

## Soda Pop Cake

- 1 cake mix, any flavor
- 1 can soda (12 oz.), any flavor



Mix cake mix and soda together in a Tupperware **Mix 'n Stor Plus Pitcher** or other Tupperware mixing bowl, using the Tupperware **Saucy Silicone Spatula** until all the lumps disappear. Pour batter into a Tupperware **6-1/4 cup Round Heat 'n Serve** or an **8 cup Square Round Heat 'n Serve**. (Optional—Spray container with non-stick cooking spray for easy removal.) Microwave 7-10 minutes on 80% power, depending on the wattage of your microwave. The cake is done when it is a little sticky on top and is pulling away from the sides. Invert onto a plate or Tupperware Cake Taker and let cool. Frost or serve with whip cream and/or fruit.

**Some great combinations:** White Cake & Diet 7-up (only 2 pts. On Weight-Watchers), White Cake & Cream Soda, Root Beer, or a red soda. Chocolate Cake & Coke or Cherry Coke.

## Goopy Chocolate Brownies

Taste of Tupperware Recipe Booklet, Volume IV, page 34

- 1 (15.1 oz.) pkg. fudge brownie mix (8" x 8" pan size)
- 1 large egg
- 3 Tbsp. water
- 1/3 cup vegetable oil
- 1 (12 oz.) jar caramel sauce (optional)



In a **6-1/4 cup Heat 'N Serve Container** mix together first 4 ingredients using a **Saucy Silicone Spatula**. Microwave uncovered on High for 5-6 minutes (rotate every 2 minutes if you don't have a turntable) until toothpick tests clean. Cool slightly before scooping out of container; serve warm with 2 Tbsp. of caramel sauce (optional) drizzled over each brownie.

## Mystery German Chocolate Cake

- 1 pkg. chocolate cake mix
- 1 cup sour cream
- 1 cup water
- 3 eggs
- 1 coconut-pecan frosting, ready made tub



- Spread Frosting over the bottom of a Tupperware **8-1/4 cup Heat 'n Serve Container**.
- Mix dry cake mix with sour cream, eggs, and water.
- Pour batter over the frosting.
- Microwave for 9 minutes at 40% power and then for 9 minutes more at 90% power when using 1100 watt or higher microwave. (For a lower wattage microwave, use 9 minutes at 50% power & then 9 minutes at 100% power.)
- Let stand 10 minutes and invert onto serving platter.
- Spoon additional frosting on top if desired.
- Store in Tupperware Cake Taker.

## Over The Top Cake



- 1 (18-1/4 oz.) pkg German Chocolate cake mix, prepared
- 1/2 cup fat-free sweetened condensed milk

- 1 (12 oz.) jar fat-free caramel sauce (or 12 oz. fat-free chocolate sauce, warmed)
- Non-stick cooking spray

**Optional Toppings:** 1 (8 oz.) container reduced-fat non-dairy whipped topping & Toffee bits

Pour 1/2 of batter into a Tupperware **6-1/4 cup Heat 'N Serve Container**. Microwave uncovered on High for 6-8 minutes or until toothpick tests clean. Rotate cake every 2 minutes if you don't have a turntable. Using a large diameter straw such as a Whistle Straw, poke several holes into the cake. Pour condensed milk over these holes; allow time for cake to absorb milk. Allow cake to cool 5 minutes before inverting on serving plate. Pour caramel sauce over entire cake using a Tupperware **Saucy Silicone Spatula** to help cake absorb sauce. Serve by itself or with whipped topping and toffee bits. Repeat with other half of batter.