

Almond Roca

Ingredients

1 cup sugar
1 cup real butter
2 cups chopped almonds
½ package chocolate chips

Place 1 ½ cups of chopped almonds in the bottom of a Vent 'N Serve large shallow. Caramelize sugar and butter in Stack Cooker: about 6-8 minutes on high or until mixture is a rich caramel color. Stir every few minutes.

Once the butter/sugar mixture is caramelized, drizzle evenly over nuts. If you would like, prior to pouring over nuts you can skim off some excess liquid butter. Let harden for about 1-2 minutes.

Sprinkle with chocolate chips, let sit for 1 minute and spread until melted. Sprinkle remaining nuts over the top and refrigerate until cool. When solid, flex container to loosen and put on cutting board to chop into pieces. Store at room temperature.

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Chocolate Candy

Ingredients

- 1 cup butterscotch chips
- 1 can sweetened condensed milk
- 2 cups semi-sweet chocolate chips
- 1 tsp vanilla
- ½ cup walnuts

In a TupperWave casserole pan combine butterscotch chips and 1/3 of the sweetened condensed milk. In another TupperWave dish, combine semi-sweet chocolate chips, the remaining sweetened condensed milk and vanilla. Microwave the chocolate chips on high for 1 minute. Stir until melted. Stir in chopped walnuts.

Spread into an aluminum foil lined Vent 'N Serve Large Shallow. Next, microwave the butterscotch chips on HIGH for 45 seconds. Stir until melted, then spread evenly over the chocolate mixture. Refrigerate until firm. Remove from Rock 'n Serve, peel off foil and cut into squares.

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Chocolate Eclair

Ingredients

- 2 small boxes jello instant pudding mix (vanilla)
- 4 cups sweetened condensed milk
- 1 small container cool whip
- 1 box graham crackers (do not crush)
- 1 container ready made frosting (Hershey's Chocolate) or any flavor

Mix pudding according to package directions, when pudding has thickened, fold in the cool whip. Filling will be creamy. Line bottom of a baking pan with whole graham crackers.

Pour pudding over crackers (*just enough to cover*) then make another layer of graham crackers on top of the pudding, pour remainder of the pudding over this layer of crackers. Place another layer of crackers, and then frost.

Your layers should run, crackers, pudding, crackers, pudding, crackers, frosting. The best way to frost your eclair is to remove the foil from your frosting container, place frosting in the microwave, melt about 1-2 minutes and pour it over the eclair. Experiment with different frostings.

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Chocolate Peanut Clusters

Ingredients

- 1 - 6 oz. package milk chocolate chips
- 1 - 12 oz. package peanut butter morsels
- ¼ cup creamy peanut butter
- 1 cup peanuts

Place chocolate chips and peanut butter chips in Microwave Cooker. Microwave on medium/high for 2 minutes or until melted. Add creamy peanut butter and microwave on high for 30 seconds or until smooth and creamy when stirred. Add peanuts. Drop by spoonfuls onto Silicon Wonder® Mat. Refrigerate for 30 minutes or longer.

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Chocolate Truffles

Ingredients

1 ½ cup semi-sweet or bittersweet chocolate chips

2 tbsp. butter, unsalted

⅓ cup heavy whipping cream

⅛ tsp. Cinnamon-Vanilla Seasoning Blend

Coating options: 3 tbsp unsweetened cocoa or finely chopped nuts.

Heat cream in microwave for 30 seconds in Micro Pitcher, set aside. In the base of the Stack Cooker, microwave chocolate chips, butter, and spice for one minute. Stir and heat for 30 more seconds if necessary. Stir chocolate until silky smooth.

Slowly add cream, stirring until cream is absorbed. Repeat until cream is gone. Pour chocoalte mixture in a Medium Deep Vent 'N Serve container. Seal and freeze for 15 minutes. Remove from freezer and scoop out with ½ tsp., roll into ball and quickly coat in cocoa and nuts. Place in small muffin papers. Repeat until finished.

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Mint Bark

Ingredients

1 lb vanilla flavor chips and almond bark

¾ cup finely crushed candy canes

2-3 drops of red food coloring

Line cookie sheet with the Silicone Wonder® Mat. Microwave candy coating, approximately 2 minutes, stirring every 30 seconds until smooth.

Stir in crushed candy and 2-3 drops of red food coloring. Pour onto lined cookie sheet about 1/4 inch thick. Let stand until firm. Remove from sheet and cut with pizza cutter or break into pieces. Store in Tupperware container of your choice.

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Peanut Brittle

Ingredients

1 cup sugar
½ cup white corn syrup
1 cup salted peanuts
1 tbsp. butter
1 tsp. vanilla
1 tsp. baking soda

In Tupperware Stack Cooker (middle or base) stir together sugar and syrup. Cook on high for 2 minutes. Stir, cook another two minutes. Stir well. Add peanuts. Cook on high for 2 minutes. Add butter and vanilla to syrup, blending well. Cook 2½ minutes longer on high. Add baking soda and gently stir until light and foamy. If not desired color, may return to microwave for another 30 seconds. Pour mixture onto cookie sheet and let cool. Break into pieces to serve.

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Sand Art Brownies

Layer ingredients in the Modular Mates® Spaghetti Dispenser:

1/3 cup cocoa

2/3 cup sugar

1/2 cup Red M&M's

1/2 cup Green M&M's

Make a label for gift with instructions:

Combine the contents of this container with 1 tsp. vanilla, 2/3 cup vegetable oil and 3 eggs. Pour the batter into a large shallow Vent 'N Serve® container. Cover and vent. Microwave at 80% power for 8-10 minutes.

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Microwave Fudge

Ingredients

- 1 stick butter (room temperature)
- 2 cups sugar
- 2/3 cup evaporated milk
- 10 large marshmallows
- 1 cup chips (chocolate, butterscotch, or peanut butter)

Place butter, sugar and evaporated milk in the TupperWave® Stack Cooker 3-Qt./3 L Casserole and microwave on high for 4½ minutes. Stir then microwave on high for 5 minutes. Immediately add marshmallows and chips. Stir until marshmallows and chips are completely melted. Spread in TupperWave® Stack Cooker cover. Let sit until completely set.

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