

**SPAGHETTI DISPENSER OR BOTTLE**  
**OR**  
**36 OZ. ECO WATER BOTTLES**  
**OR**  
**FREEZABLE BOTTLE MEDIUM**

# BROWNIES



- 1 cup plus 2 Tbsp. all-purpose flour
- $\frac{2}{3}$  cup brown sugar
- 1 cup granulated sugar
- 2 Tbsp. cocoa powder
- $\frac{1}{2}$  cup candy coated chocolates
- $\frac{1}{2}$  cup chocolate chips
- $\frac{1}{2}$  cup chopped nuts

*Layer dry ingredients in **Spaghetti Dispenser or Bottle**. Seal and attach baking instructions, including ingredients, below:*

## **Additional ingredients:**

- 1 tsp. vanilla extract
- $\frac{2}{3}$  cup canola oil
- 3 eggs

1. Preheat oven to 350° F/175° C degrees.
2. Combine above wet ingredients in medium bowl and whisk to combine.
3. Add dry ingredients from **Spaghetti Dispenser or Bottle** to bowl and stir to combine, creating batter.
4. Pour batter into lightly greased 8 x 8" or 9 x 9" baking pan.
5. Bake 40–50 minutes or until toothpick inserted in center comes out clean.



# BUTTERSCOTCH PECAN SHORTBREAD COOKIES

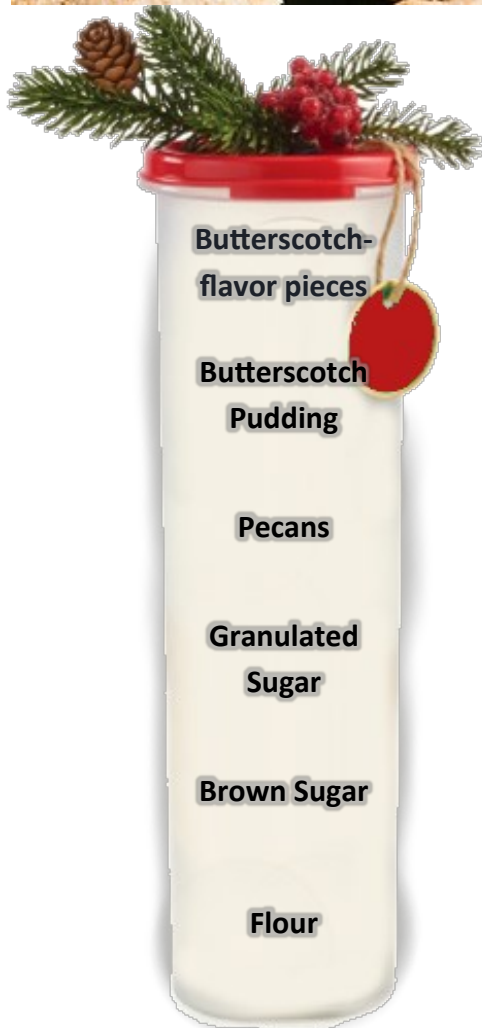
1½ cups all-purpose flour  
½ cup packed brown sugar  
½ cup granulated sugar  
⅓ cup chopped toasted pecans  
1 4-serving-size package butterscotch instant pudding and pie filling mix  
1 cup butterscotch-flavor pieces

*Layer dry ingredients in **Spaghetti Dispenser or Bottle**. Seal and attach baking instructions, including ingredients, below:*

## **Additional ingredients:**

¾ cup shortening  
¼ cup softened butter

1. Preheat oven to 350° F/175° C degrees.
2. Empty the contents of the **Spaghetti Dispenser or Bottle** into a large bowl.
3. Beat or stir in ¾ cup shortening and ¼ cup softened butter until crumbly. Use your hands to knead mixture until a dough forms.
4. Shape dough into 1¼-inch balls. Place 2 inches apart onto a cookie sheet lined with a **Silicone Baking Sheet with Rim**. Flatten slightly, smoothing edges as necessary.
5. Bake for 7 to 9 minutes or until edges are lightly browned. Cool for 2 minutes on cookie sheet.
6. Transfer cookies to a wire rack; cool.



