

Holiday Candies

Christmas done Fast!
Candies in 20 minutes or less!



CANDY MAKING TIPS

- * All chocolate should be melted at 50% power to avoid burning.
- * Chocolate will not lose its shape when microwaved until stirred.
- * Microwave standing time is extremely important with chocolate. To avoid overcooking, cook for recommended time, allow to stand, stir and check.
 - * Some recipes may call for the addition of paraffin to chocolate chips. **DO NOT USE THIS IN MICROCOKER.** Paraffin gets too hot and may cause damage to Tupperware. Use only almond bark or real chocolate chips. Do not use imitation chocolate chips as they contain paraffin.
 - * Use heat resistant silicone or wood spatulas.
- *Microwaves vary greatly. For higher wattage microwaves, be sure to reduce cooking time
 - * Other tips:

FOR ALL YOUR TUPPERWARE NEEDS, CALL:

BUCK EYES

2 sticks softened margarine

1 c. peanut butter

1 box + 1 c. powdered sugar

12 oz. almond bark

Mix first 3 ingredients to dough consistency. Roll in small balls and place on Silicone wonder mat. Freeze 30 minutes. Dip balls into melted almond bark and place on Silicone Wonder Mat. Cool. Freezes well.

Candy Strawberries

2 (3 oz.) pkgs. strawberry gelatin

1 c. flaked coconut

1 c. chopped pecans

3/4 c. Eagle Brand milk

1/2 tsp. vanilla

Red decorators sugar

Mix gelatin, coconut and pecans. Stir in vanilla and milk. Mix well. Chill in refrigerator for 1 hour. Shape into small balls or into the shape of strawberries and place on Silicone wonder mat. Roll in red sugar.

Caramel Clusters

28 KRAFT Caramels

1 Tbsp. water

60 Mini OREO Bite Size Chocolate Sandwich Cookies

1 bag of Chocolate Chips

Arrange 20 sets of 3 OREO's on Silicone Wonder Mat. In a Medium Deep Vent n' Serve, heat Caramels and water 1-1/2 to 2 minutes stirring every 30 seconds with Saucy Silicone Spatula. In Medium Deep Vent n' Serve melt chocolate chips stirring frequently. SPOON 1 tsp. of the caramel mixture over each cluster of cookies; drizzle each with 1 tsp. of the melted chocolate. Let stand until set. Store in tightly covered container at room temperature.

Carmel Corn

1 Bag (3oz.) Microwave
1/4 C Butter (1/2 stick)
Popcorn (popped)
2 Tbsp. light corn syrup
1/2 C packed light brown
1/2 tsp. salt
Brown sugar
1/4 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.

Caramel Corn

1/2 cup margarine
1/4 cup brown sugar
1/4 cup light Karo syrup
Dash Salt
1-tsp. Baking soda

3 quarts popped corn (2/3 to 1 cup un-popped)
In Stack Cooker Base, combine margarine, brown sugar and Karo syrup. Microwave on High for 5 minutes, stirring half way through. Stir in soda. Place popped corn in brown paper bag. Pour brown sugar mixture over popcorn. Microwave on high for 1 minute. Stir. Microwave on high for one more minute. Pour into Thatsa® Bowl.

CASHEW DELITES

6 blocks white chocolate
1/2 cup chocolate chips
2 cups finely chopped salted cashews
Melt chocolate and chocolate chips. Add chopped cashews, stir. Drop candy sized pieces onto Silicone Wonder Mat.

CHRISTMAS CHERRY DROPS

6 blocks white chocolate
1/2 cup chopped candied cherries
2/3 cup pecans
Melt chocolate. Add chopped cherries & pecans. Stir using the Silicone Spatula. Drop candy sized pieces onto the Silicone Wonder Mat.

Chocolate Chip Clusters

2 c. chocolate chips

2 c. peanut butter

2 c. marshmallows

2 c. coconut

3 c. nuts or Rice Krispies

Melt chocolate chips, peanut butter and marshmallows. Remove from heat and add remaining ingredients, spoon onto silicone baking mat and let set 1/2 hour.

CHOCOLATE CRUNCH

1 6 oz. pkg. butterscotch chips

1 6 oz. pkg. chocolate chips

1 c. salted peanuts

1 c. ripple potato chips, crushed or

1 c. Rice Krispies

Place chips in base of Microwave Stack Cooker. Microwave at 50% power for 4-6 minutes, stirring frequently. Stir in peanuts and either potato chips or cereal. Drop by teaspoons. Cool until set. Freezes well.

