

Microwave Carmel Corn



1 Bag (3oz) Microwave Popcorn (popped)
1/2 C packed light brown Brown sugar
1/4 C Butter (1/2 stick)
2 Tbsp. light corn syrup
1/2 tsp. salt
1/4 tsp. baking soda

In Tupperware 3 Qt. Casserole, melt butter. Add in brown sugar, corn syrup and salt. Microwave on High for 1 min. Stir with Silicone Spatula. Microwave until boiling—30 seconds at a time, stirring after each heating. Stir in baking soda. Immediately add in popcorn. Cover and shake to mix. Keep covered and microwave an additional 45 seconds. Shake well. Pour onto Silicone Baking Mat. Cool. Store in a sealed Tupperware Container.

Peanut Brittle

1 cup Sugar
1 cup RAW Peanuts
1 tsp. vanilla
1/2 cup light corn syrup
1 Tbsp. butter
1 tsp baking soda

In Tupperware 3 Qt. Casserole or bottom of Oval Microcooker, combine sugar, corn syrup and peanuts. Stir and Microwave on HIGH for 4 minutes. Stir and continue microwaving on HIGH for 2 minutes. Add Butter and Vanilla and Microwave on HIGH for 1 minute. Add Soda and stir until light and foamy. Pour onto Silicone Baking Mat that has been placed on cookie sheet. Break apart when cooled and Enjoy!!!

Puppy Chow

The snack that make you “beg” for more!



12 oz box of Crispix Cereal
6 oz pkg. Chocolate Chips
2 cups powdered sugar
1/2 cup peanut butter
1/2 cup margarine

Put Crispix cereal in Thatsa® bowl. Melt chocolate chips, margarine and peanut butter in microwave for 2 minutes. Stir until all melted and pour over Crispix cereal. Stir until completely coated. Next, pour powdered sugar over mix, seal and shake until Crispix is complete covered and looks like “puppy chow”! (can be frozen) ENJOY!!!!

FUDGE

4 cups sifted powdered sugar
1 pkg (8oz) cream cheese softened
4 squares baker’s unsweetened baking chocolate, melted
1/2 cup chopped nuts
1 tsp vanilla

Add sugar gradually to cream cheese, beating with electric mixer on medium speed until well blended. Mix in remaining ingredients. Spread onto Silicone Baking mat in 8 inch square pan. Refrigerate several hours. Cut into 1 inch squares. Keep left over fudge refrigerated. Makes 64 squares.

OREO BARK

1 1/2 LB. PACKAGE White Almond Bark
1/2 Standard package Oreo Cookies



Put the bark in 1 3/4 quart Tupperware Casserole or base of Oval Microcooker. Cook on HIGH for 2—3 minutes. Add crushed Oreo’s and STIR. Spread on Silicone Baking sheet placed on a cookie sheet and freeze. Break into pieces. This sells for about \$10.99 a pound at the candy store.

3 Minute Fudge



3 Cups Chocolate Chips (semi or milk or mixed)
1—14oz can Eagle Brand Sweetened Condensed Milk
1 1/2 tsp vanilla
1/2—1 cup nuts (opt)

Put first 2 ingredients in Tupperware Rock ‘N Serve large shallow or base of Oval Microcooker and Blend. Microwave on HIGH for “3” minutes. Remove from microwave, add nuts and vanilla. Stir quickly until well blended. Cool until firm. Can be placed in Cold Cut Keeper Jr. **Enjoy!!!!**

Peanut Butter Candy

1 Cup white Karo syrup
1 Cup Sugar
1 12 oz. jar peanut butter
6 cups corn flakes

Combine the sugar and Karo syrup in a Tupperware 3 Qt. casserole. Cook on high 2 minutes or until bubbly. Stir in the peanut butter, then the corn flakes. Drop by teaspoon on Silicone Wonder Mat.

You can bring the syrup and sugar to a low boil on the stove for 2 minutes if preferred.

Compliments of your Tupperware Specialist