

Halloween Candy

½ pound white chocolate, chopped
1 cup miniature pretzels
½ cup candy corn
1/3 cup dried cranberries
½ cup Halloween m&m's



Melt white chocolate and pour on silicone baking mat. Sprinkle remaining ingredients and press down to "set". Allow to set firm 5-10 min. Break and serve.

White Chocolate Fall Popcorn

2 mini bags microwave popcorn - popped
1 cup holiday candies
1-1/2 cups white chocolate chips
1 (7oz) jar marshmallow creme
½ stick butter



Put popped corn in Thatsa Bowl. In the Stack Cooker melt butter and marshmallow crème. Pour over popcorn. Add white chocolate chips. Fold and mix together until well coated. Add candies. Allow to cool.

White Chocolate Covered Popcorn

2 mini bags of popcorn
1 cup of broken pretzel stix
2 cups of Chex, Crispix, or Cheerios cereal
5 squares of white almond bark

In a Thatsa Bowl mix all dry ingredients. Melt white almond bark in Stack Cooker for 2 minutes on medium power & stir with Saucy Silicone Spatula. Repeat for 1 minute, if needed. Mix melted chocolate with the dry ingredients; seal bowl and shake. Pour onto Silicone Wonder Mat. Allow to set until firm (5-10 minutes). Break & enjoy! Store and give in Holiday Canister!

White Chocolate Pomegranate Bark

500-grams white chocolate
3-tablespoons canola oil
1/2-pomegranate, seeded
1-1/4-cups rice crispy cereal



Line a 8x11 Ultra Pro w/ silicone mat. In Stack Cooker, melt white chocolate and oil together. Once the white chocolate is melted, add the rice crispy cereal and mix until combined. Working quickly, place white chocolate and rice crispy mix into pan. Sprinkle with pomegranates and gently press them into white chocolate mixture. Refrigerate until firm. Cut bark into triangle pieces and enjoy!