CHOCOLATE COVERED POTATO CHIPS

1 7 oz. can Pringles Ripple Potato Chips

1/4 tsp. cooking oil

2 12 oz. pkg. chocolate chips

Crush potato chips into small pieces. Melt chocolate at 50% power for 4-7 minutes. Stir frequently. Mix in potato chips. Drop by teaspoons.

CHOCOLATE PEANUT BUTTER CLUSTERS

1 6 oz. pkg. chocolate chips

1 12 oz. pkg. peanut butter chips

1 12 oz. pkg. salted peanuts

1/2 c. peanut butter

Combine chips in base of Microwave Stack Cooker. Cover and microwave at 50% power 4-6 minutes. Stir and add peanut butter halfway through cooking time. Stir in peanuts with wooden spoon and drop by teaspoons onto silicone mat or into small cups. Refrigerate until set.

CHOCOLATE PEANUT BUTTER CUPS

1 c. chocolate chips
1/2 c. chopped peanuts
1 c. mini marshmallows
2/3 c. peanut butter
1/2 c. evaporated milk

Combine all ingredients in base of Stack Cooker. Microwave on 100% power until marshmallows have melted. Stir. Spoon 1 tablespoon of mixture into paper liners. Refrigerate until firm.

Chocolate Crunch

1 pkg. 6 oz. butterscotch chips
1 pkg. 6 oz. chocolate chips

1 cup salted peanuts 1 cup rippled potato chips (crushed)

Place morsel in Stack Cooker Base or Large Deep Vent N Serve. Microwave @ 50% for 4-6 minutes, Stirring occasionally. Stir in peanuts and potato chips. Drop by teaspoonfuls onto silicone baking mat. Cool until set. Freezes well.

CHOCOLATE MOUNDS

4 blocks white chocolate
1/2 cup chocolate chips
1 cup Toasted "O" Shaped whole grain oat cereal
1/2 cup salted peanuts
1/2 cup raisins

Melt chocolate in base of Stack Cooker for 1-2 min on high. Stir in cereal, peanuts and raisins. Drop candy sized pieces onto Silicone Wonder Mat.

Choco-Scotch Clusters

1 (6-ounce) package semi-sweet chocolate morsels
1 (6-ounce) package butterscotch morsels
2 tablespoons peanut butter
4 cups Kellogg's Rice Krispies cereal

Melt chocolate, butterscotch morsels and peanut butter together in top section of a double boiler over hot but not boiling water, or in heavy saucepan over very low heat, stirring constantly until well blended. Remove from heat. Add Rice Krispies; stir until well coated. Drop by level measuring-tablespoon onto waxed paper or buttered baking sheets. Let stand in cool place until firm. Makes about 4 dozen choco-scotch clusters, 1-1/2 inches in diameter

Note: Mixture may be pressed into buttered 9 x 9 x 2-inch square pan. Cut into squares when firm. Yields 3 dozen 1-1/2 x 1-1/2-inch choco-scotch clusters.

DIPPED PRETZEL RODS:

Pretzel Rods

4 blocks of white almond bark

Melt almond bark in base of Stack Cooker for 1 min on High. Stir & add 30 second increments until melted. Take pretzel rods & dip in melted almond bark. Place on Silicone Wonder Mat to dry. (You can leave them plain, add sprinkles or wait & drizzle milk chocolate on them later!)

DIPPED CREAMS

1 can Eagle Brand milk 1 stick melted butter

2 lb. powdered sugar, sifted

In large mixing bowl, combine milk and butter. Beat powdered sugar into milk a little at a time until candy becomes too stiff for mixer. Finish kneading powdered sugar by hand. Divide candy into 3 or 4 batches. Add food coloring and flavors. Continue to knead sugar into candy until smooth. Form into balls and let dry a little. Dip into melted candy coating. Suggested combinations: green color with mint flavor and chocolate coating, vanilla flavor with pecans and chocolate coating, orange flavor and color with white chocolate coating.

