

A Taste of Tupperware

EASY BOSTON CRÈME PIE

Ingredients: (Use low fat ingredients if preferred)

- 1 Box Graham Crackers
- 1 can chocolate frosting
- 2 pkgs. Vanilla Pudding
- 3 cups milk
- 1 small Cool Whip

In *Cold Cut Keeper*, line bottom with full graham crackers. Using the *Prep Essentials Mix-N-Stor Plus*, mix both pkgs of vanilla pudding with 3 cups cold milk and then fold and mix with small container of Cool Whip. Spread ½ of mixture on the graham crackers with spatula. Place second layer of graham crackers and then spread remainder of pudding mixture. Place a third layer of graham crackers on top of mixture. Spread ½ to full container of ready made frosting on top of graham crackers. Let set in the refrigerator for a couple of hours if more cake like graham crackers are preferred.

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MAGIC LEMONADE PIE

Ingredients:

- 1 Small container of Cool Whip
- 1 - 6 oz. Can frozen Lemonade (at room temperature)
- 1 box of graham crackers
- 1 can sweetened condensed milk

Open sweetened condensed milk. Mix (don't beat) cool whip, lemonade and sweetened condensed milk in the *Prep Essentials Mix 'N Stor Plus Pitcher*. Line *Cold Cut Keeper* with a layer of graham crackers. Pour the mixture (use *spatula*) over the crackers. Chill and serve.

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Cloud 9 Cake

Ingredients:

- 1 Angel Food Cake
- 3 Small or 2 Large Size Chocolate Instant Pudding Mix
- 5 Cups of Milk
- 1 – 8oz. Cool Whip
- 1-2 Heath Candy Bars

Tear cake into bite size pieces and put into *Cold Cut Keeper*. Mix the pudding in the *Prep Essentials Mix-N-Stor Plus Pitcher* until thick. Pour over cake. Frost with the entire tub of Cool Whip. Crumble candy bars on top and refrigerate.

Variations – Butterscotch pudding and Butterfinger candy bars
Banana pudding and bananas
Pistachio pudding and pecans or walnuts
Coconut pudding and coconut

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Chocolate Pizza

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| 2 cups semisweet chocolate chips | 1 lb. white chocolate almond bark |
| 2 cups miniature marshmallows | 1 cup crispy rice cereal |
| 1 cup peanuts | Red & Green candied cherries |
| Flaked coconut | 1 tsp. vegetable oil |

Place chips and 14 oz. of almond bark in *Tupperware* casserole. Microwave for 2 minutes at 100% power. Stir. Microwave at 50% power for 5 minutes, stirring every 2 minutes until mixture is smooth. Stir in marshmallows, cereal and peanuts. Pour into 12" *Round Container*. Top "pizza" with sliced cherries and coconut. Melt remaining 2 oz. almond bark and oil in *Vent n Serve Medium* in microwave 1-2 minutes at 50% power, stirring until smooth. Drizzle over top and refrigerate until firm. Store at room temperature.