

Tupperware®

Holiday
Cook Book



APPETIZERS - MAIN DISHES - SIDES - DESSERTS

*Here's to YOU, the incredible salesforce
members of the 2B MORE! Region.
You have shown nothing but dedication,
resilience, and passion over the past year.*

*Thank you for your unwavering
commitment and for making every day
better than the next!*

*Here's to another year of empowering lives
and flourishing with Tupperware.*

Happy Holidays to you all! 🎉

November 2023

*Love,
Your Business Leaders*

Tupperware®

Holiday Appetizers





Cheddar Bacon Ranch Cheeseball Truffles

INGREDIENTS

- 8 oz cream cheese, softened
- 1/2 cup freshly shredded sharp cheddar cheese
- 1 cup cooked bacon
- 1 Tbsp dry ranch dressing mix
- 2 Tbsp chopped green onions
- 1/2 cup pecans

DIRECTIONS

1. Chop bacon & pecans separately using the Super Sonic Chopper Compact
2. Using Whip N Mix, blend cream cheese, cheddar cheese, 1/2 cup chopped bacon, ranch seasoning and green onions until well blended
3. Using the smallest Portioning Scoop, form mixture into 1 in. balls. Roll each ball in either the chopped pecans or remaining bacon crumbles to coat and place on silicone baking sheet.
4. Refrigerate 1 hour before serving!
5. Store and transport in an airtight Tupperware container.





Cranberry Salsa

INGREDIENTS

- 12 oz fresh, uncooked cranberries
- ¼ cup green onion
- 1-2 fresh jalapeno peppers
- 2 Tbsp cilantro (optional)
- ¾-1 cup sugar (according to taste)
- 1 Tbsp lemon juice
- 1/8 tsp salt
- 16 oz cream cheese (whipped)

DIRECTIONS

1. Chop cranberries with Super Sonic Chopper Extra
2. Chop green onion, jalapeño peppers and cilantro. Combine in a bowl.
3. Add sugar, lemon juice and salt on top of cranberry mixture and stir gently until blended. Seal and refrigerate overnight.
4. An hour or more before serving, drain the extra liquid from the Salsa and stir, then...
5. Whip the softened cream cheese and spread evenly over the bottom of a 9x12 dish (Snack Stor Large works well)
6. Pour the drained Salsa mixture on top of cream cheese, seal and keep in refrigerator until ready to serve
7. Delicious served with flat bread or Ritz crackers



Amanda Lund
Nordic Sales



Pull-Apart Christmas Tree

INGREDIENTS

- 16 oz premade, refrigerated pizza dough
- Egg wash (1 egg whisked with 1 tsp water)
- 7 mozzarella sticks
- 1/4 cup melted butter
- 1/2 cup finely grated Parmesan
- 1 Tbsp thinly sliced basil
- 1 Tbsp chopped parsley
- 1 Tbsp chopped rosemary
- Marinara, warmed (for serving)

DIRECTIONS

1. Preheat oven to 450°. Position the Tupperware Baking Sheet with Rim upon a standard cookie sheet.
2. Cut mozzarella sticks into 1" pieces and set aside.
3. On a floured surface, divide pizza dough into two pieces. Stretch and roll each piece of dough into a long rectangle, then cut dough into 2" squares (you'll need 33 total).
4. Wrap a dough square around each piece of mozzarella, forming a tightly sealed ball. Place balls seam-side down on the baking sheet in the shape of a Christmas Tree (they should be touching). Brush egg wash on dough balls and bake until golden, 15 to 20 minutes.
5. Meanwhile, whisk together melted butter, Parmesan and herbs. Brush on baked pizza balls. Serve warm with marinara for dipping.



Kaitlin Holton
Peak Performance Sales

Tupperware®

Holiday
Main Dishes



Posole

A Christmas Eve Tradition



INGREDIENTS

- 2 Tbsp olive oil
- 1 med. sized onion
- 2 cloves garlic
- 10 oz chopped pork
- 1 tsp salt
- 1 cup red Chile
or 1 cup chopped green Chile
- 1 #10 can (approx 12 cups industrial sized can) white hominy with the juice

DIRECTIONS

1. Heat oil in frying pan, sauté chopped onion and garlic until soft.
2. Stir in pork and add salt, oregano, cumin and Chile and cook until the pork is browned.
3. Pour can of hominy with the liquid into a very large stock pot, stir in pork mixture and cook covered for at least 1 hour.
4. Serve with flour tortillas.