DIVINITY

3 c. sugar

1/4 tsp. salt

1/2 c. white corn syrup

2/3 c. water

1/4 tsp. vanilla

2 egg whites

1 c. chopped nuts

In base of Stack Cooker, mix sugar, syrup, and water. Microwave at 100% power 12-13 minutes until mixture spins a fine thread. In small bowl, add salt to egg whites and beat on high until stiff. Slowly pour syrup mixture in a thin stream into the egg whites, beating constantly until mixture loses its shine and thickens. Stir in vanilla and nuts. Drop by teaspoon onto wax paper. Makes approximately 30 pieces.

Candy Bar Fudge

1/2 cup Butter or Margarine	30 Kraft Caramels, unwrapped
1/3 cup Baking Cocoa	1 tbs. water
1/4 cup packed Brown Sugar	2 cups salted peanuts
1/4-cup milk	1/2 cup semi sweet chocolate chips
3 1/2 cups powdered sugar	1/2-cup milk chocolate chips
1 tsp. vanilla	

In Vent N Serve medium deep, combine butter, cocoa, brown sugar and milk. Microwave on high until mixture boils (about 3 minutes). Stir in powdered sugar and vanilla. Pour into a buttered on quart Oval cooker base. In another Vent N Serve medium deep, heat caramels and water on high for 2 minutes or until melted. Stir in peanuts; spread over chocolate layer. Microwave chocolate chips on high for one minute or until melted; spread over caramel layer. Chill until firm.

Chocolate Concoction

1 12 oz. package chocolate chips
2 cups rice krispies
1 cup peanuts

Melt chocolate chips for 1 minute high and stir then cook 1 minute on high again. Stir chocolates until smooth. Add rice krispies and peanuts stir until well mixed. Spoon onto silicone baking mat. Freeze for 3 minutes to let set and enjoy.

Cinnamon Clusters

1 12oz. package cinnamon chips
1 cup toffee chips
2 cups rice krispies or puffed cereal

Melt cinnamon chips and toffee chips in Med. Deep Vent n serve on high 1-2 minutes. Stir until smooth. Add rice kripies. Spoon onto silicone baking mat. Freeze for about 3 minutes to let set and enjoy.

Chocolate Peanut Butter Clusters

12 oz. milk chocolate chips
12 oz. peanut butter chips
½ cup peanut butter
12 oz. salted peanuts

Place chocolate chips and peanut butter chips in Vent 'N Serve Large Deep. Microwave on 50% power for 2-3 minutes, stirring once. Stir in peanut butter. Microwave on 50% power for 2-3 more minutes. Stir in peanuts. Drop by teaspoons onto Silicone Wonder Mat. Cool about 15 minutes or until firm. Store clusters in Modulate Mate containers.

Chocolate Crunch Clusters

6 oz. butterscotch chips

6 oz. chocolate chips

1 cup salted peanuts

1 cup rippled potato chips

Place morsels in Large Vent 'N Serve. 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 Crunch

1 pkg. Butterscotch chips (6 oz.)

1-cup salted peanuts

1 pkg. Chocolate chips (6-oz.)

1-cup Ripple potato chips (crushed)

Microwave butterscotch and chocolate chips in Oval Cooker Base at 50% power for 4-6 minutes. Stir occasionally. Mix in peanuts and potato chips. Drop by teaspoonfuls onto wax paper. Cool until set.

Divinity

2 cups granulated sugar

1-tsp. vinegar

1/2 tsp. vanilla

1 egg white

1/2-cup cold water Options:

1/4-cup nuts, candied cherries

Combine: Sugar, water and vinegar in buttered Oval Cooker Base. Microwave on high for 10 minutes or until candy forms a firm ball in cold water (240F).

Meanwhile beat egg whites until stiff peaks form. Pour candy syrup in thin stream into egg whites, beating constantly with mixer. Add vanilla and beat until stiff. Fold in nuts/cherries then drop by teaspoon onto wax paper. Yield 30.

Easy Creamy Fudge

1 lb. chocolate coating wafers

1 cans sweetened condensed milk (14 oz.)

1 stick butter (softened)

1-tsp. vanilla

Line the cold cut keeper with silicone baking mat, extending the baking mat up the sides of the container. Microwave the wafers in the Vent N Serve Med Deep on 50% for 5-6 minutes until the chocolate is glossy but still holds its shape. Check frequently, as chocolate burns easily. Stir with silicone spatula well to finish melting chocolate. Combine remaining ingredients in Stack Cooker base on 50% power for 3-5 minutes to warm. Stir into melted chocolate. Quickly pour into prepared container and spread evenly. Put in refrigerator until set. Using the extended baking mat as handles, pull out of container. Remove mat and cut into 1-inch squares with plastic silicone spatula. You can add chopped nuts, sprinkles, etc.

