

MIXING BOWL DELITES

SOAP BALL RECIPE

Use Large Mixing Bowl and wooden spoon

2 cups Ivory Snow
1/4 cup liquid

In the 2-Cup Measuring Pitcher, place food coloring, perfume and add water to equal 1/4 cup total. Mix completely with a spoon until flakes are moistened. Roll by hand into soap balls. Dry for 24 hours before use. They float in water!

CAKE IN A BOWL

6 oz. pkg. strawberry Jello
Bakery Angel Food cake
1 pkg. frozen strawberries

Mix Jello with 1-1/2 cups hot water. Add frozen strawberries. Poke holes into the angel food cake with fork or toothpick. Place in the Large Mixing Bowl. Pour berry mixture over cake. Seal bowl, tip cake up and down. Place in refrigerator. Ready in 1 hour. Slice and serve with Cool Whip or ice cream.

PIZZA CRUST RECIPE

2 cups flour
2 tsp. baking powder
1 tsp. salt

Mix together and add: 1/4 cup salad oil - seal and "ROLL" bowl. Add 2/3 cup milk - shake and rotate bowl again. Dough does stick slightly. Roll onto floured Pastry Sheet, knead gently, adding a bit of flour. Roll with Rolling Pin into 2-13" circles for 2 pizzas. Will fill 2 pans or 1 large pan. Place 1 tbsp. oil on top of each pizza. Add toppings: tomato sauce, pizza sauce etc. Add variety of other toppings your



choice. Top with Mozzarella Cheese. (Ragu or Contatina Sauce is Great) Bake in 425° for 20-25 minutes.

REFRIGERATOR FROSTING RECIPE

Medium Mixing Bowl

4 egg whites sprinkle of salt
1 cup Crisco 4 cups powdered sugar

Mix all ingredients together, keep for 1 month or longer. Add flavorings of your choice: cherries, nuts, peanut butter, chocolate vanilla, maple etc. for variety.

PIE CRUST

Medium Mixing Bowl

3 cups flour 1 cup shortening
1 tsp. salt 1 tsp. vinegar
1/2 cup ice water

Mix well. If not used at once, store in Medium Mixing Bowl. It will keep 2-3 weeks in refrigerator, or roll out on Pastry Sheet with Rolling Pin. Store in FreezeSmart Container with wax paper in between. Freeze. Take out and lay over pie pan to thaw.

YUMMY PEANUT SQUARES

Medium Mixing Bowl

1/2 cup corn syrup 1/2 cup brown sugar
1/2 cup peanut butter 3 cups Special K
cereal
1/2 cup flaked coconut

Measure syrup and sugar into saucepan. Cook over medium heat until mixture bubbles. Stir and remove from heat. Stir in peanut butter. Mix cereal and coconut in Mixing Bowl. Pour peanut butter mixture over cereal mixture until well coated. Press evenly into buttered FreezeSmart Large 1 Container. Yield 64 squares 1x1" Even good for breakfast!!

GRANOLA

Large Mixing Bowl

5 cups Old Fashioned' Rolled oats
1 cup oil
1 cup honey
1 cup each: Sesame seeds, Wheat germ,
Sunflower seeds, sliced almonds, flour

Add extra nuts, coconuts, raisins to suit your taste. Mix all ingredients together in That'sa Bowl until well blended. In Large Mixing Bowl blend honey and oil. Pour quickly into grain mixture and stir in completely. Spread Granola out on 2 large cookie sheets. Bake at 300° for 30-40 minutes. Remove immediately before it cools. Store in Modular Mates Containers.

PRALINES

Large Mixing Bowl

3 cups sugar
1 cup buttermilk
1 stick butter
1 cup pecans
1 tbsp. soda
2 tbsp. white corn syrup
1 tsp. vanilla

In sauce pan: add sugar, buttermilk, soda, and syrup, blend well. Add butter and bring to a boil. Cook until in soft ball stage. Then

pour into Large Mixing Bowl, add vanilla and beat with mixer at high speed. Add nuts. Drop on waxed paper.