Susan Carnell
Del Sol Party Sales

Steak Soup



INGREDIENTS

- 2 lbs bacon
- 5 lbs cubed chuck or sirloin steak
- 3 - 16 oz cans stewed tomatoes
- 3 - 8 oz cans tomato paste
- 1 qt water or burgandy wine
- 2 - 10 oz packages of frozen mixed vegetables
- 2 - envelopes
 Lipton onion soup mix
- 3 large onions
- 2 lbs fresh mushrooms, sliced
- 2 beef bouillon cubes
- 3 Tbsp sugar
- 2 Tbsp oregano
- lots of black pepper

DIRECTIONS

1. Cut bacon into 3" pieces and cook until done. Remove bacon bits and drain
2. Sauté onions and mushrooms in the bacon grease lightly, then
3. Add raw steak pieces and brown the meat and finish cooking veggies
4. Transfer from skillet and all remaining ingredients together to a large stock pot and simmer, covered for about 2 hours
5. Serve it up and have fun with friends



Teresa & Dean Moore
Sizzlin' Sales

Crepes with Strawberries



INGREDIENTS

- 1 cup all-purpose flour
- 2 teaspoons sugar
- 1/4 teaspoon salt
- 1 cup milk
- 1/2 cup water
- 2 teaspoons butter, melted
- 2 large eggs
- Fresh or frozen strawberries

DIRECTIONS

1. Combine flour, sugar, and salt in a small bowl.
2. Combine milk, water, melted butter, and eggs in Whip N Mix and blend. Then add dry ingredients and blend until smooth. Chill for 1 hour (if you can wait - turns out better as ingredients incorporate - then remix)
3. Heat an 8-inch nonstick crepe pan or skillet over medium heat.
4. Pour a scant 1/4 cup batter into pan; quickly tilt pan in all directions so batter covers pan with a thin film. It will cook QUICKLY. Carefully lift the edges of the crepe with silicone spatula to test for doneness.
5. The crepe is ready to turn when it can be shaken loose from the pan and the underside is lightly browned.
6. Turn crepe over, and cook for 30 seconds or until center is set.
7. Remove from heat, top with cut strawberries. roll up and enjoy.
8. Serve with whipped cream and/or other favorite toppings.



Michelle Karol
Ripple Effect



Dutch Baby Pancake

INGREDIENTS

- 3 large eggs, at room temperature
- ½ cup all-purpose flour
- ½ cup whole milk, at room temperature
- 1 Tbsp table sugar or Monk Fruit sweetener
- Pinch of nutmeg
- 4 Tbsp unsalted butter

DIRECTIONS

1. Heat oven to 425 degrees F
2. Combine eggs, flour, milk, sugar and nutmeg in the Super Sonic Chopper Extra with the blender attachment. Pull the motor string and blend until very smooth. Batter may also be mixed by hand in a large bowl
3. Place butter in a heavy 10-inch Cast Iron Skillet and place in the oven. As soon as the butter has melted (watch it so it does not burn) add the batter to the pan, return the pan to the oven and bake for 20 minutes, until the pancake is puffed and golden. Lower oven temperature to 300 degrees and bake 5 minutes longer.
4. Remove pancake from oven, flip out onto cutting board or ceramic dining plate. Cut into wedges and serve at once topped with extras.
5. Extra Topping suggestions; maple syrup, preserves, confectioners' sugar, cinnamon sugar, jam, jelly, apples, bananas, etc.



