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Mystery German Chocolate Cake

- 1 chocolate cake mix
- 1 cup sour cream
- 3 eggs
- 1 cup water
- 1 can Coconut Pecan Frosting



- Combine first four ingredients and mix well.
- Pour into **3 Qt. TupperWave Casserole with Cone** (optional-spray with Pam).
- Spoon the can of coconut pecan frosting in a circle patter on top of the batter, being careful not to touch the sides or the cone.
- Place the uncovered 3 Qt. Casserole on top of the **TupperWave 3/4 Qt. Cover**.
- Microwave on Medium for 9 minutes and then on high for 9 minutes.
- Let stand 10 minutes . Invert onto serving platter.

Turtle Cake Variation: Place pecans on the bottom of the Casserole before adding the batter. Drizzle Caramel Ice Cream Topping in a circle over the batter instead of the coconut pecan frosting.

Your Tupperware Connection:

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- 1 chocolate cake mix
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Turtle Cake Variation: Place pecans on the bottom of the Casserole before adding the batter. Drizzle Caramel Ice Cream Topping in a circle over the batter instead of the coconut pecan frosting.

Your Tupperware Connection:

Mandarin Orange Cake

2 cans mandarin oranges
1 yellow cake mix
1-1/4 cups liquid
3 eggs
1/3 cup vegetable oil



- Drain mandarin oranges, reserving juice.
- Mash 1-1/2 cans mandarin oranges or blend with the **Quick Chef**.
- Measure juice from the oranges and add enough water to make 1-1/4 cups.
- Add liquid, eggs, mashed oranges, and vegetable oil to cake mix.
- Beat on low for 2 minutes.
- Bake for 10 minutes on high in the **TupperWave 3 Qt. Casserole with Cone** with the cover vented.
- Let stand for 5 minutes and then invert and cool completely.
- Frost with whipped cream and garnish with remaining mandarin oranges.
- Serve with coconut ice cream for a special treat!

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Mandarin Orange Cake

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Your Tupperware Connection:

Tupperware Spice Cake



1 spice cake mix
1 10 oz. condensed tomato soup
2 eggs
2 Tbs. water

- Mix together water, eggs, and soup.
- Stir in cake mix, beat until smooth.
- **Pour into** Tupperware 3 Qt. Casserole with cone (optional–sprayed with Pam)
- Place uncovered casserole on top of the **Tupperware Cover**.
- Microwave on medium 5 minutes and then on high 6 minutes
- Let stand 5 minutes
- Invert onto serving platter
- When cool, frost with cream cheese frosting

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Your Tupperware Connection:

Black Forest Cake

- 1 chocolate cake mix Optional: Any cake Mix
3 eggs Any Flavor pie filling
1 can cherry pie filling 3 eggs



Icing: Melt together 1 cup chocolate chips & 1/2 cup sour cream

- Mix cake mix, eggs and cherry pie filling
- Pour into **3 Qt. Tupperware Casserole with Cone** (optional-sprayed with Pam)
- Microwave on high for 10-12 minutes. It's done when it starts to pull away from sides
- Let stand 5 minutes
- Invert onto serving platter
- Drizzle Icing over top

Variation:

- Spread 1/2 can of the cherry pie filling on the bottom of the casserole.
- Mix remaining pie filling into the cake mix with eggs and just enough water to be able to stir it.
- Pour batter over the pie filling.
- Microwave on high 10-12 min.

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Your Tupperware Connection:

Pineapple Upside-Down Cake

1 yellow cake mix
Maraschino cherries
1 stick butter
1 can sliced pineapple
1 cup brown sugar

All ingredients
listed on the cake
mix package



- Mix cake mix as directed on package. Set aside.
- Place the **Cone** into the **3 Qt. Tupperware Casserole**.
- Melt butter in the bottom of the casserole.
- Sprinkle brown sugar evenly over the butter.
- Lay pineapples around the bottom and add a cherry in the center of each ring.
- Pour batter over all.
- Microwave on high about 10-12 minutes. It's done when it starts to pull away from sides
- Let stand about 15 minutes.
- Invert onto serving platter

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Your Tupperware Connection:

Graham Streusel Brunch Cake

- 1 cup graham cracker crumbs
- 1/3 cup packed brown sugar
- 1/3 cup chopped nuts
- 1 tsp. Tupperware **Cinnamon-Vanilla Seasoning Blend**
- 1/3 cup butter



Glaze: 1/2 cup powdered sugar & 1 Tbsp. milk, stirred together

- Place Cone into **3 Qt. Tupperwave Casserole** and spray with non-stick cooking spray.
- In small Tupperware bowl, combine graham cracker crumbs, brown sugar, nuts, **Cinnamon-Vanilla**, and butter.
- Spread 1/2 of streusel mixture in the bottom of the **3 Qt. Tupperwave Casserole**
- Prepare cake mix as directed on package.
- Pour 1/2 of batter over the streusel.
- Sprinkle remaining streusel over the batter in the casserole.
- Pour remaining batter over that.
- Microwave on high 10-12 minutes.
- Invert onto a serving plate.

