



FOOD GIFT

Recipes

RECIPE LIST BY PRODUCT

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8. Candy Cane Hot Cocoa Mix
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10. Cinnamon Spice Muffins
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RECIPE LIST BY PRODUCT

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RECIPE LIST BY PRODUCT

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

Tupperware®

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.

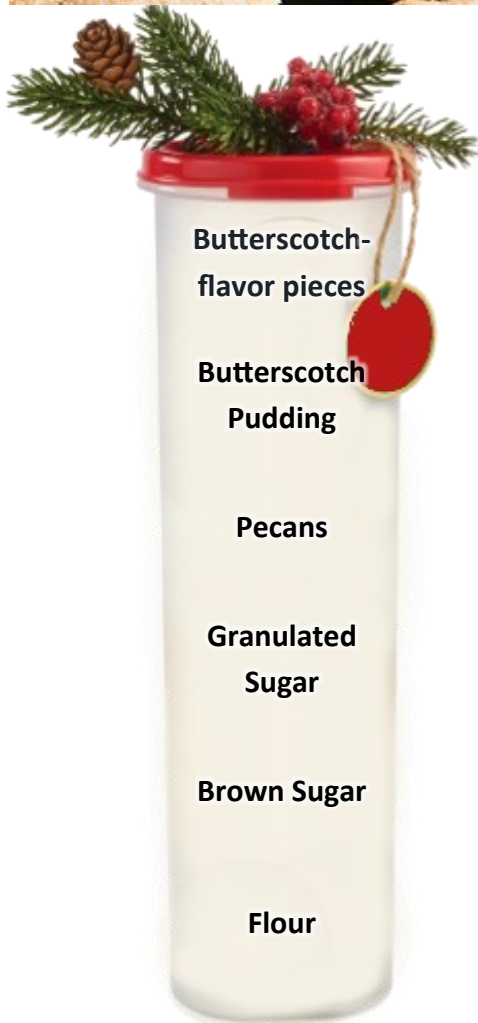
2. Empty the contents of the **Spaghetti Dispenser or Bottle** into a large bowl.

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**.*

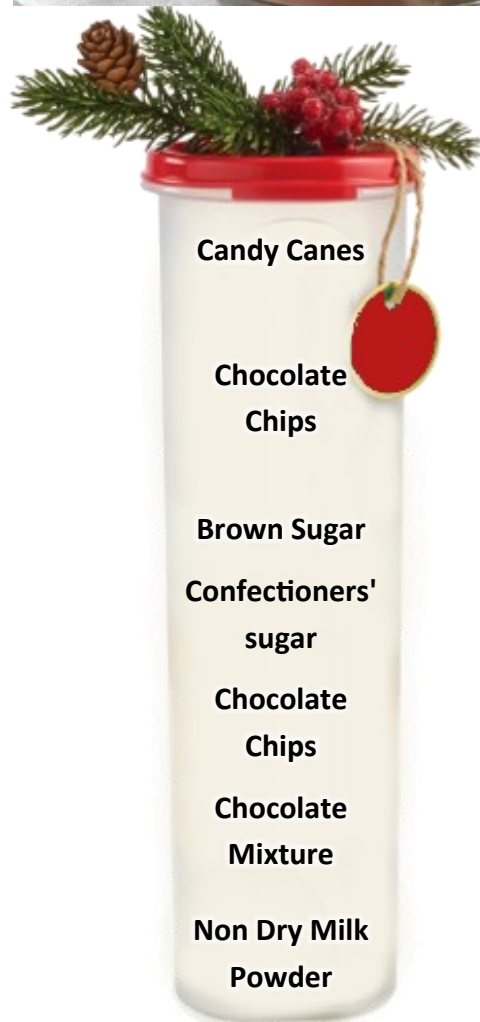
In each of two **Spaghetti Dispenser or Bottles**, layer 1½ cup nonfat dry milk powder, 1½ cup chocolate mixture, 6 Tbsp. chocolate chips, ⅔ cup confectioners' sugar mixture, 6 Tbsp. chocolate chips and ½ cup candy canes, pouring ingredients through a large funnel or a waxed-paper cone (I use a paper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



- ¾ cup shortening
- 1 cup packed brown sugar
- 1 tsp. baking soda
- 2 tsp. ground cardamom
- 1 tsp. ground cinnamon
- ¼ cup mild-flavored molasses
- 1 egg
- 2 ¼ cups all-purpose flour
- ¼ 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, 1-½ 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 ½ 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.



Baggie with
Flour
Brown Sugar

Baking
Powder
Baking Soda
Salt

Flour

Cinnamon
Nutmeg
Ginger
Cloves

Granulated
Sugar

COCONUT CRUNCH COOKIES



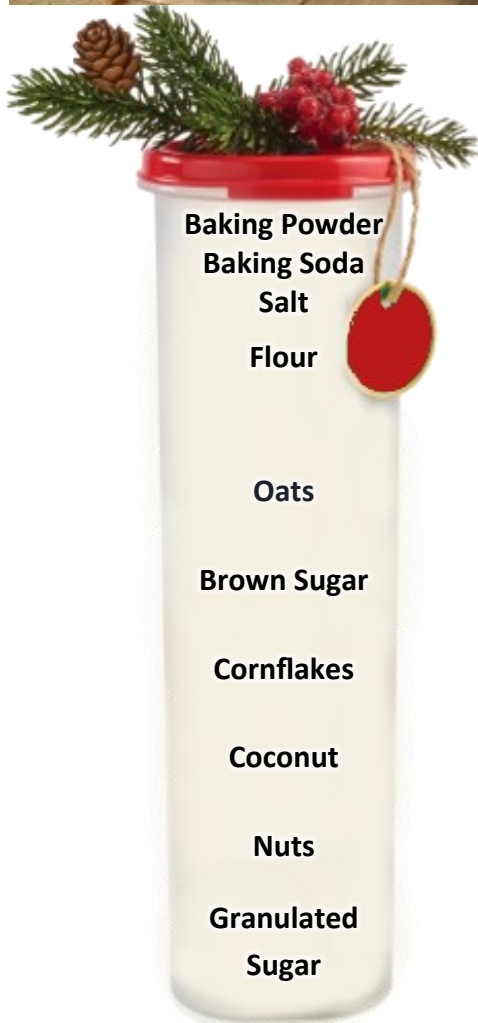
- ½ cup granulated sugar
- ½ cup chopped pecans or hazelnuts
- 1¼ cups flaked coconut
- 1 cup crushed cornflakes or wheat cereal flakes
- ¾ cup packed brown sugar
- ½ cup quick-cooking rolled oats
- 1¼ cups all-purpose flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- ¼ tsp. salt

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



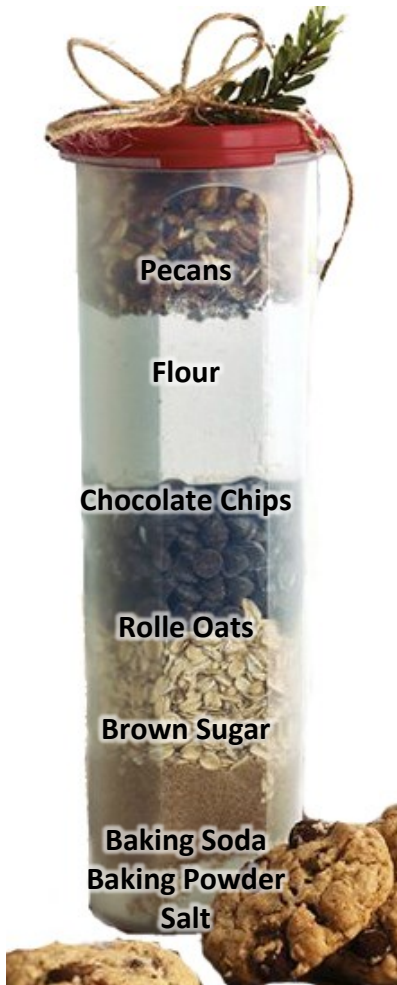
- 1⅓ cup flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- ¼ tsp. table salt
- ½ cup brown sugar
- ½ cup granulated sugar
- 1 cup rolled oats
- 1 cup chocolate chips
- 1 cup chopped pecans

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



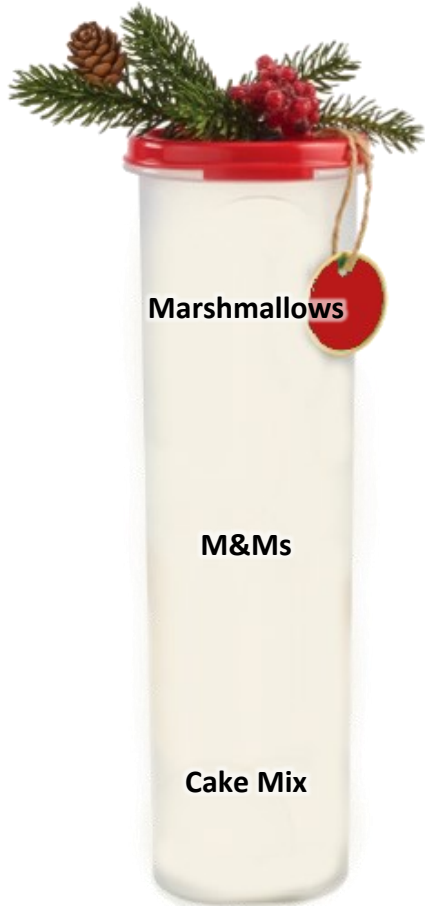
- 1 (15.25 oz.) milk chocolate or chocolate fudge cake mix
- 1 (8 oz.) bag Hot Chocolate M&M's
- 1 cup dehydrated mini marshmallow bits

*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.