# CANDY CANE HOT COCOA MIX

- 1⅓ cups instant chocolate drink mix
- 1⅓ cups chocolate malted milk powder
- ⅓ cup baking cocoa
- 1 cup confectioners' sugar
- 6 Tbsp. powdered nondairy creamer
- 3 cups nonfat dry milk powder
- 1½ cups miniature semisweet chocolate chips
- 1 cup crushed candy canes (about 40 mini candy canes)

1. In a large bowl, mix chocolate drink mix, malted milk powder and baking cocoa.
2. In another bowl, mix confectioners' sugar and creamer.

*Layer dry ingredients in **Spaghetti Dispenser or Bottle**.*

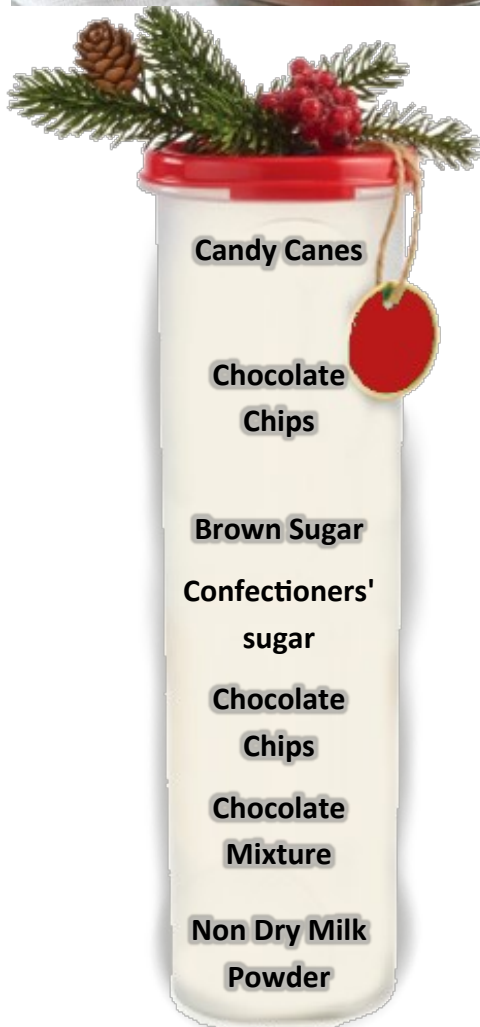
In each of two **Spaghetti Dispenser or Bottles**, layer 1½ cup nonfat dry milk powder, 1½ cup chocolate mixture, 6 Tbsp. chocolate chips, ⅔ cup confectioners' sugar mixture, 6 Tbsp. chocolate chips and ½ cup candy canes, pouring ingredients through a large funnel or a waxed-paper cone ( I use a paper towel roll). Press candy canes down to fit if needed.

*Seal and attach instructions, including ingredients, below:*

## **Additional ingredients:**

¾ cup hot water

1. Place ⅓ cup combined mix in a mug; stir in ¾ cup hot water until blended.



# CARDAMOM SNAPS

$\frac{3}{4}$  cup shortening  
1 cup packed brown sugar  
1 tsp. baking soda  
2 tsp. ground cardamom  
1 tsp. ground cinnamon  
 $\frac{1}{4}$  cup mild-flavored molasses  
1 egg  
2  $\frac{1}{4}$  cups all-purpose flour  
 $\frac{1}{4}$  cup granulated sugar

1. Preheat oven to 375°F.
2. In a mixing bowl beat shortening with an electric mixer on medium to high speed for 30 seconds. Add the brown sugar, baking soda, 1- $\frac{1}{2}$  tsp. of the cardamom, and the cinnamon. Beat on medium to high speed until combined. Beat in molasses and egg. Beat in as much of the flour as you can with the mixer. Stir in remaining flour.
3. Shape dough into 1-inch balls. Roll balls in mixture of granulated sugar and remaining  $\frac{1}{2}$  tsp. cardamom to coat. Place balls 2 inches apart on an cookie sheet lined with the **Silicone Baking Sheet with Rim**.
4. Bake for 9-10 minutes or until edges are set and tops are slightly cracked. Cool on wire rack. Package cookies the **Spaghetti Dispenser or Bottle**. Makes about 48 cookies.