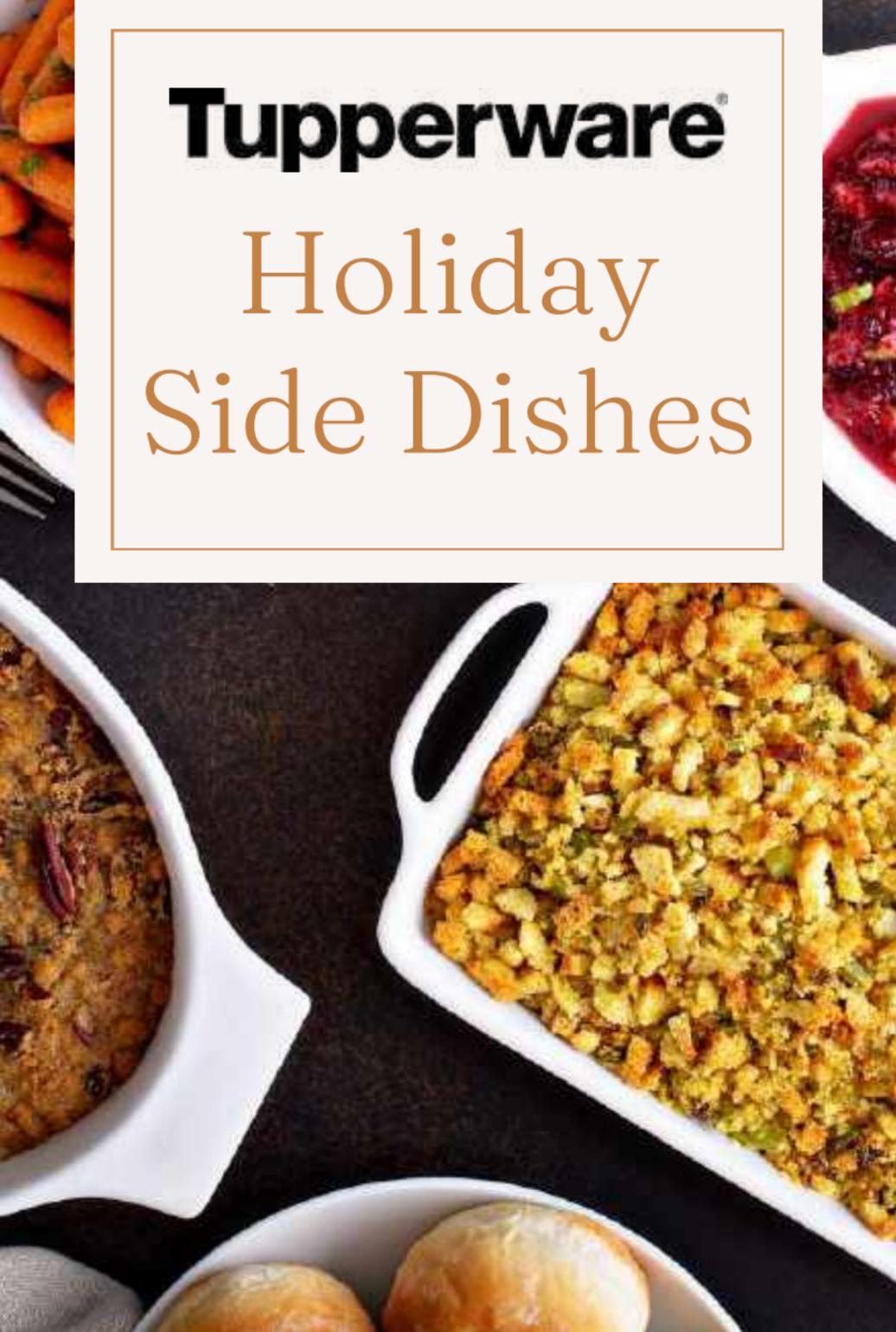
3-4 servings



25 minutes



Ellen Annis
The New Emergence

A collage of holiday side dishes in white Tupperware containers. The top left shows a plate of roasted carrots. The top right shows a bowl of cranberry sauce. The middle left shows a bowl of a brown, textured vegetable or meat dish. The middle right shows a large bowl of stuffing with a golden-brown crust. The bottom shows a bowl of three round, golden-brown rolls.

Tupperware[®]

Holiday
Side Dishes



Broccoli Casserole

INGREDIENTS

- 2 bags Frozen Broccoli
- 2 cans Cream of Mushroom Soup
- 2 cups Mayonnaise
- 3 cups Shredded Cheddar Cheese
- 1 box Croutons (12 - 15 oz)

DIRECTIONS

1. Preheat oven 350°F
2. Shred cheddar cheese using the Tupperware Grate Master Shredder.
3. Combine frozen broccoli, cream of mushroom soup, mayonnaise, and 2 cups shredded cheddar cheese in a Tupperware Fix & Mix Bowl (or Thatsa Bowl) and mix well.
4. Place mixture in the UltraPro Lasagna Pan. Spread croutons and remaining cheese on top.
5. Bake for 1 hour, remove from the oven and let sit 10 -15 minutes.
6. Serve warm.