Pour in the
Let It Snow
Mix

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



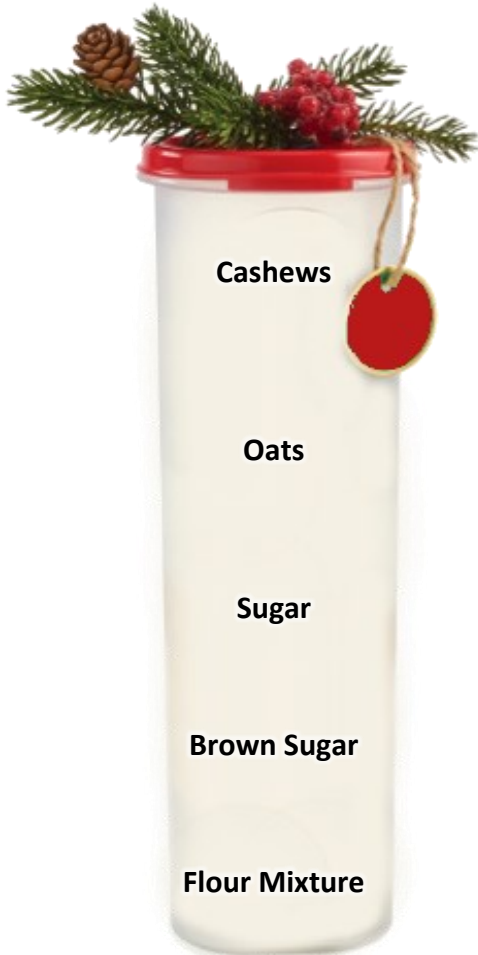
1 cup all-purpose flour
¾ tsp. baking soda
¾ tsp. ground cinnamon
½ cup packed light brown sugar
½ cup sugar
1⅓ cups old-fashioned oats
1 cup salted whole cashews

*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



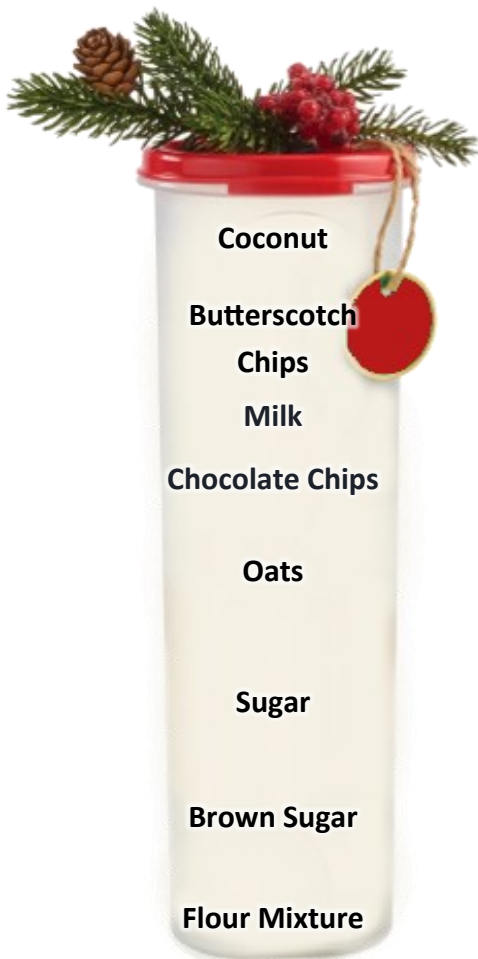
- 1 cup all-purpose flour
- 1 tsp. ground cinnamon
- $\frac{3}{4}$ tsp. baking soda
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{8}$ tsp. ground nutmeg
- $\frac{1}{2}$ cup packed brown sugar
- $\frac{1}{2}$ cup sugar
- 1 cup old-fashioned oats
- $\frac{1}{2}$ cup milk chocolate chips
- $\frac{1}{2}$ cup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



**DRY STORAGE
CONTAINERS
OR
2 CUP CANISTERS
&
SUPERSONIC
CHOPPERS**

Tupperware®

BACON & BLUE CHEESE BUTTER

- 1 cup butter, softened
- 3 strip bacon, cooked and crumbled
- ½ cup blue cheese, crumbled
- 1 tsp. Worcestershire sauce
- 3 Tbsp. chopped fresh parsley

1. Place all ingredients in the **SuperSonic Chopper Extra** with the paddle attachment and pull cord until cream has formed stiff peaks.
2. Transfer butter to the **Dry Storage Container** or **2 Cup Canisters**. Refrigerate, covered, up to 7 days



BACON & CHIVE BUTTER

- 1½ cup butter, softened
- 4 tbs fresh chives
- 4 strips bacon, cooked and crumbled
- 2 cloves garlic, minced

1. Place all ingredients in the **SuperSonic Chopper Extra** with the paddle attachment and pull cord until cream has formed stiff peaks.
2. Transfer butter to the **Dry Storage Container** or **2 Cup Canisters**. Refrigerate, covered, up to 7 days



CINNAMON HONEY BUTTER

- 1 cup (2 sticks) salted butter, room temperature
- 1 cup powdered sugar
- 1 cup honey
- 2 tsp. cinnamon

1. Place butter and powdered sugar, honey and cinnamon in the **SuperSonic Chopper Extra** with the paddle attachment and pull cord until cream has formed stiff peaks.
2. Transfer butter to the **Dry Storage Container or 2 Cup Canisters**. Refrigerate, covered, up to 7 days



GINGERBREAD BUTTER

- ¼ cup pecans
- ½ cup unsalted butter softened
- 1½ Tbsp. honey
- 1 Tbsp. molasses
- ¼ tsp. ground cinnamon
- ⅛ tsp. ground cloves

1. Preheat oven to 350°F. Spread pecans on a cookie sheet, and bake 6-7 minutes or until toasted (this can also be done in the toaster oven). Allow pecans to cool. Place pecans in the **SuperSonic Chopper Extra** with the blade attachment, cover and pull cord until coarse ground.
2. Add softened butter and remaining ingredients in the **SuperSonic Chopper Extra** and pull cord until cream has formed stiff peaks.
3. Transfer butter to the **Dry Storage Container or 2 Cup Canisters**. Refrigerate, covered, up to 7 days.



Honey SRIRACHA BUTTER

2 sticks unsalted butter, at room temperature

2 Tbsp. honey

1-2 Tbsp. Sriracha or to taste

5 cloves garlic, minced

¼ tsp. salt or to taste



1. Place all ingredients in the **SuperSonic Chopper Extra** with the paddle attachment and pull cord until cream has formed stiff peaks.
2. Transfer butter to the **Dry Storage Container or 2 Cup Canisters**. Refrigerate, covered, up to 7 days



Lemon BASIL GARLIC BUTTER



- ½ cup butter, salted
- ¼ cup finely chopped fresh basil
- 1 garlic clove, finely minced
- ½ tsp. fresh lemon or lime zest (from about 1 lemon or lime)
- ¼ tsp. black pepper

1. Place all ingredients in the **SuperSonic Chopper Extra** with the paddle attachment and pull cord until cream has formed stiff peaks.
2. Transfer butter to the **Dry Storage Container or 2 Cup Canisters**. Refrigerate, covered, up to 7 days



Lemon HERB BUTTER

- 1 cup unsalted butter, at room temperature
- 2 Tbsp. chopped fresh flat-leaf parsley
- 2 Tbsp. chopped fresh chives
- 4 tsp. fresh lemon juice
- 2 tsp. lemon zest
- salt and freshly ground black pepper



1. Place all ingredients in the **SuperSonic Chopper Extra** with the paddle attachment and pull cord until well mixed.
2. Transfer butter to the **Dry Storage Container** or **2 Cup Canisters**. Refrigerate, covered, up to 7 days



LIME CHIPOTLE BUTTER



- 4 Tbsp. unsalted butter at room temperature
- ½ lime, zested and juiced
- ½ tsp. minced chipotle pepper in adobo plus ¼ tsp. sauce
- ¼ tsp. kosher salt
- ¼ tsp. Southwest Chipotle Seasoning



1. Place ingredients in the **SuperSonic Chopper Extra** with the paddle attachment and pull cord until cream has formed stiff peaks.
2. Transfer butter to the **Dry Storage Container or 2 Cup Canisters**. Refrigerate, covered, up to 7 days



ORANGE FIG BUTTER

- 3 dried figs
- ½ tsp. fresh rosemary
- 1 stick salted butter, softened
- 2 Tbsp. orange marmalade



1. In the **SuperSonic Chopper Extra** with the blade attachment, combine figs and rosemary. Cover and pull cord until well minced.
2. Add butter. Cover and pull cord until well combined.
3. Remove blade. Swirl in orange marmalade.
4. Transfer butter to the **Dry Storage Container or 2 Cup Canisters**. Refrigerate, covered, up to 7 days



PECAN PRALINE BUTTER

- ¼ cup pecans
- 1 cup (2 sticks) unsalted butter, at room temperature
- ⅓ cup honey
- 1 tsp. pure vanilla extract
- ½ tsp. ground cinnamon
- ⅛ tsp. salt



1. Preheat oven to 350°F. Spread pecans on a cookie sheet, and bake 6-7 minutes or until toasted. Allow pecans to cool. Place pecans in the **SuperSonic Chopper Extra** with the blade attachment, cover and pull cord until coarse ground.
2. Add softened butter and remaining ingredients in the **SuperSonic Chopper Extra** and pull cord until cream has formed stiff peaks.
3. Transfer butter to the **Dry Storage Container or 2 Cup Canisters**. Refrigerate, covered, up to 7 days

PORCINI BUTTER

- 2 garlic cloves, peeled
- 1 Tbsp. shallots
- 8 dried porcini mushrooms
- 1 stick salted butter, softened

1. In the **SuperSonic Chopper Extra** with the blade attachment, combine garlic, shallots and mushrooms. Cover and pull cord until well minced.
2. Add butter. Cover and pull cord until well combined.
3. Transfer butter to the **Dry Storage Container or 2 Cup Canisters**. Refrigerate, covered, up to 7 days



RASPBERRY BUTTER

2 sticks unsalted butter, softened
1 Tbsp. powdered sugar
½ cup fresh raspberries



1. Place butter and powdered sugar in the **SuperSonic Chopper Extra** with the paddle attachment and pull cord until cream has formed stiff peaks.
2. Add the fresh raspberries and pull cord until ingredients are combined.
3. Transfer butter to the **Dry Storage Container or 2 Cup Canisters**. Refrigerate, covered, up to 7 days
4. Chill for at least 2 hours until firm and keep refrigerated until ready to use.



ROASTED GARLIC BUTTER

- 3 large heads of garlic
- 1 Tbsp. extra virgin olive oil
- Salt & pepper, to taste
- 1 cup unsalted butter, softened

1. Cut the top off of each head and place in the **Microwave MicroPro Grill**, drizzle with olive oil and generously season with salt & pepper. Microwave in CASSEROLE position for 10-14 minutes.
2. In the **SuperSonic Chopper Extra** with the blade attachment, combine garlic and butter. Cover and pull cord until well minced.
3. Transfer butter to the **Dry Storage Container** or **2 Cup Canisters**. Refrigerate, covered, up to 7 days



STRAWBERRY BUTTER

- 1 cup unsalted butter, softened
- 4 Tbsp. powdered sugar
- 4 Tbsp. strawberry jam

1. Place butter and powdered sugar in the **SuperSonic Chopper Extra** with the paddle attachment and pull cord until cream has formed stiff peaks.
2. Add the fresh raspberries and pull cord until ingredients are combined.
3. Transfer butter the **Dry Storage Container or 2 Cup Canisters**. Refrigerate, covered, up to 7 days
4. Chill for at least 2 hours until firm and keep refrigerated until ready to use.




MODULAR MATES

SPICE SHAKERS

Tupperware®

APPLE PIE SEASONING BLEND



4 Tbsp. ground cinnamon
1½ tsp. of ground allspice
2 tsp. of ground nutmeg
2 tsp. of ground ginger
1 tsp. ground cardamom



1. Combine ingredients in a small bowl and store in **Modular Mates Spice Shakers**.
2. Store up to 6 months.

Great on baked apples, oatmeal, apple muffins and so much more!
Yields approximately ½ cup.

ASIAN SEASONING BLEND



- 12 Tbsp. ground ginger
- 1 Tbsp. ground cumin
- 4 Tbsp. coriander
- 2 tsp. red pepper flakes
- 8 Tbsp. garlic powder
- ¼ cup toasted sesame seeds



1. Combine ingredients in a small bowl and store in **Modular Mates Spice Shakers**.
2. Store up to 6 months.

Eastern flair fit for vegetables, beef, pork and chicken.
Yields approximately 2 cups.