# CINNAMON SPICE MUFFINS



$\frac{3}{4}$  cup sugar  
1½ tsp. ground cinnamon  
 $\frac{1}{4}$  tsp. ground nutmeg  
 $\frac{1}{4}$  tsp. ground ginger  
 $\frac{1}{4}$  tsp. ground cloves  
2 cups flour  
2 tsp. baking powder  
 $\frac{1}{2}$  tsp. baking soda  
 $\frac{1}{2}$  tsp. salt

(Add 1 cup flour and  $\frac{1}{2}$  cup brown sugar, in a baggie and place on top of dry ingredients)

\*You could also add some baking cupcake liners

Layer dry ingredients in **Spaghetti Dispenser or Bottle**. Seal and attach baking instructions, including ingredients, below:

## Additional ingredients:

$\frac{1}{4}$  cup softened butter  
1 cup milk  
 $\frac{1}{4}$  cup oil  
1 tsp. vanilla extract  
1 egg

1. Preheat oven to 400°F/205°C degrees.
2. Empty baggie into a bowl and add butter to make crumb topping, set aside.
3. In a medium bowl mix contents of **Spaghetti Dispenser or Bottle** with milk, oil, vanilla and egg.
4. Pour batter into 12 **Silicone Muffin Form** cups and sprinkle crumb topping on top. Bake for 15 minutes.



# COCONUT CRUNCH COOKIES



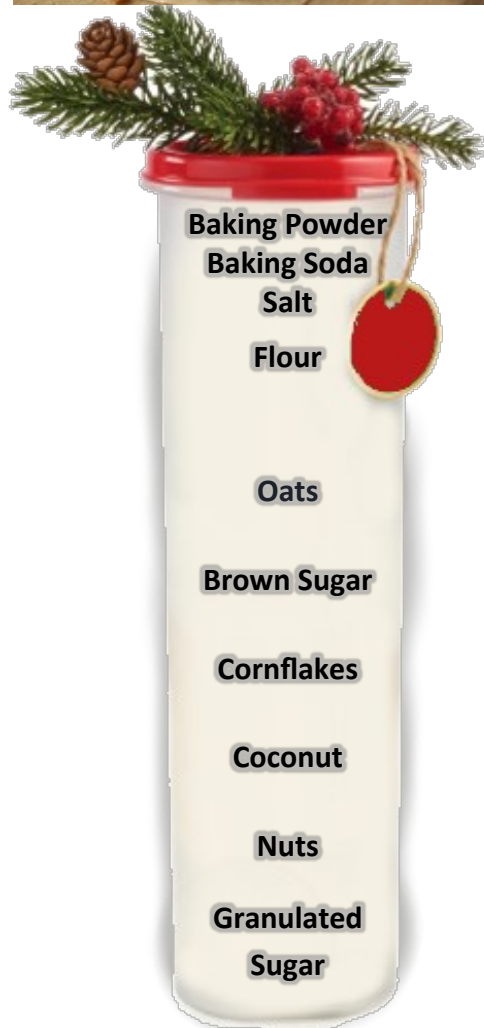
- ½ cup granulated sugar
- ½ cup chopped pecans or hazelnuts
- 1¼ cups flaked coconut
- 1 cup crushed cornflakes or wheat cereal flakes
- ¾ cup packed brown sugar
- ½ cup quick-cooking rolled oats
- 1¼ cups all-purpose flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- ¼ tsp. salt

Layer dry ingredients in **Spaghetti Dispenser or Bottle**. Seal and attach baking instructions, including ingredients, below:

## Additional ingredients:

- ½ cup softened butter
- 1 lightly beaten egg
- 1 tsp. vanilla

1. Preheat oven to 350° F/175° C degrees.
2. In a mixing bowl stir together the contents of the **Spaghetti Dispenser or Bottle**. Add softened butter, egg, and vanilla. Mix until well combined.
3. Shape dough into 1-inch balls. Place balls 2 inches apart on an a cookie sheet lined with a **Silicone Baking Sheet with Rim**.
4. Bake for 10 to 12 minutes or until edges are light brown.
5. Cool for 2 minutes on cookie sheet. Transfer cookies to a wire rack and let cool.  
Makes 36 cookies.



