

Under the Sea Sweetie

date
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Serves: 8 to 10 · Serving Size: 1 slice



PREP: 10 minutes
COOK: 12 minutes

Mermaid Ombré Cake

Ingredients

16 tbsp. salted butter, melted
2 cups granulated sugar
4 small eggs
1 cup heavy cream
½ cup full-fat plain yogurt
2 tbsp. vanilla extract
1 tsp. baking soda
1 tsp. cornstarch
2 cup all-purpose flour

Directions

1. Grease and flour the Microwave Stack Cooker 3-Qt./3 L Casserole, 1¾-Qt./1.75 L Casserole and ¾-Qt./750 mL Casserole; set aside.
2. In the base of the Power Chef® System with paddle attachment, add melted butter and sugar. Cover and pull cord until well blended.
3. Transfer butter mixture to a medium bowl; mix in eggs, cream, yogurt, vanilla, baking soda and corn starch. Mix in flour until well blended and smooth; batter will be thick.
4. Divide batter evenly between the three casseroles.
5. In the 3-Qt./3 L Casserole, stir in 12 drops of desired food coloring. In the 1¾-Qt./1.75 L Casserole, stir in 8 drops of desired food coloring. In the ¾-Qt./750 mL Casserole, stir in 4 drops of desired food coloring.
6. Stack and microwave on high power 12 minutes or until cake is cooked and a toothpick inserted into the center produces a moist crumb. Remove from microwave. Transfer cake layers to cooling racks. Let cool completely before frosting and decorating.

Sweet Summer Dips

Ingredients for the base

1 cup chickpeas, rinsed and drained
1 cup sour cream
1 tsp. kosher salt

For the Mexican Chocolate Dip

¼ cup honey
2 tsp. ground cinnamon
2 tbsp. unsweetened cocoa

For the Peanut Butter Cup Dip

½ cup creamy peanut butter
¼ cup honey
½ cup mini chocolate chips

Directions

1. In the base of the Power Chef® System fitted with blade attachment, add chickpeas, sour cream and salt. Cover and pull cord until pureed.
2. Add remaining ingredients for the specific recipe. Cover and puree until well blended. Serve cold or at room temperature with a variety of fruits

Salty Dog Cocktail

Ingredients

1½ oz./45 mL grapefruit juice
1½ oz./45 mL vodka

Directions

Shake, salt rim and serve over ice.

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