2 servings



15 minutes



Sirena Sanchez
The Heat Is On!

Sassy Mashed Potatoes



10 servings



20 minutes

INGREDIENTS

- 2 -3 lbs. red or gold potatoes, washed and cut into bite-sized pieces (no peeling is necessary because the skins are tender after cooking)
- 1-2 Tbsp water
- 1 stick (1/4 lb) real Butter
- Cream Cheese
- Sour Cream
- Milk
- Salt & Pepper

DIRECTIONS

1. Place cut potatoes in the Stack Cooker 3 quart casserole dish with cone inserted: sprinkle with water. Cover and cook on HIGH for 8 to 12 minutes (the higher the wattage of your microwave, the shorter the cooking time).
2. Let stand covered for 25% of the cooking time. Check for doneness with a fork after standing time is complete: potatoes should be fork-tender.
3. Add 1 stick of real butter, 5-6 ounces of cream cheese, and 1/2 to 3/4 cup sour cream as well as salt and pepper.
4. Mash and serve warm! If you want them thinner, add milk to taste, 1 to 2 tablespoons at a time. Do not overmix as the lumps just prove they are real mashed potatoes in under 20 minutes.

NOTE:

5 pounds cubed potatoes will fit in the 3 quart with cone



Marylynn Andersen
New Image Sales



Creamed Corn Casserole

INGREDIENTS

- 1/2 cup butter (melted)
- 2 eggs (beaten)
- 1 (8.5 oz) pkg. Jiffy corn bread mix
- 1 (15 oz.) can corn (drained)
- 1 (14.75 oz.) can creamed corn
- 1 cup sour cream

DIRECTIONS

1. Using your favorite mixing bowl, gently combine all ingredients and place in the Tupperware® Microwave Pressure Cooker.
2. Lock the cover securely.
3. Cook in microwave for 15 minutes on high
4. After cooking time, allow the pressure indicator on top to return to the start position (down).
5. Unlock and open the cover away from you to prevent injury, as the contents are very hot and steamy.
6. Stir and serve warm.
7. Enjoy!



12 servings



15 minutes



Kristen & Tony Weber
Wheatheart Sales



Hashbrown Cheesy Potatoes

INGREDIENTS

- 1 2 pound (32 oz) package of Mr. Dell's Frozen Hashbrowns
- 2 cups Mozzarella Cheese
- 1 white or yellow Onion
- Salt, Pepper and/or any other savory seasonings you prefer
- 1 Stick of real butter
- 1 pint of heavy whipping cream

DIRECTIONS

1. Chop onion in your SuperSonic Chopper Compact
2. In your Thatsa Bowl combine hashbrowns (frozen), cheese, onion and seasonings.
3. Mix well and pour into the UltraPro Lasagna pan.
4. Drop butter pats over the top of the potatoes.
5. All of the above can be done ahead of time. Keep covered and refrigerated hours in advance of cooking, if desired.
6. Before baking, pour whipping cream over the potatoes and butter.
7. Bake at 350 degrees F for about an hour or until golden and bubbly.
8. Enjoy!