FUDGE

1 lb. powdered sugar

1/2 c. butter

1 Tbsp. vanilla

1/2 c. cocoa

1/2 c. chopped pecans

1/4 c. milk

Blend sugar and cocoa in base of Stack Cooker. Add milk and butter.

DO NOT STIR! Microwave at 100% for 2 minutes, then stir well. Add vanilla and nuts. Stir until blended. Pour into buttered OvenWorks Square. Refrigerate until set. Cut into squares. Freezes well.

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.

Peanut Butter Fudge

1/2 cup butter

1 pkg. peanut butter Chips (12 oz.)

2 cups sugar

1 jar marshmallow cream (10 oz.)

1 can evaporated milk (5 oz.)

Microwave butter in Oval Cooker Base on 70% power until melted. Blend in sugar and evaporated milk, stir until well mixed. Microwave on high for 9 minutes. Stir every 3 minutes. Line the Snack Stor with the silicone baking mat, extending the mat past the sides of the container. Stir in chips and marshmallow creme and mix well. Pour into prepared Oval Cooker or a Vent N Serve. Spread evenly and put in refrigerator until set. Using the extended mat as handles, pull out of container. Remove mat and cut into 1-inch squares.

Peanut Butter Fudge

18 oz. jar of creamy peanut butter

1 can of Vanilla frosting

Put both ingredients into Medium Vent 'N Serve container and microwave on high for 45 seconds to 1 minute. Stir until creamy and mixed well. Pour into Large Shallow Vent 'N Serve (spray very lightly with Pam). Put in refrigerator to set!

PEANUT BUTTER FUDGE

Microwave 2 sticks butter,

1 tsp. vanilla

1 cup peanut butter for 3 minutes on high power in base of Oval

Microwave Cooker. Add 4 cups sifted powdered sugar. Pour into dish and refrigerate.

Fudge

2-1/4 c. sugar

3/4 c. evaporated milk

1/4 c. margarine

1/4 tsp. salt

1 c. marshmallow cream (or 16 lg. marshmallows)

6 oz. pkg. of semi-sweet chocolate chips

1 tsp. vanilla

Chopped nuts (optional)

Mix together sugar, evaporated milk, margarine and salt. Then bring to a boil over medium heat, stirring constantly. Remove mixture from heat and add remaining ingredients. Pour into buttered pan and chill.

Peanut Butter Fudge

1 cup peanut butter
1 cup corn syrup
1 ¼ cup non-fat dry milk
1 cup conf. sugar

Mix all ingredients and stir until well blended. Knead. Form into balls and roll in confection Sugar.

WHITE PEANUT BUTTER FUDGE

2 c. sugar
2 Tbsp. corn syrup
¾ c. milk
½ tsp. vanilla
1 pt. marshmallow cream
1 c. peanut butter

Combine sugar, syrup, and milk in base of Stack Cooker. Microwave on high for 10 minutes . Add vanilla, peanut butter, and marshmallow cream. Beat until smooth and pour into Tupperware container. Cool. Cut into squares.

Peanut Butter Fudge

1 cup peanut butter
1 cup corn syrup
1 ¼ cup non-fat dry milk
1 ¼ cup conf. sugar

Mix all ingredients and stir until well blended. Knead. Form into balls and roll in confectioners' Sugar.

Fudge

1 lb. confections sugar
½ cup cocoa
¼ cup milk
½ cup butter or margarine
1 tbl. Vanilla
½ cup chopped pecans

Blend sugar and cocoa in 1 ¾ qt. Tupperwave casserole. Add milk and butter. DO NOT STIR.

Microwave at 100% power for 2 minutes, stir well with silicone spatula. Add vanilla and nuts. Stir until blended. Pour into buttered cover and refrigerate until set. (Freezes well)

Divinity Fudge

2 cups granulated sugar

½ tsp. vanilla

½ cup cold water

1 tsp. vinegar

1 egg white

Optional: ½ cup nuts

Combine sugar, water and vinegar in buttered Tupperware ¾ qt. casserole. Microwave on high for 10 minutes or until candy forms a firm ball. Meanwhile beat egg whites until stiff peaks form. Pour candy syrup in a thin stream into egg whites, beating constantly with mixer. Add vanilla and beat until stiff. Fold in nuts, then drop by teaspoonfuls onto silicone baking mat. Yields 30

3 Minute Fudge

3 Cups Chocolate Chips (semi or milk or mixed)

1—14oz. can Eagle Brand Sweetened Condensed Milk

1 1/2 tsp vanilla

1/2—1 cup nuts (opt)

Put first 2 ingredients in Tupperware stack cooker and Blend.