# COWBOY COOKIES



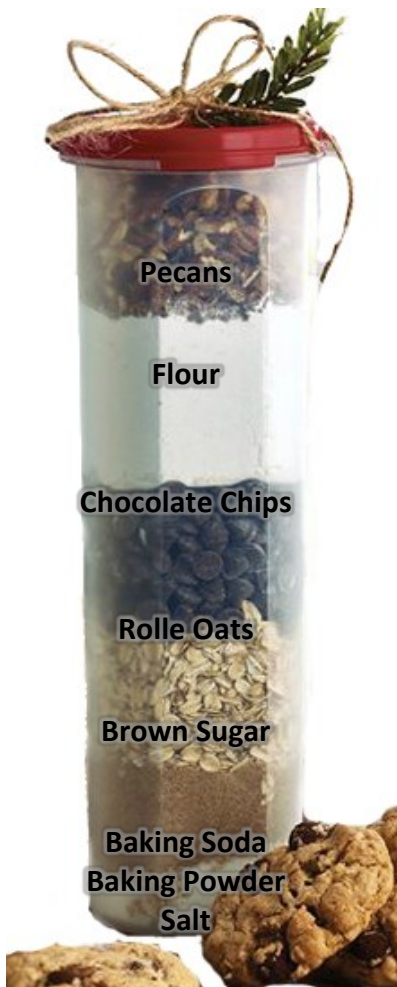
- 1⅓ cup flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- ¼ tsp. table salt
- ½ cup brown sugar
- ½ cup granulated sugar
- 1 cup rolled oats
- 1 cup chocolate chips
- 1 cup chopped pecans

Layer dry ingredients in **Spaghetti Dispenser or Bottle**. Seal and attach baking instructions, including ingredients, below:

## Additional ingredients:

- 1 stick unsalted butter, melted
- 1 egg, lightly beaten

1. Preheat oven to 350°F/175°C.
2. Pour contents of **Spaghetti Dispenser or Bottle** into medium bowl.
3. Make a well in the center of the dry ingredients and pour in melted butter and egg. Stir until dough comes together.
4. Press dough into balls, about 2 Tbsp., and place on cookie sheet lined with **Silicone Baking Sheet with Rim**.
5. Bake for 8–10 minutes or until lightly browned and just beginning to set. Let cool slightly and remove from baking sheet. Repeat with remaining dough.





# DOUBLE DUTCH CHOCOLATE HOLIDAY COOKIES



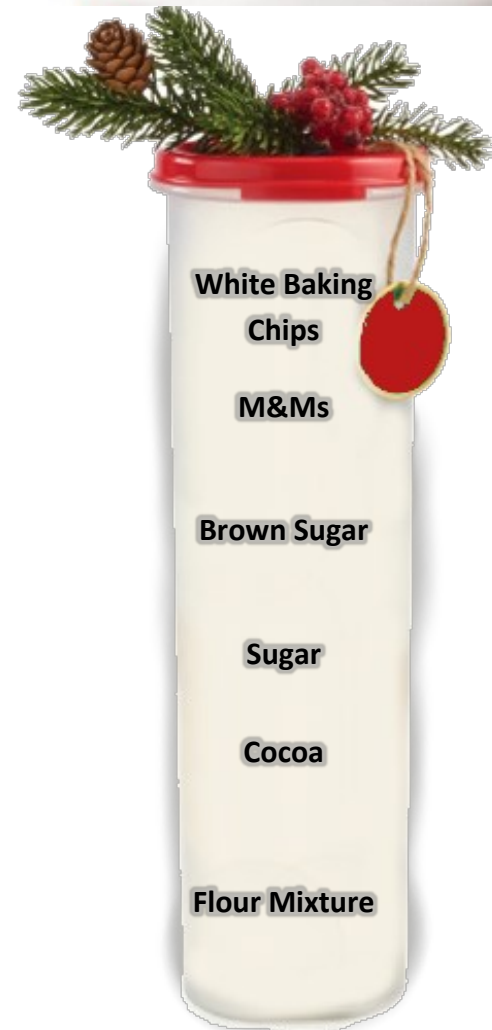
1½ cups all-purpose flour  
½ tsp. baking soda  
¼ tsp. salt  
½ cup Dutch-processed cocoa  
¾ cup sugar  
⅓ cup packed brown sugar  
1¼ cups red and green milk chocolate M&M's  
⅓ cup white baking chips

In a small bowl, combine the flour, baking soda and salt. *Layer dry ingredients in **Spaghetti Dispenser or Bottle**. Seal and attach baking instructions, including ingredients, below:*

## Additional ingredients:

¾ cup butter, softened  
2 large eggs, room temperature  
1½ tsp. vanilla extract

1. Preheat oven to 350°F/175°C.
2. In a large bowl, beat the butter, eggs and vanilla until well blended. Pour contents of **Spaghetti Dispenser or Bottle** and beat until combined.
3. Drop by rounded tablespoonfuls 2 in. apart onto **Silicone Baking Sheet with Rim**; flatten slightly with a glass.
4. Bake at 350° for 9-11 minutes or until set.
5. Remove to wire racks to cool.