BBQ SEASONING BLEND

- 1 cup instant coffee or instant espresso
- 12 Tbsp. brown sugar
- 3 Tbsp. garlic powder
- 4 Tbsp. onion powder
- 12 Tbsp. smoked paprika
- 3 tsp. kosher salt



1. Combine ingredients in a small bowl and store in **Modular Mates Spice Shakers**.
2. Store up to 6 months.

Deep flavor from the deep South, this BBQ blend goes on just about everything from burgers and chops to even potato salad.

CHOCOLATE DESSERT SEASONING BLEND

- 1 cup unsweetened cocoa powder, sifted
- $\frac{3}{4}$ cup granulated sugar
- $\frac{1}{4}$ cup dark brown sugar
- 1 Tbsp. instant espresso powder (optional) $\frac{1}{2}$ tsp. kosher salt (optional)
- 1 vanilla bean, cut in half lengthwise*



1. Combine ingredients in a small bowl and store in **Modular Mates Spice Shakers**.
2. Store up to 6 months.

A unique blend with an intense, rich luscious flavor with cocoa and espresso powder. that adds the perfect chocolatey sweetness to desserts and beverages.
Yields approximately 2 cups.

CILANTRO MOJO SEASONING BLEND



- Zest of 6 limes
- Zest of 2 lemons
- 2 Tbsp. coarse kosher salt
- 3 Tbsp. garlic powder
- 3 Tbsp. onion powder
- 3 Tbsp. dried oregano
- ¼ cup dried cilantro
- 2 Tbsp. ground thyme
- 1 Tbsp. ground cumin
- ½ tsp. cayenne pepper
- 1 tsp. ground black pepper



1. In the **SuperSonic Chopper Extra** with the blade attachment, combine zest and salt until well blended. Let stand 10 minutes.
2. Add remaining ingredients and pull cord 10 to 12 times to combine.
3. Transfer mixture to a **Modular Mates Spice Shaker** and seal. Store up to 3 months.

Punch up a pork roast or chicken breast with a Cuban-inspired seasoning blend.
Yields approximately 2 cups.

CINNAMON VANILLA SEASONING BLEND

- 1¼ cups granulated sugar
- ¼ cup brown sugar
- ½ cup ground cinnamon
- 1 tsp. coarse kosher salt
- 1 vanilla bean, cut in half lengthwise*

1. Combine sugars, cinnamon and salt in a small bowl and store in **Modular Mates Spice Shaker**, insert vanilla bean halves, shake to combine and seal.
2. Store up to 6 months.

*Or substitute 3 Tbsp. vanilla powder.

Forget vanilla extract. This all-natural seasoning tastes scrumptious when sprinkled over sugar cookies right before popping them into the oven.
Yields approximately 2 cups.



CURRY SEASONING BLEND

- 4 Tbsp. ground turmeric
- 8 Tbsp. ground cumin
- 4 Tbsp. onion powder
- 4 Tbsp. ground cinnamon
- 4 Tbsp. ground coriander
- 2 tsp. ground clove
- 1 Tbsp. ground cardamom
- 2 tsp. granulated sugar

1. Combine ingredients in a small bowl and store in **Modular Mates Spice Shakers**.
2. Store up to 6 months.

Aromatic, a little sweet and a little spicy, great for chicken, vegetables, stir fry and soup.

Yields approximately 2 cups.





GARAM MARSALA SEASONING BLEND

- 4 Tbsp. cumin seed
- 6 Tbsp. coriander seeds
- 2 Tbsp. black peppercorns
- 2 tsp. ground cinnamon
- 2 tsp. whole cloves
- 2 tsp. ground nutmeg
- 2 Tbsp. cardamom seeds



1. Heat up **Chef Series Frypan** over a medium heat. Reduce heat to low, add spices. Gently heat for 2 minutes or until fragrant. Set aside to cool.
2. Place toasted spices into a spice grinder or high speed blender. Blitz until a smooth powder is formed.
3. Transfer spice mix into **Modular Mates Spice Shakers** to store.
4. Store up to 6 months.

Garam Masala is a very popular spice mix used in many different Indian recipes, a blend of savory Indian spices
Yields approximately 2 cups.

HERBES DE PROVENCE SEASONING BLEND

- 2 Tbsp. thyme
- 2 Tbsp. chervil
- 2 Tbsp. rosemary
- 2 Tbsp. summer savoury
- 2 tsp. lavender
- 2 tsp. tarragon
- 1 tsp. marjoram
- 1 tsp. oregano
- 1 tsp. mint
- 4 chopped bay leaves

1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

Herbes de Provence is a classic blend of fragrant herbs
reminiscent of the south of France
Yields approximately 2 cups.



HICKORY MESQUITE SEASONING BLEND

- ¼ cup firmly packed brown sugar
- ¼ cup sweet paprika
- 3 Tbsp. black pepper
- 3 Tbsp. coarse salt
- 1 Tbsp. hickory-smoked salt
- 2 tsp. garlic powder
- 2 tsp. onion powder
- 2 tsp. celery seeds
- 1 tsp. cayenne pepper



1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

Sweet and smoky come together to create a unique blend that's exceptional for grilled meats.
Yields approximately 2 cups.



ITALIAN HERB SEASONING BLEND

- 2/3 cup dried oregano
- 1/3 cup dried basil
- 1/3 cup dried parsley
- 1/2 cup onion powder
- 1/4 cup garlic powder
- 5 tsp. coarse kosher salt
- 5 tsp. crushed red pepper



1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

This Italian blend is just begging to be sprinkled into marinara sauce.
Yields approximately 2 cups.

ISLAND RUB SEASONING BLEND

- 2 Tbsp. allspice
- 4 tsp. nutmeg
- 4 tsp. cinnamon
- 4 tsp. garlic powder
- 4 tsp. onion powder
- 4 tsp. ground ginger
- 4 tsp. ground black pepper
- 4 tsp. cayenne pepper
- 1 tsp. ground cloves
- 3 Tbsp. sea salt
- 3 Tbsp. brown sugar
- 1 tsp. parsley



1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

Inspired blend of island flavors transport your taste buds to the tropics.
Yields approximately 2 cups.

JAMAICAN JERK SEASONING BLEND

- 2 Tbsp. garlic powder
- 2 Tbsp. cayenne pepper
- 4 tsp. onion powder
- 4 tsp. dried thyme
- 4 tsp. dried parsley
- 4 tsp. sugar
- 4 tsp. salt
- 2 tsp. paprika
- 2 tsp. ground allspice
- 1 tsp. black pepper
- 1 tsp. dried crushed red pepper
- 1 tsp. ground nutmeg
- ½ tsp. ground cinnamon


1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

A great flavor to add to chicken, shrimp, fish, and even summer vegetables. It's a blend of tropical spices, savory herbs, and a little heat.

Yields approximately 2 cups.



LATIN SENSATIONS SEASONING BLEND



2 Tbsp. dried cilantro
2 Tbsp. ground cumin
2 Tbsp. ground turmeric
1 Tbsp. garlic powder
2 Tbsp. kosher salt
1½ Tbsp. Mexican oregano
2 tsp. ground black pepper
Zest of 6 limes



1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

Aromatic blend combines garlic, turmeric, Mexican oregano, cilantro and cumin with a kiss of lime to add extra flavor to any Latin-inspired dish.

Yields approximately 2 cups.

LOW COUNTRY BOIL SEASONING BLEND



- 2 Tbsp. black pepper
- 2 tsp. salt
- 2 tsp. seasoning salt, such as Lawry's
- 3 tsp. dried basil
- 3 tsp. dried oregano
- 6 Tbsp. paprika
- 2 Tbsp. parsley
- 1 tsp. white pepper
- 1 tsp. cayenne pepper
- 2 Tbsp. crushed red pepper flakes
- 2 Tbsp. granulated garlic



1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

A creole style seasoning blend.
Yields approximately 2 cups.

MIDDLE EASTERN SEASONING BLEND



- 1/8 tsp. cayenne
- 1/4 tsp. cinnamon
- 1/8 tsp. ground cloves
- 1 tsp. ground coriander
- 1/4 cup cumin
- 2 1/4 tsp. garlic powder
- 1/8 tsp. ground ginger
- 1/8 tsp. ground mustard
- 1 tsp. dried oregano
- 3 Tbsp. dried parsley
- 1/2 tsp. crushed rosemary
- 1 tsp. salt
- 1 tsp. sesame seeds
- 1/2 tsp. turmeric

1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

This herb and *spice blend* go back to medieval times and it's common in all the countries of the *Middle East*.

Yields approximately 1 cup.

MOROCCAN SEASONING BLEND



- 4 tsp. ground cumin
- 4 tsp. ground ginger
- 4 tsp. salt
- 3 tsp. black pepper
- 2 tsp. ground cinnamon
- 2 tsp. ground coriander
- 2 tsp. cayenne
- 2 tsp. ground allspice
- 2 tsp. ground cloves



1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

This vibrant spice blend makes an excellent addition to lamb burgers or roasted chicken.

Yields approximately ½ cup.

ONION SOUP MIX SEASONING BLEND

- 1 cup dried onion
- 8 Tbsp. onion powder
- 4 Tbsp. garlic powder
- 1 Tbsp. kosher salt
- 2 tsp. ground black pepper
- 1 Tbsp. ground thyme



1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

Jazz up dips, meats, grains and,
oh yeah, soup.
Yields approximately 2 cups.

POULTRY SEASONING BLEND

- 4 Tbsp. ground dried sage
- 3 Tbsp. ground dried thyme
- 2 Tbsp. ground dried marjoram
- 3 Tbsp. ground dried rosemary
- 3 tsp. ground nutmeg
- 3 tsp. finely ground black pepper



1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

A perfect *blend* of spices to add to any chicken or turkey dish or to your favorites soups or stuffing recipes
Yields approximately 1 cup.

PROVENCAL SEASONING BLEND

- 6 Tbsp. thyme
- 4 Tbsp. marjoram
- 3 Tbsp. fennel
- 5 Tbsp. tarragon
- 3 Tbsp. basil
- 3 Tbsp. mint
- 2 Tbsp. lavender (optional)



1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

Add French countryside flavor fish and meats before or during cooking.
Yields approximately 1½ cups.

PUMPKIN SPICE SEASONING BLEND

- 8 Tbsp. granulated sugar
- 1 tsp. kosher salt
- 8 Tbsp. ground ginger
- 12 Tbsp. ground cinnamon
- 3 Tbsp. ground nutmeg
- 2 Tbsp. ground clove
- 2 Tbsp. ground allspice



1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

Fall in love with this cozy, aromatic flavor. Sprinkle on popcorn and hot beverages or blend into bread, muffin or cake mixes.

Yields approximately 2 cups.

RAGIN' CAJUN SEASONING BLEND

- ½ cup paprika
- ⅓ cup sea salt
- ¼ cup garlic powder
- 2 Tbsp. black pepper
- 2 Tbsp. onion powder
- 1 Tbsp. white pepper
- 1 Tbsp. cayenne pepper
- 2 Tbsp. oregano
- 1 Tbsp. thyme

1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

Traditional flavors celebrated in Cajun and Creole cooking.
Yields approximately 2 cups.

