS HARD CANDY

1 cup sugar

½ cup light corn syrup

½ tsp. flavoring

food coloring

Put all ingredients into the 1 3/4 qt. Tupperwave and mix well. Microwave on high for 3 minutes and 15 seconds. Stir with Silicone Spatula. Microwave on high for 3 minutes again. Pour out onto Silicone Wonder Mat. Let cool and break up into stained glass pieces or use sucker sticks and pour out rounds.

SUNFLOWER SEED CANDY

White almond bark

1-2 pkgs. shelled sunflower seeds

Stir sunflower seeds into melted almond bark. Spread on Silicone Wonder Mat to cool. Break into pieces.

THIN MINTS

3 blocks chocolate almond bark

1 block white almond bark

1/4 to 1/3 bottle of peppermint extract

Ritz crackers

Melt almond barks until smooth. Add peppermint extract to taste and stir into chocolate. Dip crackers into mixture and place on Silicone Wonder Mat to set up.

TURTLES

Package of Small Pretzels

Pecans

Rolo candy

Cover a luncheon plate with pretzels. Cover each one with a Rolo candy. Cook 18-20 seconds. Put a pecan on top of each

