

THAT'SA RECIPES!



Cake in a Bowl

Mix in Thatsa® Bowl

6 oz. Pkg. Strawberry Jell-O
Bakery Angel Food Cake
1 pkg. Frozen Strawberries

Mix Jell-O with 1 1/2 cup hot water. Add frozen strawberries. Poke holes into the angel food cake with fork or toothpick. Place in the Thatsa® Bowl Jr. Pour berry mixture over cake. Seal Bowl. Tip cake up and down. Place in Refrigerator. Let set 1 hour. Slice and serve with cool whip or ice cream.

Pizza Crust

Mix in Thatsa® Bowl

2 cups flour
2 teaspoons baking powder
1 teaspoon 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 surface, knead gently, adding a bit of flour. Roll with Rolling Pin into 2—13” circles for 2 pizzas. Will fill 2 round pizza pans or 1 large pan. Spread dough and place 1 tablespoon oil on top of each pizza dough.
Add toppings: Tomato sauce, pizza sauce, etc.
Add variety of other toppings: Sausage, olives, onion, salt and pepper, mushrooms, ground beef sauerkraut, oregano, mozzarella cheese, etc.
Ragu or Contadina Sauce is GREAT!
Bake in 425° oven for 20-25 minutes.

Refrigerator Frosting

Thatsa® Bowl Jr.

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

Mix all ingredients together.
Will keep for 1 month or longer.
Add flavorings of your choice: Cherries—Nuts—Peanut Butter—Chocolate—Vanilla—Maple—ETC for variety.

Pie Crust

Mix in Thatsa® Bowl

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

Mix well. If not used at once, store in Thatsa® Bowl Jr. It will keep 2-3 weeks in refrigerator, or roll out and Store in 12” Round Container with wax paper in between. Freeze. It will hold 12 crusts, ready to use. Take out and lay over pie pan to thaw.

Chicken, Craisins, and Cashew Bow-Tie Pasta Salad

Thatsa® Bowl

Ingredients Salad

4 cups steamed chicken breasts in Tupperware Smart Steamer, diced
6 cups bow tie pasta, cooked al-dente
1 1/2 cups green grapes, sliced in half
1 1/2 cups red grapes, sliced in half
2 (5 ounce) cans water chestnuts, drained and quartered
1 (10 ounce) cans pineapple tidbits, drained
2 cups celery, thinly sliced
1/2 cup scallions, thinly sliced (green onions)
2 cups cashews, whole and halves
2 cups Craisins (dried cranberries)

Dressing

1 (16 ounce) bottle coleslaw dressing
1/2 cup mayonnaise
1/2 cup Miracle Whip

Directions

1. In a Thatsa® Bowl mix all salad ingredients together, except cashews and Craisins.
2. Whip together Dressing ingredients. Toss dressing with the mixture in the Thatsa’ Bowl.
3. Let this mixture marinate in the fridge for 2-24 hours.

Mix in cashews and Craisins just before serving. Serve cold

Yummy Peanut Squares

Mix in Thatsa® 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 Chef Series 3 Qt. Saucepan and cook over medium heat until mixture bubbles. Stir and remove from heat. Stir in peanut butter. Mix cereal and coconut in Small Mixing Bowl. Stir until well coated. Press evenly into buttered SNACK-STOR Container. Yield 64 squares 1 x 1". Even good for Breakfast!

Granola

Thatsa® Bowl

- 5 cups 'Old Fashioned' Rolled Oats
- 1 cup oil
- 1 cup honey
- 1 cup of each:
Sesame Seeds Wheat Germ
Sunflower Seeds Sliced Almonds
Flour

Add extra nuts, coconuts, raisins to suit your taste. Mix all ingredients together in *Thatsa® Bowl* until well blended. In *Thatsa® Bowl Jr.* blend honey and oil. Pour quickly into grain mixture and stir in completely. Spread Granola out on 2 large cookie sheets and bake at 300° for 30-40 minutes. Remove immediately before it cools and store in Modular Mate container.

Pralines

Thatsa® Bowl Jr.

- 3 cups sugar 1 cup buttermilk
- 1 stick butter 1 cup pecans
- 1 tablespoon soda 2 tablespoons white Karo
- 1 teaspoon vanilla

Add sugar, buttermilk, soda and Karo, 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.

Honey Spread

Mini Thatsa® Bowl

For quick breads

- 8 oz. Softened cream cheese
- 1/3 cup honey
- 2 tablespoons chopped nuts (OPTIONAL)

Mix together and serve in SERVING CENTER BOWL with quick breads and cheese slices in tray for a quick snack when unexpected company drops in.

Hot Cocoa Mix

Thatsa® Bowl

- 1 - 8 qt. box Powdered Milk
- 1 - 1 lb. box Quick (do not substitute)
- 1 - 16 oz. jar Coffeemate or Creamora
- 1 cup Powdered Sugar
- 1 cup Granulated Sugar

Put seal on and shake. Store in Modular Mates. Use 2 or 3 tsp. of mix for each cup of cocoa. Add hot water.

Puppy Chow

Thatsa® Bowl

- 1 box Rice Chex
- 1 cup peanut butter
- 1 stick margarine
- 1 12oz. pkg chocolate chips
- 4 cups powdered sugar

Melt choc chips, margarine and peanut butter in microwave for 2 min. or until melted. Pour over Rice Chex and stir to coat. Add powdered sugar and shake in sealed Thatsa Bowl.