RANCH SEASONING BLEND

- 10 Tbsp. dried parsley
- 4 Tbsp. garlic powder
- 4 Tbsp. onion powder
- 4 Tbsp. dried dill
- 6 Tbsp. dried chive

1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

Great on anything from chicken to chips and pretzels to potatoes.
Yields approximately 2 cups.

SAZON SEASONING BLEND

- 1 Tbsp. ground coriander
- 1 Tbsp. ground cumin
- 1 Tbsp. annatto seeds or paprika
- 1 Tbsp. garlic
- 1 Tbsp. salt



1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

1½ tsp. of this mix equals one packet of commercial sazon.

Magic seasoning blend in many Latin dishes
Makes approximately ¼ cup

SEASONED SALT SEASONING BLEND

- 1 cup kosher salt
- 2 Tbsp. ground black pepper
- 3 Tbsp. ground paprika
- 3 Tbsp. garlic powder
- ¼ cup onion powder
- 2 Tbsp. ground thyme



1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

Enhance the natural flavor of meats and vegetables.
Yields approximately 2 cups.

SIMPLY GARLIC SEASONING BLEND



- 8 Tbsp. Dried Minced Garlic
- 2 Tbsp. Dried Chopped Onions
- 1 Tbsp. Garlic Powder
- 2 tsp. Garlic Salt
- 2 tsp. Dried Chives
- 1 tsp. Dried Dill weed
- 1 tsp. Dried Parsley
- ½ tsp. Dried Basil



1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

Use in place of fresh garlic in everyday cooking. You'll get all the garlic flavor with none of the peeling or chopping!
Yields approximately 2 cups.

SOUTHWEST CHIPOTLE SEASONING BLEND

2½ Tbsp. smoked paprika
½ cup ground cumin
1 ½ Tbsp. garlic powder
2 ½ Tbsp. chipotle powder*
2 ½ Tbsp. dried cilantro
⅓ cup onion powder
2½ Tbsp. granulated sugar
4 Tbsp. coarse kosher salt



1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

The ideal smoky seasoning blend for fajitas or tacos. Makes an incredible addition to salsa, salad dressings and spreads.

Yields approximately 2 cups.

STEAK & CHOP SEASONING BLEND

- ½ cup black pepper
- ¾ cup dried minced onion
- ⅓ cup garlic powder
- 3 Tbsp. caraway seeds
- 1 tsp. crushed red pepper flakes
- ¼ cup coarse kosher salt
- ½ tsp. dill
- 1 Tbsp. paprika



1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

Create mouth-watering meals with this savory grilling blend. Great for dry rubs, marinades or barbecue sauces, as well as juicy, flavorful meat and vegetable dishes.

Yields approximately 2 cups.

SWEET & SPICY SEASONING BLEND

- ½ cup dark brown sugar
- 4 Tbsp. dried thyme
- 2 Tbsp. paprika
- 2 tsp. cayenne pepper
- 2 Tbsp. garlic powder
- 2 Tbsp. Kosher salt
- 2 Tbsp. freshly ground black pepper



1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

Use on your favorite meats, grilled vegetables, nuts or even salad dressings!
Yields approximately 2 cups.



TUSCAN SEASONING BLEND

- 1 Tbsp. fennel seeds
- 6 Tbsp. dried basil
- 3 Tbsp. garlic powder
- 3 Tbsp. coarse salt
- 2 Tbsp. dried rosemary
- 2 Tbsp. dried oregano



1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

Take a trip to Italy with this Tuscan inspired seasoning blend.
Yields approximately 1 cup.

TACO SEASONING BLEND

- ¼ cup chili powder
- 2 Tbsp. tapioca or arrowroot flour/starch
- 4 tsp. ground cumin
- 4 tsp. dried oregano
- 4 tsp. unsweetened cocoa powder
- 4 tsp. sea salt
- 2 tsp. garlic powder
- 2 tsp. onion powder
- 2 tsp. black pepper
- ½ tsp. cayenne pepper
- ½ tsp. ground coriander

1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

Use 2 Tbsp. of seasoning plus about ⅓-½ cup water to season about 1 pound of ground meat for tacos.

A perfect way to spice up your chicken, pork or beef.
Yields approximately 1 cup.



PRODUCTS USED



THAI SPICE SEASONING BLEND

- ½ Tbsp. dried cumin
- 1 Tbsp. freshly ground white pepper
- 1 Tbsp. freshly ground black pepper
- 2 Tbsp. dried lemongrass
- 2 Tbsp. dried lime zest
- 2 Tbsp. garlic powder
- 2 Tbsp. dried ginger
- 2 Tbsp. dried mint
- 2 Tbsp. toasted unsweetened coconut, ground



1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

Use on your favorite meats, grilled vegetables, for an exotic Thai flavor
Yields approximately 2 cups.

TANDOORI SPICE SEASONING BLEND



- 6 Tbsp. paprika
- 2 Tbsp. ground turmeric
- 2 tsp. garlic powder
- 2 tsp. ground nutmeg
- 2 tsp. cayenne pepper
- 2 tsp. ground ginger
- 2 tsp. ground coriander
- 2 tsp. ground cumin
- 2 tsp. ground cloves



1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

Bring the flavors of India to your table, featuring an aromatic blend of classic tandoori spices
Yields approximately 1 cup.

WASABI RANCH SEASONING BLEND

- 1 cup dry buttermilk
- 2 Tbsp. dried parsley, crushed
- 2 tsp. dried dill weed
- 2 tsp. onion powder
- 2 tsp. dried onion flakes
- 2 tsp. salt
- 1 tsp. garlic powder
- ½ tsp. ground white pepper
- 1-2 tsp. wasabi powder

1. Mix spices in a small bowl and transfer spice mix into **Modular Mates Spice Shakers** to store.
2. Store up to 6 months.

Asian-inspired flavor similar to horseradish makes sensational salad dressings, dips and spreads.
Yields approximately 2 cups.



SILICONE FORMS
&
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3 INGREDIENT OATMEAL COOKIES

- 2 ripe bananas
- 2 cups rolled oats or quick cooking oats
- ½ cup raisins or cranberries



1. Preheat oven to 350° F/175° C.
2. In a **Thatsa Bowl**, mash bananas using a fork until no large lumps remain.
3. Add oats and raisins and mix well using a spatula.
4. On a baking sheet lined with **Silicone Baking Sheet with Rim**, divide batter into 12 even portions. Using hands, press firmly so the bananas bind the cookie together.
5. Bake 10–12 minutes until lightly browned. Allow to cool.
6. Store in a **One Touch Reminder Canister or Stacking Canisters**.



BROWNIE BRITTLE

1 (18-oz.) box brownie mix
Egg, oil and water according to box directions



1. Preheat oven to 325° F/162° C.
2. In a **Thatsa Bowl**, mix together ingredients until well combined.
3. Spread 1 cup batter onto baking sheet lined with **Silicone Baking Sheet with Rim**.
4. Bake 20–25 minutes. Allow to cool completely before breaking into large pieces (without cutting directly on Mat).
5. Repeat with remaining batter.
6. Store in a **One Touch Reminder Canister or Stacking Canisters**.



BUCKEYE CANDY

- 1 cup butter
- 2 cups peanut butter
- 3½ cups powdered sugar
- 2 cups chocolate chips (12 oz.)
- ⅛ lb. paraffin, (½ bar gulf wax), chopped



1. In a medium **Thatsa Bowl**, mix butter and peanut butter, slowly add a cup of powdered sugar at a time, while blending until all has been added.
2. Forms into balls the size of buckeyes.
3. Place chocolate chips in **Stack Cooker 1¾-Qt. Casserole** and microwave at 70% power for 3–4 minutes or until melted. Stir halfway through to check.
4. Using a toothpick, dip peanut butter balls in chocolate, leaving a part of the ball uncovered about the size of a dime.
5. Place on **Silicone Baking Sheet with Rim** to dry.
6. Store in a **One Touch Reminder Canister or Stacking Canisters**.

CANDIED NUTS

- 1 egg white
- 1 tsp. ground cinnamon
- 2 Tbsp. brown sugar
- 2 Tbsp. granulated sugar
- 1 (8.75-oz.) container of mixed salted nuts



1. Preheat oven to 300° F/148° C.
2. Combine ingredients in a **Thatsa Bowl** and stir until evenly coated.
3. Place **Silicone Baking Sheet with Rim** on cookie sheet, and spread nut mixture over Silicone Baking Sheet with Rim.
4. Bake 30 minutes, stirring nut mixture halfway through.
5. Store in a **Dry Storage Container or 2 Cup Canisters.**

CARAMEL BITES



- ¾ cup dulce de leche (milk caramel spread)
- 40 vanilla wafer cookies
- 1 cup sweetened, shredded coconut



1. Place dulce de leche spread in the **Stack Cooker 3-Qt. Casserole** and microwave on high power 45 seconds. Whisk until smooth.
2. Place vanilla wafers in the **SuperSonic Chopper Extra** with blade attachment. Cover and pull cord several times until wafers are crushed.
3. Mix crushed wafers into the dulce de leche until evenly combined. Refrigerate 10 minutes until slightly firm.
4. Scoop out Tbsp.-sized balls and roll in coconut until covered.
5. Place on baking sheet lined with **Silicone Baking Sheet with Rim** and freeze 10 minutes to set.
6. Store in **One Touch Reminder Canister** or **Stacking Canisters** in the refrigerator.



CHOCOLATE ALMOND COOKIES

- 1 cup whole almonds
- 2 Tbsp. cocoa powder
- $\frac{1}{8}$ tsp. salt
- $\frac{1}{8}$ tsp. baking soda
- 3 Tbsp. honey



1. Preheat oven to 350° F/175° C .
2. Assemble **Grate Master Shredder** with small cone attachment and place **Thatsa Bowl** underneath. Add almonds to hopper chamber, turn handle to grind the almonds, pressing down with plunger as necessary.
3. Add remaining ingredients to the bowl of ground almonds and use spatula to mix until fully combined. If necessary, add an extra drizzle of honey or a little water if the dough is too dry to form.
4. Place **Silicone Baking Sheet with Rim** over baking sheet.
5. Using Tbsp., drop dough onto **Silicone Baking Sheet with Rim**.
6. Bake for 6–8 minutes. Cookies will look underdone—leave on baking sheet for 10 minutes to cool.
7. Store in a **One Touch Reminder Canister or Stacking Canisters**.



CHOCOLATE BROWNIE TRUFFLES

½ cup unsweetened applesauce
1 cup sugar
1 tsp. vanilla extract
2 eggs
½ cup all-purpose flour
⅓ cup cocoa powder
¼ tsp. baking powder
¼ tsp. salt
14 oz. bag candy melts
assorted sprinkles

1. In the **Stack Cooker 3-Qt. Casserole**, place first 8 ingredients (through salt) and mix with a Saucy Silicone Spatula until well combined.
2. Microwave uncovered on high power 4–5 minutes, or until a toothpick comes clean. Remove from microwave and cool.
3. Using an **Portioning Scoop**, form cake into small balls and press together. Place on a baking sheet lined with a Silicone Baking Sheet with Rim.
4. Place candy melts in **Stack Cooker 1-¾ Qt. Casserole**. Microwave on high power 1–2 minutes and mix until smooth.
5. Hold the truffle on a fork and dip into melted candy until completely covered, allowing excess to drip back into container. Place on **Silicone Baking Sheet with Rim** and decorate with assorted sprinkles, or drizzle a contrasting color over the top to make designs.
6. Chill in refrigerator until chocolate is set.
7. Store in a **One Touch Reminder Canister** or **Stacking Canisters**.



CHOCOLATE CARAMEL THUMBPRINTS



- 1 egg
- ½ cup butter, softened
- ⅔ cup sugar
- 2 Tbsp. milk
- 1 tsp. vanilla
- 1 cup all-purpose flour
- ⅓ cup unsweetened cocoa powder
- ¼ tsp. salt
- 16 vanilla caramels, unwrapped
- 3 Tbsp. whipping cream
- 1¼ cups finely chopped pecans
- ½ cup (3 oz.) semisweet chocolate pieces
- 1 tsp. shortening



1. Preheat oven to 350°F. Line a cookie sheet with the **Silicone Baking Sheet with Rim**.
2. Separate egg; place yolk and white in separate bowls. Cover and chill egg white until needed. In a large mixing bowl beat butter with an electric mixer for 30 seconds. Add sugar and beat well. Beat in egg yolk, milk, and vanilla.
3. In a **Thatsa Bowl** stir together the flour, cocoa powder, and salt. Add flour mixture to butter mixture and beat until well combined. Wrap the cookie dough in plastic wrap and chill for 2 hours or until easy to handle.
4. In a small saucepan heat and stir caramels and whipping cream over low heat until mixture is smooth. Set aside.
5. Slightly beat reserved egg white. Shape the dough into 1-inch balls. Roll the balls in egg white, then in pecans to coat. Place balls 1 inch apart on **Silicone Baking Sheet with Rim**. Using your thumb, make an indentation in the center of each cookie.
6. Bake for 10 minutes or until edges are firm. If cookie centers puff during baking, repress with your thumb. Spoon melted caramel mixture into indentations of cookies. Transfer cookies to wire racks; cool. (If necessary, reheat caramel mixture to keep it spoonable.)
7. In another saucepan heat and stir chocolate pieces and shortening over low heat until chocolate is melted and mixture is smooth. Let cool slightly. Drizzle chocolate mixture over tops of cookies.* Let stand until chocolate is set. Makes 36 cookies.
8. Store in a **One Touch Reminder Canister or Stacking Canisters**.

CHOCOLATE CHIP COOKIE DOUGH TRUFFLES

- ⅓ cup butter, softened
- ⅓ cup packed brown sugar
- 1 Tbsp. vanilla
- 1 cup all-purpose flour
- 1 cup miniature semisweet chocolate pieces
- 4 oz. dark chocolate or semisweet chocolate, chopped
- 4 oz. chocolate-flavor candy coating, chopped
- 1 Tbsp. shortening

1. Line cookie sheet with **Silicone Baking Sheet with Rim**.
2. In a medium bowl beat butter, brown sugar, and vanilla with an electric mixer on medium speed until combined. Beat in flour just until combined. Stir in chocolate pieces. Using the **Portioning Scoops Shape** dough into 1-inch balls. Place on prepared **Silicone Baking Sheet with Rim**. Cover; freeze about 30 minutes or until firm.
3. Place chopped chocolate, candy coating, and shortening in the **Stack Cooker ¾-Qt. Casserole** cover and microwave on high power 2 minutes, stirring every 30 seconds, until smooth.
4. Using a fork, dip balls into chocolate mixture, allowing excess chocolate mixture to drip back into saucepan. Place dipped balls on the **Silicone Baking Sheet with Rim**. Let stand or chill about 30 minutes or until set. Lightly drizzle with the remaining melted chocolate mixture.
5. Store in a **One Touch Reminder Canister** or **Stacking Canisters** in the refrigerator.



CHOCOLATE CINNAMON PRETZELS

12 oz. small pretzels
¼ cup oil
3 Tbsp. granulated sugar
1½ tsp. ground cinnamon
1½ cups chocolate chips



1. Line cookie sheet with **Silicone Baking Sheet with Rim**.
2. Place pretzels into the **Stack Cooker 3-Qt. Casserole**.
3. In small bowl, whisk together oil, sugar and seasoning. Pour over pretzels. Stir until pretzels are thoroughly coated.
4. Microwave, uncovered, on high power 1 minute. Remove and stir. Microwave on high power 1 minute more. Remove and stir.
5. Pour chocolate chips over hot pretzels and stir. Heat from pretzels will melt chocolate. Stir until chocolate is melted and pretzels are well coated.
6. Pour pretzels onto **Silicone Baking Sheet with Rim**. To set the chocolate quickly, place in freezer 15–20 minutes.
7. For individual covered pretzels, lay pretzels out in a single layer. If allowed to set in a mound or multiple layers, you will need to break apart in chunks.
8. Store in a **One Touch Reminder Canister or Stacking Canisters**.

CHOCOLATE COVERED PEANUT BUTTER PRETZELS

40 mini pretzel twists

¼- ½ cup peanut butter

1-2 oz. dark chocolate or milk chocolate, coarsely chopped



1. Line a baking sheet with **Silicone Baking Sheet with Rim**; set aside.
2. Spread half of the pretzels with peanut butter. Top with the remaining pretzels. Arrange pretzel sandwiches on the prepared baking sheet.
3. In a **2 Cup Micro Pitcher** microwave chocolate on 100 percent power (high) for 30 to 60 seconds or until melted, stirring every 30 seconds. Drizzle melted chocolate over pretzel sandwiches. Let stand until chocolate is set.
4. Store in a **One Touch Reminder Canister or Stacking Canisters** in the refrigerator for up to 1 week.

CHOCOLATE COVERED STRAWBERRIES

4 oz. semisweet chocolate
1 lb. strawberries, (approx. 20)

Optional Toppings

Kraft Caramel bits (microwave and drizzle)

Crushed Oreos

Crushed Candy Canes

Chopped toasted pecans

Chopped toasted almonds

Course sugar mixed with cinnamon

Sea Salt

Candy Sprinkles



1. Line a cookie sheet with the **Silicone Baking Sheet with Rim**.
2. In the **Stack Cooker 1¾ Qt. Casserole** add chocolate and microwave for 1 minute, stir, microwave in increments of 15 seconds, if more time is needed.
3. Holding the strawberry by the stem, dip in the melted chocolate and allow to excess chocolate to drip off and place on the **Silicone Baking Sheet with Rim**.
4. Repeat with remaining berries.
5. Refrigerates berries at least 30 minutes until firm.
6. Store in a **One Touch Reminder Canister or Stacking Canisters**.

CHOCOLATE CRINKLES

- 4 eggs
- 1¾ cups granulated sugar
- 4 oz. unsweetened chocolate, melted and cooled slightly
- ½ cup cooking oil
- 2 tsp. baking powder
- 2 tsp. vanilla
- 2 cups all-purpose flour
- ⅔ cup demerara sugar or turbinado sugar



1. In a **Thatsa Bowl**, combine eggs, granulated sugar, melted chocolate, oil, baking powder, and vanilla. Beat with an electric mixer on medium speed until combined, scraping side of bowl occasionally. Gradually beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour. Divide dough in half. Cover and chill for 2 to 24 hours or until dough is easy to handle.
2. Preheat oven to 375°F. Line cookie sheet with **Silicone Baking Sheet with Rim**; set aside. Place demerara sugar in a small bowl. Shape one portion of dough into 1/2-inch balls. Shape the remaining portion of dough into 1-inch balls. Roll balls in demerara sugar to coat generously. Place balls 1 inch apart on **Silicone Baking Sheet with Rim**.
3. Bake small cookies in the preheated oven for 8 minutes or until edges are set and tops are dry. Bake large cookies about 10 minutes or until edges are set and tops are dry. Do not overbake cookies.
4. Transfer cookies to a wire rack; let cool. (Cookies will deflate slightly upon cooling.) Makes about 72 small and 36 large cookies. Store in a **One Touch Reminder Canister or Stacking Canisters**.

CHOCOLATE CRUNCH CLUSTERS

- 6 oz. butterscotch chips
- 6 oz. chocolate chips
- 1 cup salted peanuts
- 1 cup rippled potato chips

1. Line cookie sheet with **Silicone Baking Sheet with Rim.**
2. In the **Stack Cooker 1¾ Qt. Casserole** add butterscotch and chocolate chips.
3. Microwave on 50% power for 4-6 minutes, stirring twice.
4. Stir in peanuts and crushed potato chips.
5. Drop by teaspoons onto the **Silicone Baking Sheet with Rim.**
6. Refrigerate until set. Store in a **One Touch Reminder Canister or Stacking Canisters.**



CHOCOLATE HAZELNUT & CARAMEL THUMBPRINT COOKIES

1 cup all-purpose flour
⅓ cup Dutch-process cocoa powder
½ cup butter, softened
⅔ cup sugar
¼ tsp. salt
1 egg yolk
2 Tbsp. milk
1 tsp. vanilla extract

1 cup finely chopped hazelnuts (filberts)
1 egg white, lightly beaten
14 vanilla caramels, unwrapped
3 Tbsp. whipping cream
½ cup semisweet chocolate pieces
1 tsp. shortening
Toasted whole hazelnuts



1. Preheat oven to 350°F. line cookie sheets with **Silicone Baking Sheet with Rims**.
2. In a small bowl combine flour and cocoa powder; set aside.
3. In a medium bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar and salt; beat until combined, scraping bowl occasionally. Beat in egg yolk, milk, and vanilla until combined. Beat in as much of the flour mixture as you can with the mixer. Using a wooden spoon, stir in any remaining flour mixture. Cover; chill for 1 hour.
4. Shape dough into 1-inch balls. Place the 1 cup chopped hazelnuts on a sheet of waxed paper. Dip balls in egg white and roll in hazelnuts. Place 1 inch apart on prepared cookie sheets. Using your thumb, make an indentation in the center of each cookie. Bake for 10 to 12 minutes or until edges are firm.
5. Meanwhile, for filling, in a **Chef Series Saucepan** cook caramels and cream over low heat until caramels are melted and the mixture is smooth, stirring frequently.
6. Immediately after removing cookies from the oven, use the rounded side of a 1-tsp. measuring spoon to press down the center of each cookie. Transfer to wire racks; cool. Spoon about 1 tsp. filling into the center of each cookie.
7. In a **Micro Pitcher** combine chocolate pieces and shortening. Microwave on 100 percent power (high) for 30 to 45 seconds or until softened; stir until smooth. Place a small mound of chocolate on top of each cookie. Top with a whole hazelnut. Let stand until chocolate is set. Store in a **One Touch Reminder Canister or Stacking Canisters**.

CHOCOLATE SANDWICH COOKIES



1 cup sugar
¾ cup softened butter
½ tsp. salt
1 tsp. espresso powder
1 egg
2 Tbsp. cold water
1 tsp. vanilla extract
1½ cups all-purpose flour
¾ cup cocoa powder

Filling
1½ cups powdered sugar
½ cup vegetable shortening
1 tsp. vanilla
1 Tbsp. cold water



1. Preheat oven to 325° F/162° C.
2. In **Thatsa Bowl**, mix sugar, butter, salt and espresso powder using spatula, until well combined.
3. Add egg, water, vanilla and mix until well incorporated. Then add flour, cocoa powder and mix until a stiff dough forms.
4. Scoop dough using a tsp. and place on **Silicone Baking Sheet with Rim**, placed on baking sheet. Flatten dough using the bottom of a **Snack Cup**. Repeat process until all dough is used up. Bake for 15 minutes; allow cookies to cool before removing from **Silicone Baking Sheet with Rim**.
5. Place shortening in the **SuperSonic Chopper Extra** with paddle attachment, replace cover and pull cord until smooth. Add powdered sugar, ½-cup at a time, until mixture is well combined. Add remaining ingredients, replace cover and pull cord until mixture is smooth.
6. To assemble cookies, place 1 tsp. filling in center of cookie and place another cookie on top. Squeeze to distribute the filling evenly. Repeat with remaining cookies. Store in airtight container. Store in a **One Touch Reminder Canister or Stacking Canisters**.

CHOCOLATEY PARTY MIX

- 3 cups corn cereal squares
- 3 cups rice cereal squares
- 3 cups toasted whole grain oat circles
- 2 cups small pretzels
- 2 (11-oz.) bags desired chocolate chips; dark, milk, white, semi-sweet
- 1 (10-oz.) bag mini candy coated chocolates

1. In a large bowl combine cereals and small pretzels.
2. Place chocolate chips in **Stack Cooker 1¾ Qt. Casserole** and microwave at 70% power for 3–4 minutes or until melted. Stir halfway through to check. If using white chocolate start with 1–2 minutes, and then stir and microwave in 15–20 second increments until melted.
3. Pour melted chocolate over cereal mixture, seal and shake to coat cereal with chocolate. Wait for chocolate to cool slightly before adding candy coated chocolates to keep the color from running.
4. Spread onto **Silicone Baking Sheet with Rim** to dry and set the chocolate. Break apart into chunks to serve.
5. Store in a **One Touch Reminder Canister or Stacking Canisters**.



CHRISTMAS CANDY

- 2 cups white chocolate chips
- ½ cup sweetened condensed milk
- ½ cup cranberries
- ½ cup peanut or any type of nuts desired



1. Place chocolate chips and sweetened condensed milk into the **Stack Cooker 1¾-Qt. Casserole**. Microwave on high power 2–3 minutes, or until chips are melted, stopping every minute to stir.
2. Scoop out Tbsp.-sized portions onto baking sheet lined with **Silicone Baking Sheet with Rim**.
3. Sprinkle bites with cranberries and peanuts, pressing down as necessary to make stick.
4. Refrigerate until set, about 10 minutes.
5. Store in a **One Touch Reminder Canister or Stacking Canisters** in refrigerator.



COCONUT ALMOND CLUSTERS

2 cups chocolate chips
1 cup almonds
1½ cups sweetened, shredded coconut, divided
Sea Salt



1. Place ½ cup coconut into the **Stack Cooker ¾-Qt. Casserole** and microwave, on high power, in 30 second increments, 2 –4 minutes. Stir thoroughly with spatula after each segment. Stop once coconut begins to brown. Set aside.
2. Place chocolate chips into **Stack Cooker 1¾-Qt. Casserole** and microwave on high power 90 seconds. Stir to melt evenly.
3. Add almonds and remaining coconut to melted chocolate and, using spatula, mix until coated with chocolate.
4. Using a Tbsp., drop clusters onto a baking sheet lined with **Silicone Baking Sheet with Rim**. Flatten slightly to make a thinner cluster.
5. Top each cluster with sea salt and freeze 5 minutes to set.
6. Store in a **One Touch Reminder Canister or Stacking Canisters**.

COCONUT MACAROONS

- 5⅓ cups (14-oz. bag) sweetened shredded coconut
- ⅞ cup sweetened condensed milk (not evaporated milk)
- 1 tsp. vanilla extract
- 2 large eggs whites
- ¼ tsp. salt
- 4 oz. semi-sweet chocolate, best quality such as Ghirardelli, chopped

1. Preheat the oven to 325°F. Set two oven racks near the center of the oven. Line two baking sheets with **Silicone Baking Sheet with Rim**.
2. In a medium **Thatsa Bowl**, mix together the shredded coconut, sweetened condensed milk and vanilla extract. Set aside.
3. In the bowl of an electric mixer, beat the egg whites and salt until stiff peaks form. Use a large rubber spatula to fold the egg whites into the coconut mixture.
4. Using two spoons, form heaping Tbsp. of the mixture into mounds on the prepared baking sheets, spacing about 1 inch apart. Bake for 23 to 25 minutes, rotating the pans from top to bottom and front to back, until the tops and edges are golden. Let cool on the pans for a few minutes, then transfer to a wire rack to cook completely.
5. Place chocolate in **Stack Cooker 1¾-Qt. Casserole** and microwave at 70% power for 3–4 minutes or until melted. Stir halfway through to check. If using white chocolate start with 1–2 minutes, and then stir and microwave in 15–20 second increments until melted.
6. Dip the bottoms of the macaroons in the chocolate, letting any excess drip back into the **Stack Cooker**, and return to the lined baking sheets. Place the macaroons in the refrigerator for about 10 minutes to allow the chocolate to set. The cookies keep well in an Store in a **One Touch Reminder Canister or Stacking Canisters** at room temperature for about a week.



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

1. Preheat oven to 350°F/175°C.
2. In a medium **Thasa Bowl**, mix flour, baking soda, baking powder, salt, both sugars, oats, chocolate chips and pecans.
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.
6. Let cool slightly and remove from baking sheet. Repeat with remaining dough.
7. Store in a **One Touch Reminder Canister or Stacking Canisters**.



FUDGY PECAN COOKIES

2 egg whites
¾ cup powdered sugar
¼ cup granulated sugar
¼ tsp. table salt
1½ Tbsp. unsweetened cocoa
1½ tsp. ground cinnamon
1½ cups pecans, chopped



1. Preheat oven to 350° F/175° C.
2. Add egg whites to the **SuperSonic Chopper Extra** with paddle whisk attachment. Add sugars, salt, unsweetened cocoa, and cinnamon, cover and pull cord 3–4 times until well combined.
3. In a bowl, combine chocolate mixture with chopped pecans. Stir until combined.
4. Place **Silicone Baking Sheet with Rim** onto a cookie sheet and spoon portions of mixture 2" apart.
5. Bake 10–12 minutes until slightly firm and surface looks cracked. For easy removal from mat, allow to cool completely before removing with a spatula.
6. Store in a **One Touch Reminder Canister or Stacking Canisters**.

HOLIDAY CRUNCH

- 16 oz. almond bark (vanilla flavored)
- 6 oz. semisweet chocolate chips
- 2 oz. German chocolate bar (by Baker's)
- 16 oz. honey roasted dry roasted peanuts

optional garnish: sprinkles or crushed candy canes



1. Add almond bark, chocolate chips and German chocolate bar the **Stack Cooker 3 Qt. Casserole**.
2. Microwave on high power 1 minute. Stir and continue to microwave in 15 second intervals until melted.
3. Add peanuts stir until coated.
4. Line cookie sheets with **Silicone Baking Sheet with Rim**.
5. Use a 1 Tbsp. scooper to scoop out candy from **Stack Cooker** and onto **Silicone Baking Sheet with Rim**, make sure candy is not touching.
6. Top with crushed peppermint
7. Store in a **One Touch Reminder Canister or Stacking Canisters**.

HOLIDAY SPICED NUTS



- ⅓ cup butter, melted
- ⅓ cup light corn syrup
- 1 tsp. cardamom
- 1 tsp. nutmeg
- ¼ tsp. salt
- 1½ cups pecan halves
- 1 cup salted or unsalted whole cashews
- ⅔ cup blanched whole almonds



1. Preheat oven to 375° F/190° C.
2. Combine ingredients in a **Thatsa Bowl** and stir until evenly coated.
3. Place **Silicone Baking Sheet with Rim** on cookie sheet, and spread nut mixture over Silicone Baking Sheet with Rim.
4. Bake 30 minutes, stirring nut mixture halfway through.
5. Store in a **Dry Storage Container** or **2 Cup Canisters**.

INDULGENT TRUFFLES

- ¼ cup heavy cream
- ¾ cup chocolate chips
- ¼ tsp. desired spice such as cinnamon or cardamom
- ¼ cup chopped nuts or sprinkles



1. Line cookie sheet with **Silicone Baking Sheet with Rim**.
2. Place heavy cream in the **Stack Cooker ¾-Qt. Casserole** and microwave on high power 2 minutes.
3. Add chocolate chips and desired spice and stir until smooth.
4. Refrigerate 10 minutes until ganache is very thick in consistency.
5. Using ice cream scoop, scoop out 12 even portions and roll each one into a ball and place on **Silicone Baking Sheet with Rim**. Roll each ball over ground nuts or sprinkles.
6. Serve immediately.
7. Store in a **One Touch Reminder Canister or Stacking Canisters**.

IRISH PECAN BROWNIES

- 2 eggs
- 1 cup granulated sugar
- ½ tsp. salt
- 1 tsp. vanilla extract
- ½ cup butter, melted
- ¾ cup all-purpose flour, sifted
- ½ cup cocoa powder
- 1 cup pecan halves
- ½ cup semi-sweet chocolate chips

Irish Whipped Cream

- 1 cup heavy whipping cream
- 2 Tbsp. Irish Cream liqueur, such as Baileys Irish Cream

1. In the **Thatsa Bowl** mix eggs, sugar, salt and vanilla extract .
2. In the Micro Pitcher, melt butter (about 1 minute) and combine with sugar mixture.
3. Add flour, cocoa, pecans, and chocolate chips and mix with the **Silicone Spatula** until well combined
4. Pour batter in the **Stack Cooker 3-Qt. Casserole** and place the **Stack Cooker ¾-Qt. Casserole** Cover on top. Microwave on high for 5 minutes or until a toothpick inserted into the center comes out clean.
5. In the **Whip 'N Mix Chef**, mix heavy whipping cream with the Irish Cream liqueur and whip until soft peaks form.
6. Place brownies out onto a serving plate and cut them into even pieces, place and top each brownie with whipped cream topping. Sprinkle with cocoa powder to garnish, if desired.