INSTANT MAGIC WHITE SAUCE

Large Mixing Bowl

1 cup flour
4 cups instant (non fat) milk
4 tsp. salt
1 cup margarine (cut in)

In Large Mixing Bowl, mix 1st 3 ingredients. Add butter and blend. Store in refrigerator

To use:

Thick sauce: 1 cup mix to 1 cup milk

Medium sauce: 1/2 cup mix to 1 cup milk

Thin sauce: 1/3 cup mix to 1 cup milk

CHERRY CHEESE PIE

Medium Mixing Bowl

1 prepared crumb crust or pie shell
12 oz. soft cream cheese
1/2 cup sugar
2 eggs
1/2 tsp. vanilla
1 sm. can crushed pineapple (well
drained)opt.
1 can cherry pie filling

Beat at medium speed in Medium Mixing Bowl, cream cheese and sugar until smooth and creamy and add eggs and vanilla. Beat until well blended. Add pineapple and put into pie shell. Bake at 350° for 30 -35 minutes. When cool, top with cherry pie filling.

HONEY SPREADS - For quick breads

8 oz. softened cream cheese
1/3 cup honey
2 tbsp. chopped nuts - optional

Mix together and serve in Serving Center Bowl. Serve quick breads and cheese slices in Bake 'N Take or in Serving Center. Quick snack when unexpected company drops in.

WATERGATE CAKE

Large Mixing Bowl

1 Yellow cake mix 3 eggs
1 cup. club soda 1 cup oil
1 tsp. vanilla 1 pkg. instant
Walnuts pistachio
pudding

Stir until creamy but lumpy. Bake at 350° for 35-45 minutes. Use layer or 9"x13". Or Use the TupperWare 3 Qt. Casserole with cone and Microwave for 9-11 minutes. Mix the frosting in the Small Mixing Bowl:

8 oz. Cool Whip
1 pkg. instant pistachio pudding
1 cup milk.
Beat until thick. Top with coconut and walnuts. Keep refrigerated.

HEAVENLY HASH CAKE

12 oz. chocolate chips 1/2 tsp. salt
1 cup pecans 4 eggs, separated
1 lg. Angel Food Cake 6 tbsp. sugar
1 pint whipped cream

Melt chocolate chips, beat egg yolks and add to chocolate. Beat egg whites and add sugar. Stir in Chocolate/egg mixture and add salt and nuts to mixture then fold in whipped cream. In FreezeSmart Large 2 Container, break up cake, and layer cake and mixture...refrigerate.

SPAMWICHES

Small Mixing Bowl

Grate 1 can spam
1 small onion, chopped
1/2 lb. American cheese
Mix in 1 can undiluted Cream of Mushroom soup
Spread generously on toast and broil. May also be used as filling for hamburger buns wrapped in foil and heated in oven.

CREME DE MENTHE CAKE

Large Mixing Bowl

1 white cake mix, prepare per directions and blend in 1/2 cup cream de menthe. Then bake per directions. While still warm, not hot, frost with 1/2 jar Kraft fudge topping. When cake has cooled completely. Blend 1/3 cup creme de menthe with an 8 oz. Cool whip and spread on cake. Store in refrigerator. Tastes like French mints!

CHOCOLATE CHERRY BARS

Large Mixing Bowl

Beat 2 eggs and add 1 Devils food cake mix, 1 tsp. almond flavoring and 1 can cherry pie filling. Stir well. Grease and flour jelly roll pan. Bake at 350° for 25 minutes. Frost while warm.

Frosting:

1 cup sugar 1/3 cup milk
5 tbsp. butter

Boil for 1-1/2 minutes, stirring...then add 1 cup Semi-sweet chocolate chips...Stir until smooth, then frost.

Enjoy! Your Tupperware Consultant: