

Peanut-butter Eggs

- ½ cup butter or margarine
- 1 cup peanut butter
- 5 cups Powdered Sugar
- 1 teaspoon vanilla
- ½ bag Chocolate Chips
- ½ slice Paraffin Wax



1. In the **Stack Cooker**, melt butter and peanut butter. Add vanilla and stir.
2. Add powdered sugar and mix with **Silicone Spatula**
3. Make egg halves in the **Egg Tray Insert** tray. Let set or freeze.
4. Melt chocolate chips and paraffin wax together.
5. Dip in the eggs. Place on **Silicone Wonder® Mat** until set.
6. Drizzle with chocolate and decorate with sprinkles if desired.

White Chocolate Deviled Eggs

- 1-12 oz. bag White Choc Chips
- Yellow Food Color
- ½ cup Rice Krispie Cereal
- Red colored decorating sugar



1. In **Tupperwave® Stack Cooker**, melt one bag of chips for 1 to 1 ½ minutes or until melted.
2. Using HALF of the melted chocolate, fill **Egg Tray Inserts** by teaspoon.
3. Allow to set.
4. Add Yellow food coloring and cereal to remaining chocolate. Fill eggs.
5. Sprinkle with red sugar to resemble paprika

Bird's Nest Cake

- Cake mix (any flavor)
- Eggs, Oil and Water
- Chocolate frosting
- Chow mein noodle



1. Mix cake according to directions. Pour batter into **Tupperwave® Stack Cooker with Cone**. Cook on high for 10-14 minutes. Cool 5-7 minutes. Invert onto plate to cool another 5-7 minutes.
2. In a **Medium Thatsa® Bowl**, mix Chocolate Frosting and Chow Mein Noodles. Spread onto cake as frosting.
3. Fill center with candy eggs and add decorative bird.

Easter Treat Class



Easter Bunny Bait

12-14 cups popcorn, popped
1/2 - of a 24 oz. package vanilla almond bark or
1 - 16 oz. package white chocolate chips
Easter Sprinkles
Easter M&M's plain or peanut



1. Pop the popcorn and remove any un-popped kernels. Place popcorn in a **Thatsa® Bowl** and set aside.
2. Add the almond bark to **Tupperwave® Stack Cooker** and melt on the DEFROST setting on your microwave. When the almond bark is completely melted and smooth pour it over the popcorn. Using a **Silicone Spatula**, mix together coating all of the popcorn.
3. Spread the popcorn on **Silicone Wonder® Mat**. Add the Easter M&M's and sprinkles, but do not stir. When dry break into smaller popcorn size pieces.

Easter Egg Nests

¼ teaspoon water
2-4 drops of green food coloring
½ cup flaked coconut
1 package (10 ounces) regular marshmallows
6 cups Rice Krispies
1 bag Cadbury chocolate eggs



1. Stir together the water and food coloring in a small bowl. Add coconut and stir the entire mixture together until the coconut is green.
2. Melt butter in the base of the **Tupperwave® Stack Cooker**.
3. Add marshmallows and stir until completely melted.
4. Add Rice Krispies and stir until well coated.
5. Spoon with mixture into **Egg Tray Inserts**. Put thumb indent for nest. Allow to cool.
6. Fill the nests with green coconut and chocolate eggs. Serve in **Egg Tray**.

Easter Grass (for displaying other candies)

2 Tablespoons lime Jello
1 1/3 cup coconut

1. Place ingredients in **Thatsa® Bowl Jr.**
2. Seal, and toss to mix
3. Sprinkle on **Rectangular Cake Taker** Base and display candies

Almond Joy/Mounds Candy

5 oz. Sweetened Condensed Milk
1 tsp. Vanilla
2 cups powdered sugar
14 oz. coconut
12 oz. semi sweet chocolate chips
12 oz. milk chocolate chips
1 can dry roasted almonds

1. In a **Thatsa Bowl®**, mix sweetened condensed milk and vanilla.
2. Add powdered sugar and stir until smooth.
3. Stir in coconut.
4. Pat into **Snak Stor®** Large and chill. When firm, cut into 1" X 2" pieces.

For Mounds: melt semi sweet chocolate chips and dip half of the cut pieces into the melted choc. Place on **Silicone Wonder® Mat** to dry at room temp.

For Almond Joy: melt milk chocolate chocolate chips. Press 2 almonds on top of each of the other half of the cut then dip in chocolate. Place on **Silicone Wonder® Mat** to dry at room temp.

Easter Egg Nests

6 oz. chocolate chips
6 oz. butterscotch chips
5 oz. chow mein noodles
1 Bag of Mini Jelly Beans or Candy eggs



1. Melt chocolate in **Tupperwave® Stack Cooker**.
2. Stir in chow mein noodles.
3. Mound on **Silicone Wonder® Mat** and use the bottom of spoon to indent center.
4. Place mini jelly beans in nests for eggs.

Bunny Tails

12 Large marshmallows
1 cup white chocolate chips
1 cup sweetened coconut flakes



1. Melt chocolate in **Tupperwave® Stack Cooker**.
2. Dip half of a marshmallow into the melted white chocolate.
3. Place the marshmallow chocolate side up on **Silicone Wonder® Mat**.
4. Sprinkle coconut over the chocolate.