Microwave on HIGH for “3” minutes. Remove from microwave, add nuts and vanilla. Stir quickly until well blended. Cool until firm. Can be placed in snack n stor.

GIANT KISSES

Coat Tupperware funnel with non-stick spray. Melt chocolate bars, bark, or chips in base of Stack Cooker. Cover end of funnel with foil, then pour in chocolate mixture. Place in refrigerator or freezer for a few minutes. Pop out. Wrap in foil.

HAYSTACKS

1 cup butterscotch chips

1/2 cup peanut butter

1/2 cup peanuts

2 cups chow mein noodles

Microwave the butterscotch chips and peanut butter on 50 percent power for 3 to 5 minutes. Add remaining ingredients and blend to coat noodles thoroughly. Drop by teaspoonfuls onto waxed paper.

HOLIDAY PRETZELS

Melt white almond bark at 50% power. Place pretzel rings on Silicone Wonder Mat. Pour 1 tsp. melted chocolate in center of pretzel. Top each with green & red M&M's. Chill.

MARSHMALLOW CHOCOLATES

- 1 12 oz. pkg. Chocolate chips
- 1 6 oz. butterscotch chips
- 2 Tbsp. butter
- 1/4 c. peanut butter
- 1 10 1/2 oz. pkg. mini marshmallows
- 1 c. salted peanuts

Place chips, butter, and peanut butter in base of Stack Cooker.

Microwave at 50% power for 4-6 minutes, stirring after 3 minutes. Stir until smooth. Add marshmallows and peanuts. Spread into shallow container (Snack Stor Jr.). Cool, Cut into squares. Freezes well.

Mixed Up Candy

- 1 12 oz. package chocolate chips
- 1 12 oz. package butterscotch chips
- 2 Tbl. Peanut butter
- 2 cups chopped pecans

Melt chips in microwave 2-3 minutes. Add peanut butter. Stir. Add chopped pecans from Quick Chef. Mix well. Drop by teaspoons on silicone baking mat. Cool

MINI RITZ SUPREMES

- 2 blocks white chocolate
- 1 cup butterscotch chips
- 1/2 cup chocolate chips
- 1 box Mini Ritz Bits Peanut Butter Sandwiches

Place Mini Ritz Bits on Silicone Wonder Mat. Melt Chocolate, Butterscotch Chips and Chocolate Chips same as before. Place small amount of chocolate on top of Ritz Bits.

Oreo Truffles

- 1 Package of Oreos
 - 1 8oz. package of softened Cream Cheese
 - 1 6 pack of Hershey's milk Chocolate bars or melting chocolate
- Finely chop oreo's in Quick chef. Mix $\frac{3}{4}$ oreo's and cream cheese (set aside $\frac{1}{4}$ of crushed oreo's for coating balls)
- Roll into 1 inch balls. Melt chocolate. Roll balls in chocolate. Roll balls in remaining oreo's Place silicone backing sheet on a cookie pan. Place balls on silicone baking sheet and put in refrigerator for at least 2 hours

OREO BARK

1 1/2 LB. PACKAGE White Almond Bark

1/2 Standard package Oreo Cookies

Put the bark in 1 3/4 quart Tupperwave Casserole. 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 Truffles

1 Package of Oreos

1 8oz. package of Cream Cheese

1 6 pack of Hershey's milk Chocolate bars or melting chocolate

Finely chop oreos in Quick chef set aside 1/4 of crushed oreos for coating balls

Mix remaining oreos and cream cheese in quick chef Roll into 1 inch balls

Melt chocolate in small round vent n serve Roll balls in chocolate Roll balls in remaining oreos Place silicone backing sheet on a cookie pan. Place balls on silicone baking sheet and put in refrigerator for at least 2 hours

Peanut Brittle

1 cup salted peanuts

1 cup granulated sugar

1/2 cup white corn syrup

1 tsp. butter

1 tsp. vanilla

1 tsp. baking soda

Combine the sugar and corn syrup in the 3 qt. Tupperwave casserole and cook for 4 minutes at 100% power. Add the peanuts and continue to cook another 3-4 minutes. Next, add the butter and vanilla and continue to cook for an additional minute. Finally, add the soda and gently stir until mixture is light and foamy. Pour and spread quickly onto the silicone baking mat. Cool for 1/2 hour or so and then break into small pieces to finish cooling. Store in Tupperware's airtight containers.