NOTES

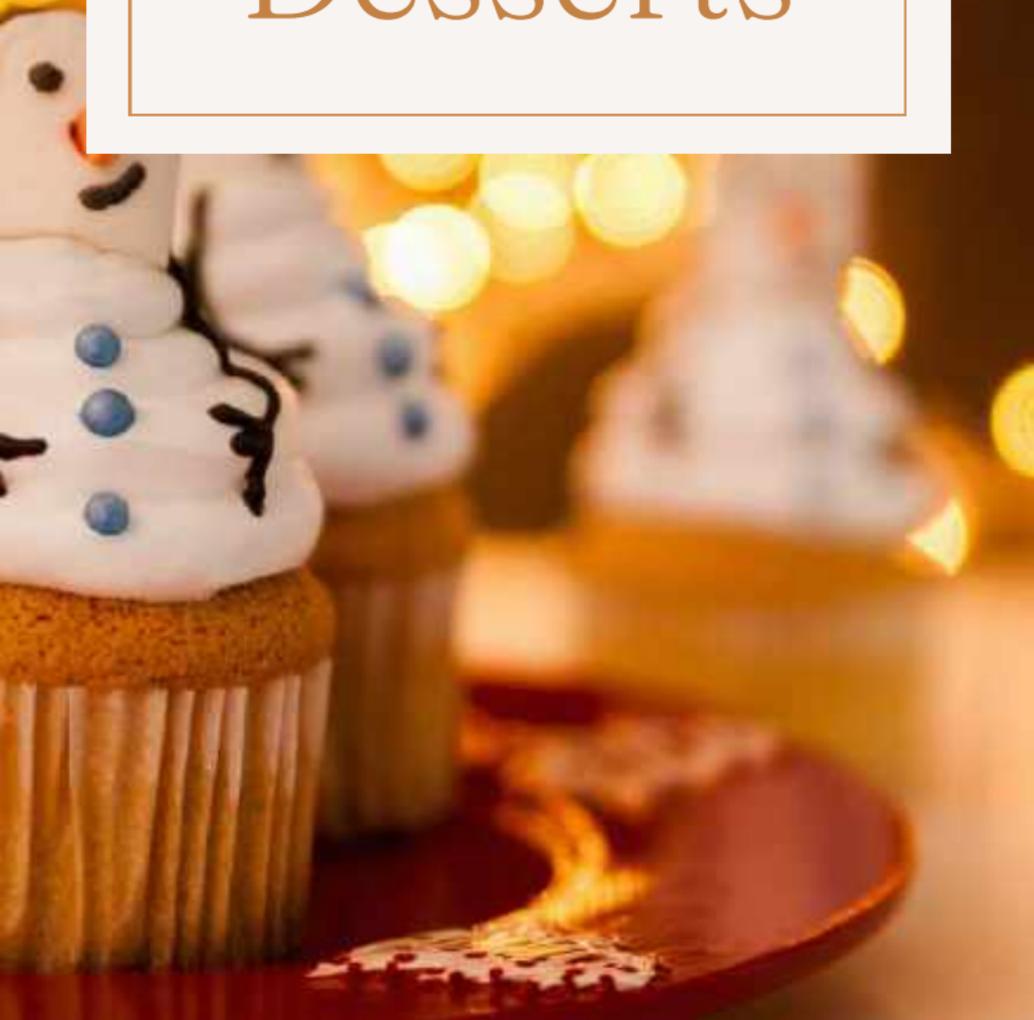
Any brand of frozen hashbrowns cook up great!



Melissa Kowalski
Above & Beyond

Tupperware®

Holiday
Desserts





Peppermint Cheesecake Swirled Brownies

INGREDIENTS

- 1 Tbsp unsalted, melted butter
- 18 oz brownie mix (plus the extra ingredients listed on the box instructions)
- 1 8oz. cream cheese softened
- 1/2 cup sugar
- 1/2 tsp vanilla extract
- 1/4 cup chopped peppermint candies
- 1 egg

DIRECTIONS

1. Lightly grease the Ultra Pro 2qt./2L Casserole pan with melted butter and set aside.
2. In medium bowl, add brownie mix and extra ingredients per box instructions and mix. Set aside.
3. In the base of the Super Sonic Chopper Extra, fitted with the blade attachment, place candies in and chop quickly. Change to the paddle attachment, place cream cheese, sugar, vanilla and egg. Replace cover and pull string until well combined.
4. Pour 2/3 brownie batter into the prepared Ultra Pro pan, add cream cheese mixture in center and top with remaining brownie batter.
5. Using Silicone Spatula, swirl brownie mixture to create decorative pattern.
6. If desired, add additional chopped candies to the top.
7. Place in microwave, uncovered and cook on high power for 7 minutes (don't overcook; remove pan and let sit 2 minutes, test for doneness with toothpick inserted. Repeat in 2 minute increments as needed until toothpick inserted comes out clean.
8. Let cool for 5 minutes before serving. Store extra servings covered in the fridge.