Lemon SHORTBREAD GLAZED COOKIES

1 cup unsalted butter, softened
¾ cup granulated sugar
⅛ tsp. salt
2¼ cup all-purpose flour
1 lemon, zested and juiced

Glaze

2 Tbsp. lemon juice
1 cup powdered sugar
optional 1-2 drops yellow food coloring

1. Preheat oven to 350°F.
2. Place butter and sugar into **Mix-N-Stor Pitcher**. Place the cover on the pitcher and remove cap to fit electric beaters into the opening.
3. Beat together butter and sugar with electric beaters until light and fluffy.
4. Add salt and flour to butter mixture and whip with beaters until incorporated.
5. Beat in lemon zest and 2 Tbsp. of lemon juice until combined. Place in refrigerator to chill for 1–2 hours.
6. Scoop cookie dough in 2 Tbsp. size portion onto cookie sheet lined with **Silicone Baking Sheet with Rim**.
7. Bake for 8–10 minutes until set or lightly brown. Allow to cool and drizzle with lemon glaze, if desired.
8. Add lemon juice and powdered sugar to the **Mix-N-Store Pitcher**. Place the cover on the pitcher and remove cap to fit electric beaters into the opening.
9. Beat until all sugar and lemon juice have been incorporated and icing has thickened. Add yellow food coloring if desired. Drizzle over cookies. Store in a **One Touch Reminder Canister or Stacking Canisters**.



MAPLE PECAN COOKIES



2¼ cups all-purpose flour
½ tsp. baking soda
7 oz. salted butter, softened
½ cup granulated sugar
¾ cup brown sugar
¼ cup maple syrup
¼ tsp. kosher salt
3 tsp. vanilla extract
1 egg
2 cups chopped pecans



1. Preheat oven to 400° F/205° C.
2. In a **Thatsa Bowl**, whisk together flour and baking soda; set aside.
3. In the **SuperSonic Chopper Extra** with paddle whisk attachment, combine butter, granulated sugar, brown sugar, maple syrup and salt. Cover and pull cord until pale and well combined. Add vanilla and egg, cover and pull cord until mixture is smooth and well mixed.
4. Transfer mixture to bowl with dry ingredients; mix until well combined. Stir in nuts.
5. Scoop 2 Tbsp. dough and roll into ball. Place dough balls 2" apart on a baking sheet lined with the **Silicone Baking Sheet with Rim** and bake 10–12 minutes or until edges are brown and crisp. Remove pan from oven, transfer cookies to cooling rack. Store in a **One Touch Reminder Canister** or **Stacking Canisters**.
6. *To freeze for a later date, store in a **Freeze-It Container**. Seal and store up to 1 month in freezer, or 7 days in refrigerator.*

MICROWAVE CARAMELS

- 4 Tbsp. unsalted butter
- ½ cup granulated sugar
- ½ cup brown sugar
- 1 tsp. vanilla extract
- ½ cup sweetened condensed milk
- ½ cup light corn syrup

Optional toppings

Melted chocolate, chopped nuts, sea salt or sprinkles



1. Line a cookie sheet with **Silicone Baking Sheet with Rim**.
2. Combine all ingredients in the **Stack Cooker 3 Qt. Casserole**.
3. Microwave on high power for 6 minutes, stopping every 90 seconds to stir mixture.
4. Remove from microwave and stir until bubbling stops.
5. Slowly pour mixture onto the **Silicone Baking Sheet with Rim**.
6. Add any desired toppings.
7. Place in freezer for about ten minutes to set the caramel.
8. Pull caramel off the **Silicone Baking Sheet with Rim** and place onto a cutting board and cut into pieces.
9. Store in **One Touch Reminder Canisters or Stacking Canisters**



MINTY COCOA FUDGE SANDWICH COOKIES

3½ cups all-purpose flour

⅔ cup unsweetened Dutch process cocoa powder or unsweetened cocoa powder

2 tsp. baking powder

1⅓ cups butter, softened

1½ cups sugar

¼ cup cooking oil

2 eggs

1 Tbsp. vanilla extract

Additional Sugar

1 (14 oz.) can sweetened condensed milk

1 (10 oz.) package mint-flavor semisweet chocolate pieces

2 oz. unsweetened chocolate, coarsely chopped



1. In a **Thatsa Bowl** combine flour, cocoa powder, and baking powder; set aside.
2. In a large bowl beat butter with an electric mixer on medium speed for 30 seconds. Add the 1-½ cups sugar and the oil. Beat until combined. Beat in eggs and vanilla until combined. Beat in flour mixture. Cover and chill about 1 hour or until dough is easy to handle.
3. Preheat oven to 350°F. Shape dough into 1-inch balls. Place balls 2 inches apart on cookie sheet lined with **Silicone Baking Sheet with Rim**. Flatten cookies with the bottom of a glass dipped in additional sugar. Bake for 7 to 9 minutes or just until firm. Transfer cookies to a wire rack; let cool.
4. For filling, in a small saucepan combine sweetened condensed milk, chocolate pieces, and chopped chocolate. Cook and stir over medium heat until chocolate melts; cool.
5. Spread filling on bottoms of half of the cookies, using 1 rounded tsp. per cookie. Top with remaining cookies, bottom sides down, pressing lightly together.
6. Store in a **One Touch Reminder Canister or Stacking Canisters**.

MONSTER COOKIES

2 sticks butter (salted) softened
½ cup white sugar
1½ cup brown sugar, packed
2 whole large eggs
1 Tbsp. vanilla extract
1½ cup all-purpose flour
½ tsp. baking soda
1 tsp. baking powder
¼ cup cooking oil

2 tsp. kosher salt
1½ cup oats (quick or regular)
½ cup M & M's
½ cup pecans, Chopped
¾ cups semi-sweet chocolate chips
½ cup Peanut Butter Chips
2¼ cups Rice Krispies
Candy eyes, optional



1. Preheat oven to 375°F.
2. Line cookie sheet with **Silicone Baking Sheet with Rim**.
3. In a **Thatsa Bowl** cream butter with sugars until fluffy. Add eggs one at a time, beating well after each addition. Add vanilla and beat.
4. Combine flour, baking soda, baking powder, and kosher salt. Add to mixing bowl and mix till combined. After that, add in remaining ingredients in whatever quantity you prefer. Add more nuts if you'd like, or more M & M's, more peanut butter chips or chocolate chips.
5. Add Rice Krispies at the very end, mixing until just combined. Do not overmix!
6. Use a cookie scoop to scoop balls of dough onto a **Silicone Baking Sheet with Rim**. Bake 8-10 minutes or until golden brown, then allow to cool on a rack.
7. Decorate with eyes, if desired. Store in a **One Touch Reminder Canister or Stacking Canisters**.

PARTY MIX

- ½ cup unsalted butter
- 2 Tbsp. Worcestershire sauce
- 1-2 tsp. seasoned salt
- 2 tsp. onion powder
- 2 tsp. garlic powder
- 4 cups corn cereal
- 4 cups rice cereal
- 2 cups pretzels
- 2 cups mixed nuts



1. Place butter in the **Stack Cooker 3 Qt. Casserole**. Microwave on high for 45–60 seconds or until melted.
2. Whisk Worcestershire sauce, seasoned salt, onion powder and garlic powder into melted butter.
3. Pour remaining ingredients into melted butter mixture. Place **¾ Qt. Stack Cooker Casserole** cover over mixture and shake to coat cereal with butter mixture.
4. Microwave uncovered for 4–6 minutes, stirring every 2 minutes or until mixture has begun to dry.
5. Spread out onto **Silicone Baking Sheet with Rim** to cool.
6. Store in a **One Touch Reminder Canister or Stacking Canisters**.



PEANUT BRITTLE

- 1 stick unsalted butter
- ½ cup granulated sugar
- ¼ cup honey
- 1 cup unsalted peanuts
- 1 tsp. vanilla extract
- 1 tsp. coarse kosher salt



1. Place butter, sugar and honey in the **Stack Cooker 1¾-Qt. Casserole**, microwave on high power 2 minutes and mix well until a smooth mixture forms.
2. Add peanuts and microwave on high power an additional 2 minutes.
3. Add vanilla and carefully whisk; mixture will be boiling. Return to microwave for 2 minutes on high power.
4. Pour on a baking sheet lined with **Silicone Baking Sheet with Rim** and sprinkle salt evenly over brittle. Refrigerate 15 minutes.
5. Break into desired pieces (Do not cut directly on silicone mat).
6. Store in a **One Touch Reminder Canister or Stacking Canisters**.

PEANUT BUTTER PRETZEL BITES

- 1½ cups pretzels
- 1½ cup creamy peanut butter
- 1 cup powdered sugar
- 1 cup chocolate chips

1. Place pretzels in the **SuperSonic Chopper Extra** with blade attachment. Cover and pull cord until pretzels are finely crumbled, should be about 1 cup crumbled.
2. Place peanut butter in the **Stack Cooker 1¾-Qt. Casserole** and microwave on high power 1 minute.
3. Stir powdered sugar and 1 cup crushed pretzels into peanut butter. Roll into balls and place on **Silicone Baking Sheet with Rim**.
4. Microwave chocolate chips in 30 second intervals, stirring in between, until melted.
5. Place balls in the melted chocolate using a fork to remove and place on **Silicone Baking Sheet with Rim**. Refrigerate until chocolate is set, about 10 minutes.
6. Store in a **One Touch Reminder Canister** or **Stacking Canisters**.



PEPPERMINT BARK

- 1 (12-oz.) package semi-sweet chocolate chips
- 1 (12-oz.) package white chocolate chips or white bark
- ½ cup peppermint candies, crushed



1. Add semi-sweet chocolate chips to **Stack Cooker 1¾-Qt. Casserole**. Microwave at high power 1 minute. Stir and continue to microwave in 15 second intervals until chips are melted.
2. Pour over **Silicone Baking Sheet with Rim** and spread, using **Silicone Spatula**, into an even layer. Place in freezer to harden, about 10 minutes.
3. Add white chocolate to **3 Qt. Stack Cooker Casserole** and microwave at high power 1 minute. Stir and continue to microwave in 15 second intervals until melted.
4. Spread melted white chocolate over chilled semi-sweet chocolate on **Silicone Baking Sheet with Rim**. Spread, using **Silicone Spatula**, into an even layer covering the semi-sweet chocolate.
5. Sprinkle warm white chocolate with crushed peppermint candies. Return to freezer until fully hardened, about 10–20 minutes, before breaking or cutting into pieces.
6. Store in a **One Touch Reminder Canister or Stacking Canisters**.



PEPPERMINT COOKIES

- ½ cup chocolate chips
- ¼ tsp. peppermint extract
- 24 vanilla wafer cookies
- 8 peppermint candies, crushed



1. Place chocolate chips in **1 Cup Micro Pitcher**. Microwave on high power 60– 90 seconds, stir until melted and well combined. Stir peppermint extract into melted chocolate.
2. Dip each cookie into chocolate until halfway coated with chocolate. Place on baking sheet lined with **Silicone Baking Sheet with Rim**. Repeat with remaining cookies.
3. Sprinkle crushed peppermint candies on top of chocolate. Freeze cookies until chocolate is set, 10 minutes.
4. Store in a **One Touch Reminder Canister or Stacking Canisters**.