Peanut Butter Candy

1 Cup white Karo syrup

1 Cup Sugar

1 12 oz. jar peanut butter

6 cups corn flakes

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

1 pkg. Chocolate Chips 1 can Spanish Peanuts (12.5 oz.)

1 pkg. Peanut Butter Chips

Microwave chocolate chips in stack Cooker Base on 50% power for 3 minutes, stir. Add peanut butter chips. Microwave on 50% for 3 minutes, stir. Add Spanish nuts and stir. Spoon mixture into candy papers and refrigerate until firm.

PINK ICE

6 blocks white chocolate

2 Tbsp crushed peppermint candy

1/4 tsp peppermint extract

3-4 drops of red food coloring

Melt chocolate in base of Stack Cooker. Add candy, extract and food coloring. Spread a thin layer of Silicone Wonder Mat to cool. Crack into pieces.

PRALINES

1 lb. light brown sugar

1 c. whipping cream

2 c. chopped pecans 1 Tbsp. butter

2 Tbsp. light corn syrup Combine brown sugar, syrup, and whipping cream.

Microwave on high for 13 minutes. Remove and add butter and pecans. Beat candy until mixture is creamy. Drop by teaspoons on wax paper or pour in 8x8" buttered container.

Pralines

1-1/2 cups firmly packed light brown sugar

2/3 cup half and half

1/8 tsp. salt

2 Tbs. butter, melted

1-1/2 cup pecan halves

Combine sugar, half and half and salt in a deep 3 quart casserole; mix well. Stir in butter. Microwave on High for 7 to 9 1/2 minutes or until mixture reaches soft ball stage (235 degrees), stirring once. Stir in pecans; cool about 1 minute. Beat by hand until mixture is creamy and begins to thicken, about 3 minutes. Drop by tablespoon on wax paper. Let stand until firm.

People Chow

- 1 box Crispix cereal
- 1 stick margarine
- 1-cup peanut butter
- 1 pkg. Chocolate chips (12 oz.)
- 3 ½ cups powdered sugar

Combine peanut butter, butter and chocolate chips in TupperWave 1 quart Pitcher and microwave on high for 2-3 minutes until melted. Stir after each minute. Pour the cereal into Thatsa® Bowl and slowly pour melted mixture over cereal, make sure to stir well. Add the powdered sugar to the bowl, seal and shake.

Puppy Chow

- 12 oz. box of Crispix Cereal
- 6 oz. pkg. Chocolate Chips
- 2 cups powdered sugar
- 1/2 cup peanut butter
- 1/2 cup margarine

Put Crispix cereal in Thatsa® Bowl. Melt chocolate chips, margarine and peanut

butter in microwave for 2 minutes. Stir until all melted and pour over Crispix cereal. Stir until completely coated. Next, pour powdered sugar over mix, seal and shake until Crispix is completely covered and looks like "puppy chow"! (can be frozen)

Quick and Easy Candy Recipe

- 1 16 oz. bag of milk chocolate, chocolate chips
- 1 16 oz. bag of peanut butter chips
- 1 cup of rice crispies, or raisins, or nuts, or coconut etc.

Candy cups or cupcake paper

Melt 1 bag of chocolate chips in the middle stack cooker on high for 1 minute.

Take out and stir. Add peanut butter chips and stir in. Put back in microwave for 1 minute. Take out and stir. Put back in at 30 second intervals until chips are melted. Taking out and stirring every 30 seconds. Add 1 cup of rice crispies, nuts, raisins, coconut etc. Stir into melted chocolate mixture. Spoon out into candy cups. Let cool and harden. Enjoy. Makes 60-80 cups when using candy size cups.