Michelle Berry
Big Sky Sales



4-6 servings



15 minutes



Buttery Chocolate Toffee Squares

INGREDIENTS

- 44 Club Crackers
- 1 cup brown sugar
- 2 sticks butter
- 6 ounces Milk chocolate chips
- 6 ounces Semi-Sweet chocolate chips
- 2/3 cup chopped pecans (purchase whole and use Super Sonic Compact)
- *1/4 tsp Tupperware Cinnamon Vanilla spice (ask me for this special spice blend recipe if needed)

DIRECTIONS

1. Melt butter and brown sugar in 3 qt. Casserole of Stack Cooker for 90 seconds; stir with Silicone Spatula
2. Add Tupperware Cinnamon Vanilla seasoning and microwave an additional 2-2 ½ minutes, stirring every minute until a caramel sauce is made. Don't overcook.
3. Meanwhile, lay crackers side by side on the Silicone Baking Sheet with Rim.
4. Spread caramel sauce over crackers using Silicone Spatula
5. Bake at 350F for 10 minutes
6. Remove from oven and sprinkle chocolate chips over mixture, spread as they melt with Silicone Spatula
7. Add nuts. Chill & break into pieces or remove to a cutting board and cut into squares



Gerri Zielski
Smooth Sailing



4-6 servings



15 minutes



Pumpkin Bread



10 servings



80 minutes

INGREDIENTS

- 1-1/2 cup sugar
- 1/4 tsp baking powder
- 3/4 tsp salt
- 1 tsp baking soda
- 1/2 tsp ground cloves
- 1/2 tsp cinnamon
- 1 cup chopped walnuts
- 1-2/3 cup flour
- 1/2 cup oil
- 1/2 cup water
- 1 cup pumpkin puree
- 1/2 tsp nutmeg
- 2 room temperature eggs

DIRECTIONS

1. Chop nuts with the Super Sonic Chopper Compact. Don't chop them too fine.
2. Combine all ingredients and bake for 1 hour in preheated oven at 350°F. This recipe makes enough for one Tupperware Magic Form Loaf OR two Ultra Pro Bread pans,
3. This is a very moist, bread type cake. Store it sealed in a Modular Mate or Tupperware Bread Box. It's wonderful for nibbling on when you have company. You could certainly top with whipped cream!!



Sandy Wilson
Pot of Gold Sales





Banana Pudding Cheesecake Bars



9 servings



45 minutes

INGREDIENTS

For the Blondie Crust:

- 1/2 cup unsalted butter melted
- 1/2 cup light brown sugar packed
- 1 large egg yolk
- 1/2 cup all-purpose flour
- Pinch salt (1/8 tsp)
- 1/4 cup mashed ripe banana
- 1 tsp pure vanilla extract

For the Cheesecake Topping:

- 2/3 cup heavy whipped cream
- 16 ounces cream cheese
- 1 cup granulated sugar
- 3.4 ounce box instant banana pudding
- 1/2 cup milk
- 1 tsp pure vanilla extract

DIRECTIONS

For the Blondie Crust:

1. Preheat oven to 350 degrees and prepare an 8x8 baking pan with non-stick method of your choice. Butter best.
2. In a large bowl, whisk together butter and sugar until combined. Next whisk in the egg yolk, flour, salt, mashed banana and vanilla until well combined.
3. Add blondie crust batter to pan and bake for 15-20 minutes until just set.
4. Cool to room temperature and prepare topping.

For the Cheesecake Topping:

1. Using your electric hand mixer, whip heavy cream in a medium sized bowl until stiff peaks develop then refrigerate until needed, uncovered and clean the beaters.
2. In a separate bowl, beat softened cream cheese until nice and fluffy with electric hand mixer.
3. Slowly add in the sugar, banana pudding powder, milk, and vanilla extract. Beat until well incorporated.
4. Carefully fold pre-made, chilled whipped cream into the cream cheese batter.
5. Taste and add a little powdered sugar if you prefer it a little sweeter.
6. Pour the cheesecake mixture over the crust and spread evenly. Allow to set up overnight or at least 6 hours, covered in the refrigerator.
7. Cut in squares and garnish with Nilla Wafers.



Sherida Brinson
Sunflower Sales



Peanut Butter Balls

INGREDIENTS

- 1 cup creamy peanut butter
- ¼ cup butter softened
- 2 cup powdered sugar
- 2 cups Rice Krispies cereal, slightly crushed
- 2 cups semi-sweet chocolate chips
- 2 tablespoons vegetable shortening



IN LOVING MEMORY OF
BARBARA ANN GARBER.