# CRISPY MEXICAN CHOCOLATE TRUFFLES



2 cups dark chocolate chips, divided 1 cup on bottom and one on top  
3 cups crushed cornflakes, divided  
1 cup shredded coconut

*Layer dry ingredients in **Spaghetti Dispenser or Bottle**. Seal and attach cooking instructions, including ingredients, below:*

## **Additional ingredients:**

1¼ cup heavy cream  
4 Tbsp. salted butter  
2 tsp. vanilla extract  
1 Tbsp. ground cinnamon  
⅛ tsp. cayenne pepper



1. In the **Stack Cooker 1¾-Qt. Casserole**, stir together chocolate, cream, butter, vanilla, 1 cup of the cornflakes and coconut. Microwave on high power 1 minute. Remove from microwave and cover; let stand 1 minute. Stir until melted.
2. Cover and refrigerate 30–45 minutes, or until truffle filling is firm and easy to scoop.
3. Meanwhile, in a medium bowl, stir together remaining cornflakes, cinnamon and cayenne. Invert **Stack Cooker** inverted cover and add cornflake mixture.
4. Scoop about 1 Tbsp. of the chocolate mixture and form into a ball. Roll in cornflake mixture, gently pressing, until coated in cornflakes. Repeat with remaining chocolate mixture.
5. Place finished truffles on a plate or in an air-tight container and refrigerate 10–15 minutes, or until firm. Serve chilled or at room temperature.

# HOLIDAY MUDDY BUDDY CHEX MIX



- 5 cups peanut butter Chex cereal
- 4 cups chocolate Chex cereal
- 1 cup semisweet chocolate chips
- ½ cup creamy peanut butter
- ¼ cup butter
- 1 tsp. vanilla extract
- 1½ cups powdered sugar
- 1 cup candy-coated peanut butter chocolate candies (red and green)



1. In Thatsa Bowl, add cereals; set aside.
2. In 1¾-quart Stack Cooker Casserole, microwave chocolate chips, peanut butter and butter uncovered on high for 1 minute; stirring halfway through. If needed, microwave about 30 seconds longer or until mixture can be stirred smooth. Stir in vanilla. Pour mixture over cereal, stirring until evenly coated.
3. Add powdered sugar. Seal bowl; using both hand to ensure cover stay on, shake until well coated. Spread on waxed paper to cool completely. Stir in candies.
4. Layer dry ingredients in *Spaghetti Dispenser or Bottles*.

# HOT CHOCOLATE CAKE MIX COOKIES



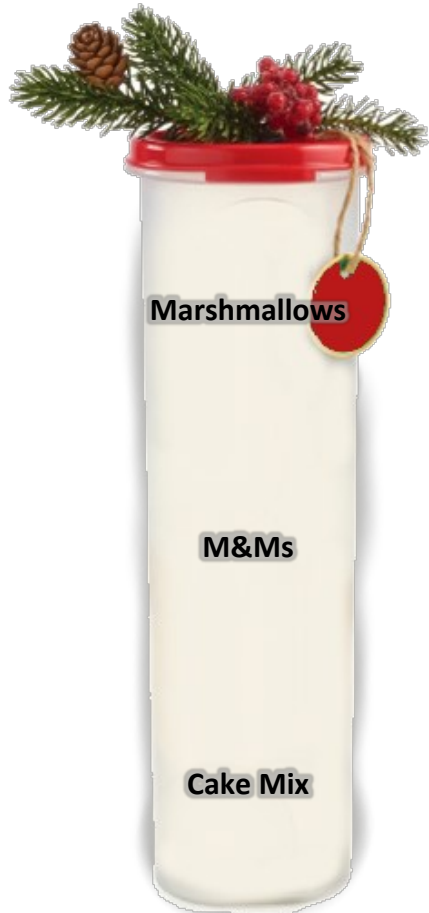
- 1 (15.25 oz.) milk chocolate or chocolate fudge cake mix
- 1 (8 oz.) bag Hot Chocolate M&M's
- 1 cup dehydrated mini marshmallow bits

*Layer dry ingredients in **Spaghetti Dispenser or Bottle**. Seal and attach cooking instructions, including ingredients, below:*

## **Additional ingredients:**

- ½ cup canola or vegetable oil
- 2 eggs

1. Preheat oven to 350°F/175°C.
2. In a bowl, eggs and oil until well blended. Pour contents of **Spaghetti Dispenser or Bottle** and mix until combined.
3. Drop by rounded tablespoonfuls 2 inches apart onto **Silicone Baking Sheet with Rim**; flatten slightly with a glass.
4. Bake for 9-11 minutes or until set.
5. Remove to wire racks to cool.