PEPPERMINT PRETZEL CANDIES

- 1-20 ounce package vanilla-flavor candy coating, coarsely chopped
- 6 oz. white baking chocolate with cocoa butter, coarsely chopped
- 3 Tbsp. butter-flavor shortening
- ½ tsp. peppermint extract
- 1-16 ounce package pretzel twists, coarsely chopped (8 cups)
- ¾ cup coarsely crushed striped peppermint candies (about 28 candies)
- 3 oz. dark chocolate, coarsely chopped



1. Place candy coating, white chocolate, and shortening into **Stack Cooker 1¾-Qt. Casserole**. Microwave on high power 2–3 minutes, or until melted, stopping every minute to stir.
2. Stir in peppermint extract. Stir in pretzels and peppermint candies.
3. Scoop out Tbsp.-sized portions onto baking sheet lined with **Silicone Baking Sheet with Rim**.
4. In the **2 Cup Micro Pitcher** place dark chocolate and microwave on high power for 1-2 minutes, checking every 30 seconds and stirring.
5. Drizzle melted dark chocolate over candies. If desired, sprinkle with additional crushed peppermint candies. Let stand at room temperature until firm.
6. Store in a **One Touch Reminder Canister or Stacking Canisters**.

PRETZEL CHRISTMAS TREES

- 1 cup green candy coating
- 1¼ cups water
- 6 pretzel rods
- Desired sprinkles or mini candy coated chocolates for decorating



1. Microwave water in a **2 Cup Micro Pitcher** on high for 2 minutes.
2. Pour chocolate chips into 1-cup Micro Pitcher.
3. Place **1 Cup Micro Pitcher** into **2 Cup Micro Pitcher** so the **1 Cup Micro Pitcher** is submerged in water.
4. Let sit for 30–60 seconds and then stir. Repeat until chocolate is smooth.
5. Lay out pretzel rods onto **Silicone Baking Sheet with Rim**.
6. Pour melted chocolate into pastry bag or plastic bag. Cut tip for a small opening.
7. Slowly squeeze out chocolate over pretzels in gradually wider lengths to form the shape of a tree.
8. Sprinkle with desired decorations.
9. Chill until set, about 10–15 minutes in freezer.
10. Carefully peel to remove from **Silicone Baking Sheet with Rim** for serving.
11. Store in a **One Touch Reminder Canister or Stacking Canisters**.



PRETZEL ROLOS

- 1 Bag of HERSHEY'S Rolo's
- 1 Bag of whole pecans
- 1 Bag of mini pretzels



1. Place **Silicone Baking Sheet with Rim** on a cookie sheet.
2. Lay all of your pretzels down on a **Silicone Baking Sheet with Rim** placed on a cookie sheet, top with a rolo, and top with one whole pecan.
3. Bake at 350 for about 5 minutes or until you see the chocolate start to melt.
4. Remove from oven, using a fork slightly smash down.
5. Allow to cool.
6. Store in a **One Touch Reminder Canister or Stacking Canisters**.



PUMPKIN CHEESECAKE BITES



- ¾ cup crushed ginger snaps, divided
- ¾ cup crushed graham crackers, divided
- 4 oz. cream cheese, softened
- 2½ cups melted white chocolate, divided
- ½ cup pumpkin puree
- 1 tsp. pumpkin pie spice
- pinch of kosher salt
- 1 Tbsp. coconut oil



1. Line a large baking sheet with the **Silicone Baking Sheet with Rim**.
2. In a small bowl, mix together ginger snaps and graham cracker crumbs. Set aside.
3. In a large bowl, beat cream cheese until light and fluffy. Add ½ cup white chocolate, pumpkin puree, pumpkin pie spice, and salt and beat until incorporated. Beat in cookie crumbs until well mixed.
4. Scoop mixture into Tbsp.-sized balls and freeze until solid, about 30 minutes.
5. Mix together remaining 2 cups melted white chocolate with coconut oil, then dunk truffles to coat. (use a fork to dip and remove from coating)
6. Place back on **Silicone Baking Sheet with Rim**, and sprinkle with remaining cookie crumbs.
7. Refrigerate at least 10 minutes, or until ready to serve.
8. Store in a **One Touch Reminder Canister or Stacking Canisters**.

PUMPKIN SEED BRITTLE

- 1 stick unsalted butter
- ½ cup brown sugar
- ¼ cup honey
- 1 cup pumpkin seeds
- 1 tsp. vanilla extract
- 1 tsp. coarse kosher salt

1. Place butter, brown sugar and honey in the **Stack Cooker 1¾ Qt. Casserole**, microwave on high power 2 minutes and mix well until smooth and well combined.
2. Add pumpkin seeds and microwave on high power an additional 2 minutes.
3. Add vanilla and carefully whisk; mixture will be boiling.
4. Pour on a baking sheet lined with **Silicone Baking Sheet with Rim** and sprinkle salt evenly over brittle. Refrigerate 15 minutes.
5. Break into pieces (Do not cut directly on silicone mat).
6. Store in a **One Touch Reminder Canister** or **Stacking Canisters**.



ROCKY ROAD CLUSTERS

- 12-oz. package chocolate chips
- 1 cup pecans, chopped
- 2 cups mini marshmallows



1. In the **Stack Cooker 1½ Qt. Casserole**, microwave chocolate chips on 50% power 1–2 minutes. Stir and continue microwaving in 30 second intervals until finished melting.
2. Stir in pecans and marshmallows.
3. Spoon mixture onto **Silicone Baking Sheet with Rim** and refrigerate until chilled, about 10–15 minutes.
4. Break into clusters and serve.
5. Store in a **One Touch Reminder Canister or Stacking Canisters**.

SALTED DARK CHOCOLATE ALMOND BARK

- 6 oz. chocolate-flavor candy coating, chopped (1 cup)
- 6 oz. dark chocolate, chopped (1 cup)
- 1 Tbsp. shortening
- $\frac{3}{4}$ cup chopped smoked almonds or chopped almonds, toasted
- $\frac{1}{4}$ tsp. sea salt



1. Line a large baking sheet with **Silicone Baking Sheet with Rim**.
2. In the **Stack Cooker $\frac{3}{4}$ Qt Casserole** combine candy coating, dark chocolate, and shortening. Microwave, uncovered, on 100 percent power (high) for 1 $\frac{1}{2}$ to 2 minutes or until chocolate melts, stirring every 30 seconds. Pour chocolate mixture onto the Silicone Baking Sheet with Rim. Spread mixture evenly in a layer about $\frac{1}{4}$ inch thick.
3. Sprinkle with the almonds; lightly press into chocolate mixture. Sprinkle evenly with salt.
4. Chill candy about 30 minutes or until firm. Cut or break into pieces.
5. Store in a **One Touch Reminder Canister or Stacking Canisters**.

SALTY CARAMEL BRITTLE

- 25 saltine crackers
- 1 stick unsalted butter
- ½ cup brown sugar
- ½ cup granulated sugar
- ⅓ cup heavy cream
- 1 tsp. almond or vanilla extract
- ¼ tsp. coarse kosher salt



1. Place a **Silicone Baking Sheet with Rim** on a baking sheet and neatly arrange 25 crackers in rows in center of mat. Set aside.
2. In **Stack Cooker 1¾ Qt. Casserole**, place butter and microwave on high power one minute, until melted.
3. Add sugars and cream to butter, whisk and microwave on high power 6 minutes, stopping to whisk every 2 minutes.
4. Add almond extract and whisk to combine. Pour mixture evenly over crackers and sprinkle with salt.
5. Allow to cool for approximately 15–20 minutes. Break into pieces (without cutting directly on mat).
6. Store in a **One Touch Reminder Canister or Stacking Canisters**.



SPICY NUTS

- ½ cup pecans, raw
- ½ cup almonds, raw
- ⅓ cup pistachios, raw
- ⅓ cup cashews, raw
- ⅓ cup pumpkin seeds, raw
- 1 Tbsp. maple syrup
- ½ tsp. curry powder
- ⅛ tsp. cayenne (or more to taste)
- ½ tsp. dried rosemary
- ¼ tsp. salt



1. Preheat oven to 300° F/148° C.
2. Combine ingredients in a **Thatsa Bowl** and stir until evenly coated.
3. Place **Silicone Baking Sheet with Rim** on cookie sheet, and spread nut mixture over Silicone Baking Sheet with Rim.
4. Bake 30 minutes, stirring nut mixture halfway through.
5. Store in a **Dry Storage Container or 2 Cup Canisters**.

SUPER DUPEr CHOCOLATE KISSES

16½ ounce package refrigerated chocolate chip cookie dough
⅓ cup unsweetened cocoa powder
⅔ cup chocolate-flavor sprinkles
2 Tbsp. milk
40 dark chocolate kisses, unwrapped



1. Preheat oven to 375°F. Line cookie sheet with the **Silicone Baking Sheet with Rim**; set aside.
2. In a small **Thatsa Bowl**, combine cookie dough and cocoa powder. Knead with your hands until dough is well mixed. Shape dough into 1-inch balls.
3. Place chocolate sprinkles in a shallow dish or small bowl. Place milk in another shallow dish or small bowl. Dip balls in milk to moisten, then roll in chocolate sprinkles to coat. Place balls 2 inches apart on **Silicone Baking Sheet with Rim**.
4. Bake in the preheated oven about 8 minutes or until edges are firm. Immediately press a chocolate kiss into the center of each cookie. Transfer cookies to a wire rack; let cool. Makes about 40 cookies.
5. Store in a **One Touch Reminder Canister or Stacking Canisters**.

THIN MINT BARK

- 9 chocolate wafer cookies
- 6 oz. vanilla-flavor candy coating, chopped (1 cup)
- 3 oz. milk chocolate pieces (½ cup)
- 2 tsp. shortening
- 3 oz. green mint-flavor baking pieces (½ cup)

1. Line a large baking sheet with **Silicone Baking Sheet with Rim**. Arrange cookies in a single layer on the mat.
2. In the **Stack Cooker ¾ Qt Casserole** combine half of the candy coating, the milk chocolate baking pieces, and 1 tsp. of the shortening. Microwave, uncovered, on 100 percent power (high) for 1 to 1 ½ minutes, or until melted and smooth, stirring every 30 seconds.
3. In a second **Stack Cooker Casserole** combine the remaining candy coating, the mint-flavor baking pieces, and the remaining 1 tsp. shortening. Microwave, uncovered, on 100 percent power (high) for 1 to 1 ½ minutes, or until melted and smooth, stirring every 30 seconds. Drop spoonfuls of milk chocolate and mint mixtures over the cookies, alternating colors, and covering the cookies. Using a narrow spatula, swirl the two mixtures together.
4. Chill candy about 30 minutes or until firm. Cut or break into pieces.
5. Store in a **One Touch Reminder Canister** or **Stacking Canisters**.





TURTLES

- 1 pkg. Kraft Caramels
- 1 lb. Pecan halves
- 1 pkg. chocolate chips (6-oz)
- 1 Tbsp. Cooking oil



1. Line baking sheet with **Silicone Baking Sheet with Rim**.
2. Split pecan halves and arrange in groups of five on the **Silicone Baking Sheet with Rim**, resembling turtle legs and head.
3. Place 6 caramels in the **3/4 Qt. Stack Cooker Casserole** in a circle fashion, not touching. Microwave for 15- 30 seconds at 100% power until softened, but not melted.
4. Place soft caramels on pecan and press down. Repeat until all caramels are used.
5. Place chocolate chips and oil into 1-quart casserole and microwave 2-3 minutes at 100% power until melted.
6. Stir and spread about 1/2 tsp. of chocolate over each “turtle.”
7. Allow to cool.
8. Store in a **One Touch Reminder Canister or Stacking Canisters**.