REESE'S PEANUT BUTTER BARS

1 1/3 c. peanut butter 2 sticks margarine

2/3 c. graham cracker crumbs

1 box powdered sugar

8 oz. Hershey bar

Melt butter in microwave in base of Stack Cooker. Stir in peanut butter. Add sugar and crumbs. Press in greased 9x13 pan. Melt Hershey bar and spread over top. Chill until set.

Rocky Road

1-cup chunky peanut butter

1 pkg. Chocolate chips (12 oz.)

1/4 cup nuts

3 cups mini marshmallows

Place peanut butter, chocolate chips and nuts into Vent N Serve Med deep. Microwave on high for 2-3 minutes until melted. Stir after each minute. Add marshmallows and spread into lightly greased cookie sheet. Cool and break into pieces.

Snowflake Mint Drops

1 lb. almond bark, vanilla

1-1/2 cups flaked coconut

1/3 cup crushed peppermint candy

Place almond bark in Large Shallow Vent 'N Serve. Microwave at 100% power for 2 minutes, stirring once. If needed microwave another minute. Stir in coconut and peppermint. Drop by spoonful onto Silicone Wonder Mat. Cool until set.

SIX MILLION DOLLAR CANDY

1 stick margarine

1 c. sugar

1/2 c. evaporated milk

1 c. nuts

10 large or 100 mini marshmallows

1 c. graham cracker crumbs

In base of Stack Cooker , cook margarine, sugar, and milk at 100% power for 2 minutes until bubbly. Cook 6 minutes, stirring every 2 minutes. Stir in marshmallows. Then stir in nuts and crumbs. Drop by teaspoon onto Silicone Wonder Mat.

TURTLES

1 pkg. Kraft Caramels

1 lb. Pecan halves

1 pkg. chocolate chips (6-oz.)

1 Tbsp. Cooking oil

Split pecan halves and arrange in groups of five, resembling turtle legs and head. Place 6 caramels in the Microwave Stack Cooker in a circle fashion, not touching. Microwave for 15- 30 seconds at 100% power until softened, but not melted. Place soft caramels on pecan and press down. Place chocolate chips and oil into 1-quart casserole and microwave 2-3 minutes at 100% power until melted. Stir and spread about ½ tsp. of chocolate over each "turtle."

Continue until all mixture is gone and chill.

TINGLY CANDY

1 pkg. (6 oz.) butterscotch chips

1 pkg. (6 oz.) chocolate chips

4 cups crispy rice cereal

Microwave chips on 50% power in Large Vent 'N Serve for 4-6 minutes, stirring at least twice. Add cereal, stirring well. Drop by teaspoons onto Silicone Wonder Mat. Cool about 10 minutes or until set. Freezes well

Turtles

Square pretzels

2 sleeves of Rolo's

1 cup chocolate chips or Chocolate disks

½ pecans

Place pretzels on microwave safe plate. Put a Rolo on each one. Melt for 30-40 seconds in the microwave on high Press a pecan into each Rolo Drizzle chocolate over of melted chocolate over each one. Place in refrigerator for about 5 minutes to harden

Turtles

1 pkg. Kraft caramels

1 pkg. chocolate chips (16 oz.)

1 large bag pecan chips

Microwave caramels in Tupperwave 1 qt. casserole until melted. Spread pecan pieces to about 1" thickness. Spoon about 1 tablespoon of caramel onto pecan pieces. Let caramel cool then dip in melted chocolate. Continue until all mixture is gone.

Turtles

1 pkg. Kraft Caramels

1 lb. Pecan halves

1 pkg. chocolate chips (6-oz.)

1 Tbsp. Cooking oil

Split pecan halves and arrange in groups of five, resembling turtle legs and head. Place 6 caramels on the buttered cover of Tupper Wave stack cooker in a circle fashion, not touching. Microwave for 15-30 seconds at 100% power until softened, but not melted. Place soft caramels on pecan and press down. Place chocolate chips and oil into Tupper Wave 1-quart casserole and microwave 2-3 minutes at 100% power until melted. Stir and spread about ½ tsp. of chocolate over each "turtle." Continue until all mixture is gone and chill.

Candy Making Recipes

White Christmas

1 lb. white chocolate

6 cups of cheerios

1 lb M&M's

2 cups peanuts

2 cups thin pretzels

Melt chocolate. Put all other ingredients in a Thatsa® Bowl and coat with melted chocolate. Spread out on a cookie sheet covered with a silicone mat. Once it hardens break into chunks.