## LET IT SNOW MIX

- 24 oz. white chocolate baking pieces
- 6 cups rice or corn square/ checkered cereal
- 1 cup mini pretzels, any variety
- 1 cup plain or honey-roasted peanuts
- 12 oz. mini candy-coated chocolate candies

1. In the **Stack Cooker 3-Qt. Casserole**, place baking pieces. Microwave on high power 45 seconds. Remove from microwave, let stand 1 minute. Microwave an additional 45 seconds. Remove from microwave, let stand 1 minute, stir until smooth.
2. Gently stir in cereal, pretzels and peanuts until well coated.
3. Spread mixture evenly onto the **Silicone Baking Sheet with Rim**; gently press candies into mixture. Let stand 15 minutes to set. Break into pieces, serve in Snack Cups.



# PEANUT BUTTER BROWNIES



- 1 cup packed brown sugar
- ½ cup sugar
- ⅓ cup baking cocoa
- 1 cup peanut butter chips
- 1 cup all purpose flour
- ½ tsp. baking powder
- ¼ tsp. salt
- ½ cup semisweet chocolate chips
- ½ cup chopped walnuts

Layer dry ingredients in **Spaghetti Dispenser or Bottle**. Seal and attach baking instructions, including ingredients, below:

## Additional ingredients:

- 2 large eggs, room temperature
- ½ cup butter, melted
- 1 tsp. vanilla extract

1. Preheat oven to 350°.
2. In a **Thatsa Bowl**, combine eggs, butter, vanilla and brownie mix.
3. Spread into **Silicone Rectangle Baking Form**.
4. Bake until set, 20-25 minutes. (do not overbake).
5. Cool on a wire rack. Cut into squares.



# SALTED CASHEW OATMEAL COOKIES



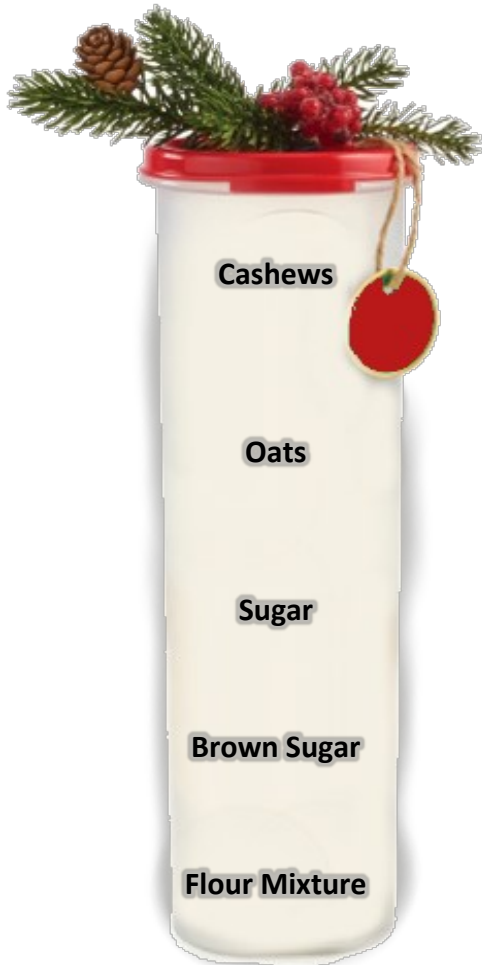
1 cup all-purpose flour  
¾ tsp. baking soda  
¾ tsp. ground cinnamon  
½ cup packed light brown sugar  
½ cup sugar  
1⅓ cups old-fashioned oats  
1 cup salted whole cashews

*Mix together first three ingredients in a small bowl, then layer dry ingredients in **Spaghetti Dispenser or Bottle**. Seal and attach baking instructions, including ingredients, below:*

## **Additional ingredients:**

⅔ cup butter, softened  
¾ tsp. vanilla extract  
1 large egg plus 1 large egg yolk, room temperature

1. Preheat oven to 350°.
2. In a bowl beat butter and vanilla extract until light and fluffy. Add egg and yolk until well blended. Add cookie mixture; mix well.
3. Drop by tablespoonfuls 1½ inches apart on **Silicone Baking Sheet with Rim**. Bake until lightly browned, 10-12 minutes. Remove from pans to wire racks to cool. Store in an airtight container.