Monster Cookies Paula Deen's

Thatsa® Mega Bowl

- 3 eggs
- 1 1/4 cups packed light brown sugar
- 1 cup granulated sugar
- 1/2 teaspoon salt
- 1/2 teaspoon vanilla extract
- 1 12-ounce jar creamy peanut butter
- 1 stick butter, softened
- 1/2 cup multi-colored M& M candies
- 1/2 cup chocolate chips 1/4 cup raisins, optional
- 2 teaspoons baking soda 4 1/2 cups quick-cooking oatmeal (not instant)

Directions

Preheat the oven to 350 degrees F. Line cookie sheets with parchment paper or nonstick baking mats. In *Thatsa® Mega Bowl*, combine the eggs and sugars. Mix well. Add the salt, vanilla, peanut butter, and butter. Mix well. Stir in the chocolate candies, chocolate chips, raisins, if using, baking soda, and oatmeal. Drop by tablespoons 2 inches apart onto the prepared cookie sheets. Bake for 8 to 10 minutes. Do not over bake. Let stand for about 3 minutes before transferring to wire racks to cool.

Easy Carmel Corn

Thatsa® Bowl

- 1 stick Butter
- 1 Cup Brown Sugar
- 1/2 tsp. Vanilla
- 10 Large Marshmallows
- 6 qtrs. Popped Popcorn

Combine butter, brown sugar in Tupperwave Casserole. Cook on high till mixture forms hard ball in ice water. Stir in marshmallows till melted add vanilla. Pour over popcorn in Thatsa Bowl. Mix well.

Cherry Cheese Pie

Mini Thatsa® Bowl

- 1 prepared crumb crust or pie shell
- 12 oz. Soft cream cheese
- 1/2 cup sugar
- 2 eggs
- 1/2 teaspoon vanilla
- 1 small can crushed pineapple (well drained) (Optional)
- 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 pour into pie shell. Bake 350° for 30-35 minutes. When cool, top with cherry pie filling.

Watergate Cake

Thatsa® Bowl Jr.

- 1 yellow cake mix 3 eggs
- 1 cup club soda 1 cup oil
- 1 teaspoon vanilla 1 pkg. Instant Walnuts Pistachio Pudding

Stir until creamy but lumpy. Bake at 350° for 35-45 minutes. Use layer or 9 x 13" pan.

FROSTING IN THE SMALL MIXING BOWL

- 9 oz. Cool Whip Instant Pistachio Pudding
- 1 cup milk

Beat until thick. Top with coconut and walnuts—keep refrigerated.

Spamwiches

Mini Thatsa® Bowl

- Grate 1 can Spam
- 1 small onion
- 1/2 lb. American Cheese
- 1 can Cream of Mushroom Soup

Mix in Spam, Chopped onion and soup. Spread generously on toast top with cheese and broil. May also be used as filling for hamburger buns wrapped in foil and heated in oven.

Crème De Menthe Cake

Thatsa® Bowl Jr.

Prepare 1 white Pillsbury Plus cake per directions on box and blend in 1/2 cup crème De Menthe. Then bake per pkg. directions. While still warm (not hot) spread 1/2 jar Kraft fudge topping on top. When cake has cooled completely, blend 1/3 cup crème De Menthe with an 8 oz. Cool Whip and spread on cake. Best when stored in refrigerator. Tastes like French mints!

Chocolate Cherry Bars

Thatsa® Bowl Jr.

Beat 2 eggs and add 1 Pillsbury Plus Devil's Food cake mix. 1 teaspoon almond flavoring and 1 can cherry pie filling. Stir well, grease and flour jelly roll pan. Bake 25 minutes at 350° - frost while warm with Frosting: 1 cup sugar, 1/3 cup milk and 5 tablespoons butter. Boil for 1 1/2 minutes stirring, then add 1 cup Semi-Sweet Chocolate chips. Stir until smooth and frost

Soap Ball Recipe

Thatsa® Bowl Jr. and Silicone Spatula

- 2 cups ivory snow
- 1/4 cup liquid

In the liquid place food coloring, perfume and add water to equal only 1/4 cup total. Mix completely with spatula 'til flakes are moistened. Roll by hand into soap balls. Dry for 24 hours before use. They float in water!

Tupperware Bread

Thatsa® Bowl

9 cups flour (un-sifted) - Place in the Bowl and make a well.

Put 1&1/2 cups scalded milk and add 1&1/2 cups cold water to cool in Mix-n-Stor.

Add 2/3 cup sugar, 2 tsp. salt, 4 beaten eggs, and 2 pkgs yeast.

Pour liquid into the well. Do Not Mix!!

Place seal on the Thatsa Bowl and wait until the seal pops off (about 30 minutes).

Melt 1/2 lb. Margarine & add to bread dough. Add more flour, if needed, and knead to proper consistency, but not too stiff.

Put the seal back on the bowl and wait till the seal pops off again (about 30 minutes).

Form into rolls or loaves, let rise until double in size (about 20-30 minutes) in baking pans. Bake at 400 degrees until brown.