Your Tupperware Connection:

Graham Streusel Brunch Cake

- 1 cup graham cracker crumbs
- 1/3 cup packed brown sugar
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- Invert onto a serving plate.

Your Tupperware Connection:

Fudge Kisses

- 1 lb. powdered sugar (sift if it seems lumpy)
- 1/2 cup cocoa (or less for a lighter chocolate taste)
- 1/4 cup milk
- 1/2 cup butter
- 1 Tbsp. vanilla
- 1/2 cup chopped nuts (optional—rice krispies, raisins, coconut, etc.)



- Blend first 2 ingredients in the 3 Qt. Tupperwave Casserole.
- Add milk and butter
- Microwave for 1-2 minutes, until butter is melted.
- Remove from microwave and stir just to mix ingredients.
- Add vanilla and nuts and stir until blended.
- Pour into a Tupperware Snack Stor container or a Tupperware Pak-N-Stor container
- Refrigerate for 1 hour (or for faster setting at a party freeze for 20 min. or so)
- For Kisses, Spray 3 Tupperware Funnels with non-stick cooking spray.
- Place them into a Tupperware Snack Cup or plug the hole with a mini marshmallow and place them in a coffee mug.
- Once solid, tap the funnel on the counter or the palm of your hand until the fudge slides out.
- Wrap in foil for gift giving.

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Your Tupperware Connection:

Chocolate Microwave Pie



1-3/4 cup sugar
4 Tbsp. unsweetened cocoa
1/4 cup cornstarch
2 beaten eggs
1/4 tsp. milk
1 tsp. vanilla
1 graham cracker crust
Cool Whip

- Mix the first 6 ingredients together in the **3 Qt. Tupperware Casserole**.
- Microwave on high 8-10 minutes, stirring every 3 minutes.
- Remove, stir and add vanilla.
- Pour into baked pie crust.
- Chill and serve with Cool Whip.

Your Tupperware Connection:

Chocolate Microwave Pie



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- Remove, stir and add vanilla.
- Pour into baked pie crust.
- Chill and serve with Cool Whip.

Your Tupperware Connection:

Sugar Cream Pie

1 cup sugar
1/4 cup cornstarch
2 cups milk
1 stick margarine or butter
1 tsp. vanilla
1 baked pie crust
Nutmeg



- Mix the first 2 ingredients together in the **3 Qt. Tupperware Casserole**.
- Microwave on high for 8-10 minutes, stirring every 3 minutes.
- Remove and add vanilla.
- Pour into baked pie crust.
- Sprinkle with nutmeg and cool

Your Tupperware Connection:

Sugar Cream Pie

1 cup sugar
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2 cups milk
1 stick margarine or butter
1 tsp. vanilla
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Nutmeg



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Your Tupperware Connection:

Chili Cheese Dip

1 lb. Hamburger
1 can chili (Hormel, Wolfe-brand, etc. with or without beans)
8 oz. Cream cheese
Tortilla Chips



- Break up the hamburger into the **TupperWave Colander**, moving the hamburger to the edges, leaving the center vacant.
- Set the **Colander** over the **TupperWave 1-3/4 Qt. Casserole**.
- Microwave on high about 4-5 minutes or until no longer pink.
- Remove from the microwave and, using the Tupperware **Saucy Silicone Spatula**, stir to break up the hamburger.
- Remember standing time is needed to complete the cooking.
- Note how the fat has drained to the bottom. Discard the fat.
- Wipe out the casserole and transfer the hamburger to the casserole dish.
- Add the chili and the cream cheese.
- Microwave on high for about 2 minutes or until cheese is melted and the food is hot.
- Serve with tortilla chips or rolled up in flour tortillas

Your Tupperware Connection:

Chili Cheese Dip

1 lb. Hamburger
1 can chili (Hormel, Wolfe-brand, etc. with or without beans)
8 oz. Cream cheese
Tortilla Chips



- Break up the hamburger into the **TupperWave Colander**, moving the hamburger to the edges, leaving the center vacant.
- Set the **Colander** over the **TupperWave 1-3/4 Qt. Casserole**.
- Microwave on high about 4-5 minutes or until no longer pink.
- Remove from the microwave and, using the Tupperware **Saucy Silicone Spatula**, stir to break up the hamburger.
- Remember standing time is needed to complete the cooking.
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Your Tupperware Connection:

Chicken Nachos

1 whole chicken
1 small onion
1 can refried beans, heated
Chef Series Southwest Chipotle Seasoning
1 small bunch green onion
Cheddar cheese, grated
1 small tomato
Sour Cream
1 bag of Tortilla chips

- Season the whole chicken with the Southwest Chipotle
- Place in the **3 Qt. TupperWave Stack Cooker**
- Cover and cook for 30 minutes.
- Allow to rest for 5 minutes.
- While chicken is cooking, spread the heated beans onto platter or baking sheet.
- When the chicken is done, remove or shred it off the bone, cut it up, and layer it on top of beans.
- Add layers of remaining ingredients with the cheese on top.
- Microwave until the cheese is bubbly.

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Your Tupperware Connection:



Zesty Roast Chicken

1 large roasting chicken
1 celery stalk, chunked
1 med. red onion, quartered & sliced
4 red potatoes, cut into quarters
1 Tbs. Butter (rub inside & out)
Your favorite Chef Series Seasoning Blend
1-1/2 tsp. Paprika to sprinkle chicken
1/2 cup water

- Wash chicken inside and out, then dry with paper towel.
- Rub butter in the cavity of the chicken and sprinkle **Seasonings** inside and out.
- Place chopped celery and red onion inside the chicken.
- Then place whole chicken into the **TupperWare Colander** and stack inside the **3 Qt. TupperWare Casserole** with water.
- Sprinkle with paprika.
- Add potatoes and rest of celery and onion around chicken.
- Cover and microwave on high for 6 minutes per pound.
- Allow 5 minutes standing time.



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Your Tupperware Connection:

Breakfast in Your Stack Cooker

Bottom Layer: Hash Brown Potato Bake

- 2 cups loose pack frozen hash brown potatoes
- ¼ cup shredded cheddar cheese
- 1 (3 oz) package of cream cheese w/ chives, softened and cut into pieces.
- ½ cup milk
- ¼ tsp. Garlic powder
- ¼ cup crushed cornflakes
- ¼ tsp. Paprika (optional)

In double colander, rinse potatoes with cold water until slightly thawed, drain. Grate cheese using the grate 'n measure. In 3 qt. Casserole combine potatoes, cheeses, milk, and garlic powder. Stir gently with silicone spatula. Set aside while preparing remaining layers.

Middle Layer: No Turn Omelet

- ½ lb. ground sausage
- 1 TBSP. onion flakes
- 1 ½ tsp. Dry mustard powder
- 3 slices bread
- 1 c. milk
- ½ c. mushrooms
- 1/4c. chopped green peppers
- ½ c. shredded cheddar cheese
- 4 beaten eggs



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Brown sausage and onion flakes in 1 ¾ qt casserole with colander. Cook until sausage is done (3-4 minutes) Drain completely and transfer from colander to casserole. Break bread into small pieces and add. Add milk and mix thoroughly using the silicone spatula. Chop green peppers and green onions using the Chef Series Knives on the Tupperware cutting board. Grate cheese using the Grate 'n Measure. Add chopped veggies, mushrooms and cheese to casserole, stir gently to mix. Break eggs into Quick Shake - shake till mixed and add to casserole, stir gently to mix. Stack on top of 3 qt. Casserole. Set aside to prepare top layer.

Top Layer:
Maple Candied Apples

2 medium apples
¼ cup apple juice or cider
¼ cup maple flavored syrup
1 TBSP. Butter

Quarter apples and remove cores using chef series knife. Cut each apple into 8 wedges. Place in the inverted cover of stack cooker. Combine juice, syrup, and butter. Pour over apples. Stack on top of 1 ¾ casserole. Cover with waxed paper. **Your Tupperware Connection:**

Cook on high 25 minutes. Let stand an additional 5 minutes in the microwave before removing. Stir hash brown potatoes, sprinkle with cornflakes and paprika. Serve!

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