# SPICY OATMEAL COOKIES



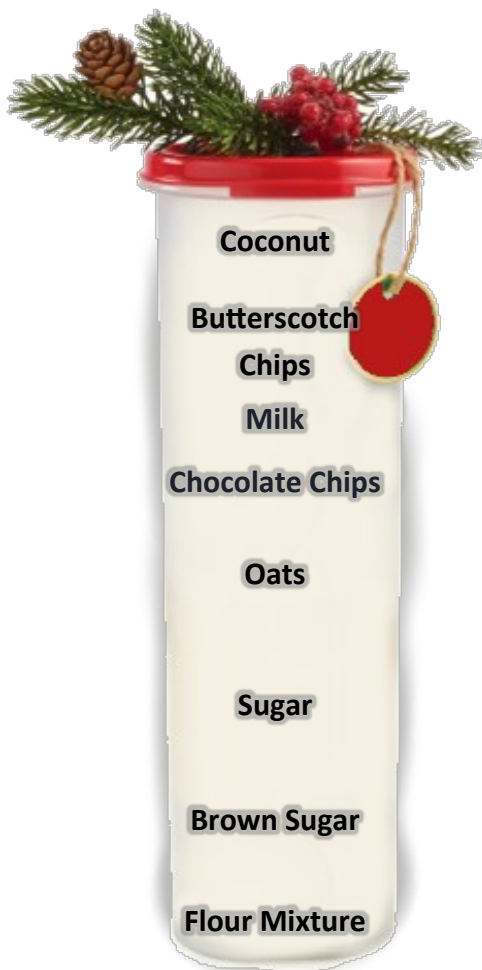
- 1 cup all-purpose flour
- 1 tsp. ground cinnamon
- $\frac{3}{4}$  tsp. baking soda
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{8}$  tsp. ground nutmeg
- $\frac{1}{2}$  cup packed brown sugar
- $\frac{1}{2}$  cup sugar
- 1 cup old-fashioned oats
- $\frac{1}{2}$  cup milk chocolate chips
- $\frac{1}{2}$  cup butterscotch chips
- $\frac{1}{2}$  cup sweetened shredded coconut

Mix first 5 ingredients in a bowl, then layer dry ingredients in **Spaghetti Dispenser or Bottle**. Seal and attach baking instructions, including ingredients, below:

## Additional ingredients:

- $\frac{1}{2}$  cup butter, softened
- 1 large egg, room temperature
- $\frac{3}{4}$  tsp. vanilla extract

1. Preheat oven to 350°.
2. In a **Thatsa Bowl**, beat butter, egg and vanilla. Add cookie mix and mix well.
3. Drop by rounded teaspoonfuls 2 in. apart onto the Silicone **Baking Sheet with Rim**. Bake until golden brown, 9-11 minutes. Cool 2 minutes before removing to wire racks.





# OATMEAL PEANUT BUTTER CUP COOKIES



- 1¼ cups rolled oats
- ¾ cup all-purpose flour
- ½ cup packed brown sugar
- ¼ cup granulated sugar
- ½ tsp. baking powder
- ⅛ tsp. baking soda
- ½ cup coarsely chopped dry roasted peanuts
- 1 cup miniature chocolate-covered peanut butter cups, halved

Layer dry ingredients in **Spaghetti Dispenser or Bottle**. Seal and attach baking instructions, including ingredients, below:

## Additional ingredients:

- cup creamy peanut butter
- ¼ cup softened butter
- 2 eggs
- ½ tsp. vanilla

1. Preheat oven to 350° F/175° C degrees.
2. Line a cookie sheet with the **Silicone Baking Sheet with Rim**.
3. Remove peanut butter cups from **Spaghetti Dispenser or Bottle**; set aside.
4. Empty the remaining contents of the **Spaghetti Dispenser or Bottle** into a large bowl.
5. In another bowl, whisk together peanut butter, softened butter, eggs, and vanilla. Add to flour mixture; stir until combined.
6. Gently stir in peanut butter cups. Use a ¼-cup measure or scoop to drop mounds of dough about 4 inches apart onto **Silicone Baking Sheet with Rim**.
7. Flatten dough mounds to about ¾ inch thick. Bake for 12 to 14 minutes or until edges are brown. Cool on cookie sheet for 1 minute.
8. Transfer to a wire rack and let cool. (For regular-size cookies, drop dough by rounded tsp. 2 inches apart on cookie sheet. Bake for 9 to 11 minutes.)



