

Holiday Fudge Recipes

From Your Tupperware Consultant

Rocky Road Fudge

12 oz. Choc. Chips
10 oz. butterscotch chips
½ cup butter or margarine
1 cup chopped walnuts
1/2 cup tiny marshmallows

In the Tupperware Oval Cooker cook chips and butter or margarine uncovered 1-2 minutes at 100% power until melted; stirring once. Add marshmallows and nuts. Drop by teaspoonfuls on Silicone Baking Mat or spread to 1/2 inch thickness. Let set.

Haystacks

8 oz. white chocolate
1/2 cup chow mien noodles
1/2 cup peanuts

Melt chocolate in microwave uncovered 1-2 minutes at 100% power. Stir in noodles and nuts. Drop by teaspoonfuls on Silicone Baking Mat. Freezes well in Tupperware

Mint Chocolate Truffles

3 cups Milk Chocolate chips
1/2 cup Butter
several squares of Chocolate Almond Bark for coating

1 can Sweetened Condensed Milk
1 tsp Mint extract

Melt chips, milk and butter in Tupperware Oval Cooker cook for 3-4 minutes on 50% power. Add extract. Chill mixture until firm in refrigerator for 15 minutes or so. Melt almond bark in Rock n Serve until melted, about 1-2 minutes. Roll chocolate mixture into balls, dip into melted chocolate and place on Silicone Baking Mat. Sprinkle with chopped nuts if desired Enjoy

Peppermint Bark

1 pound white chocolate or vanilla Almond Bark
3/4 cup crushed peppermint candies. Break white chocolate into pieces. Place in single layer in Tupperware Oval Cooker. Cook at 50% power for 5-6 minutes, stirring once. Stir in peppermint candy. Pour immediately onto Silicone Baking Mat. Spread to 1/4 inch thickness. Cool until firm. Break into pieces.

Oreo Cookie Bark

1 pound white chocolate or vanilla Almond Bark
3/4 cup crushed OREO cookies. Break white chocolate into pieces. Place in single layer in Tupperware Oval Cooker. Cook at 50% power for 5-6 minutes, stirring once. Stir in cookies. Pour immediately onto Silicone Baking Mat. Spread to 1/4 inch thickness. Cool until firm. Break into pieces.