# TOFFEE PECAN COOKIES



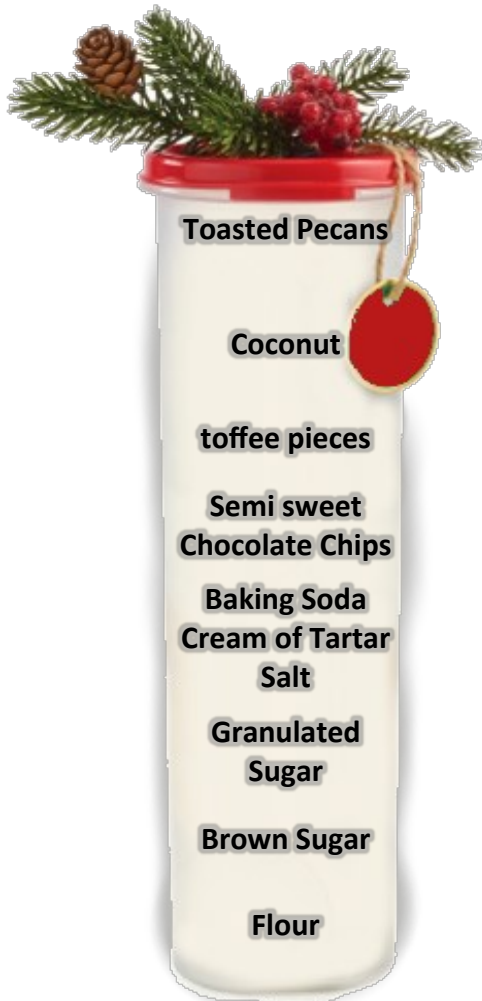
- 1⅓ cups all-purpose flour
- ⅓ cup packed brown sugar
- ⅓ cup granulated sugar
- ½ tsp. baking soda
- ½ tsp. cream of tartar
- ¼ tsp. salt
- ⅓ cup bittersweet or semisweet chocolate chips
- ½ cup toffee pieces
- ½ cup coconut
- ⅓ cup chopped pecans, toasted\*

*Layer dry ingredients in **Spaghetti Dispenser or Bottle**. Seal and attach baking instructions, including ingredients, below:*

## **Additional ingredients:**

- 1 egg,
- ¼ cup softened butter
- ¼ cup vegetable oil

1. Preheat oven to 350° F/175° C degrees.
2. Empty the contents of the **Spaghetti Dispenser or Bottle** into a large bowl.
3. In a small bowl whisk together egg, softened butter, and vegetable oil. Add egg mixture to flour mixture; stir until combined.
4. Drop dough by rounded tsp. 2 inches apart onto a cookie sheet lined with the **Silicone Baking Sheet with Rim**. Bake for 8 to 10 minutes or until edges are very light brown.
5. Cool on cookie sheet for 1 minute. Transfer cookies to a wire rack; cool.



# TORTILLA SOUP



- 1 cup converted long grain rice
- 1 seasoning mix recipe (below)
- 2 – 2½ cups multi colored tortilla chips or strips – separate by color and crush

## Seasoning Mix

- |                          |                          |
|--------------------------|--------------------------|
| 4 chicken bouillon cubes | ½ tsp. garlic powder     |
| 2 tsp. granulated sugar  | ½ tsp. cumin             |
| 1 tsp black pepper       | 1 ½ tsp. kosher salt     |
| 1 tsp dried cilantro     | ¼ cup dried minced onion |

*Layer dry ingredients in **Spaghetti Dispenser or Bottle**. Seal and attach cooking instructions, including ingredients, below:*

## Additional ingredients:

- 1 cup crushed tomatoes
- 1 (4 oz.) can green chiles
- 8 cups water

*Optional additions: Cooked Chicken, Black Beans, Avocado, Sour Cream, Cooked Pasta*

1. Empty tortilla chips into bowl.
2. Add rice and seasoning mix in the **3 Qt. Stack Cooker Casserole**. Pour remaining ingredients into rice and seasoning and stir to combine.
3. Cover and microwave on high for 20 minutes.
4. Remove and stir in crushed tortillas. Microwave 3-5 minutes longer, stir and serve warm.