BORN SEPTEMBER 27 IN MINNESOTA,
WHO'S TALENTS AND KINDNESS
CHANGED SO MANY LIVES,
WHO PASSED PEACEFULLY ON
FEBRUARY 24, 2023.

THIS DELICIOUS HOLIDAY RECIPE
WAS THE FIRST TREAT SHE SERVED
US WITH HOT CHOCOLATE DURING
AN AUTHENTIC SLEIGH RIDE. THAT BIG,
SNOWY WINTER IN THE MINNESOTA
WOODS WAS OUR FIRST TRIP TO VISIT
THEM WITH OUR SON KYLE, WHO WAS
ONLY ABOUT

20 MONTHS OLD AT THE TIME.

I WILL ALWAYS TREASURE THIS SPECIAL
MEMORY AND MAKING

THEM EACH YEAR FOR OUR FAMILY
TAKES ME RIGHT BACK TO THAT
MAGICAL NIGHT.

PLEASE ENJOY AND HUG YOUR
FAMILY EXTRA SPECIAL
THIS HOLIDAY SEASON.



DIRECTIONS

1. Line a baking sheet with Tupperware Silicone Baking Mat.
2. In a large mixing bowl, cream together the peanut butter, butter, and powdered sugar. Gently stir in the Rice Krispies until well combined.
3. Shape the mixture into small bite-sized balls using the small portioning scoop. Place on the prepared cookie sheet, and chill in the refrigerator for at least 30 minutes.
4. Pour the chocolate chips and shortening into 1¼ qt Stack Cooker Casserole. Microwave on high for 1 minute and stir, then continue heating in 20 second intervals, stirring well after each interval until chocolate is melted. Stir until completely smooth.
5. Dip the chilled peanut butter balls into the melted chocolate and place back on the cookie sheet. Chill until the chocolate is firm.
6. Store, Serve and Gift Using Tupperware, of course.
7. ***Recipe doubles and triples very well. Also, you can use White Almond Bark and Crunchy Peanut Butter for variation. You can ADD holiday sprinkles on top while the chocolate balls are still wet.



Stephanie Garber
RazzMaTazz



Let It Snow Mix

INGREDIENTS

24 oz. white baking chocolate

6 cups rice Chex cereal

1 cup mini pretzels

1 cup roasted peanuts

12 oz. M&M's candies

DIRECTIONS

1. Using the 3 qt. Stack Cooker casserole, microwave white chocolate on high for 45 seconds. Remove, stir and let stand for 1 minute. Repeat.
2. Gently stir in cereal, pretzels and peanuts until well coated.
3. Spread evenly onto the Silicone Baking Sheet.
4. Gently press candies into mixture.
5. Let stand 15 minutes, break apart and serve!



Kimberley Sykes
Fired Up! Party Sales



Macaroons

INGREDIENTS

- 1 (14 oz.) can fat free, sweetened condensed milk
- 1 (14 oz.) bag sweetened, coconut flakes
- 1 tsp vanilla

DIRECTIONS

1. Mix ingredients together in Thatsa Bowl with Silicone Spatula.
2. Use the smallest Portioning Scoop and scoop balls onto baking sheet lined with the Silicone Baking Sheet with Rim.
3. Bake for 10-12 minutes at 350° F



Wendy Spadaro
Shoreline Enterprises



CHOCOLATE COOKIE TRUFFLES

INGREDIENTS

- 15.5 oz. package vanilla crème sandwich cookies
- 8 oz. reduced-fat cream cheese, softened to room temperature
- 3 Tbsp unsweetened cocoa powder
- 9 Tbsp granulated sugar
- 2 8 oz. containers dipping chocolate, milk, dark or white

DIRECTIONS

1. Crush cookies and place half in base of the Super Sonic Chopper Extra, fitted with the blade. Cover and pull the string with short, quick pulls to chop into fine pieces and pour crumbs into Thatsa Medium Bowl.
2. Process remaining cookies and add to bowl.
3. In a separate bowl, combine cream cheese, 2 Tbsp unsweetened cocoa powder and 6 Tbsp sugar. Add mixture to cookie crumbs, stirring well to combine.
4. Refrigerate mixture 30 minutes or until firm.
5. Using the smallest Portioning Scoop, measure out and roll each scoop into a sphere with your hands, placing finished spheres on a cookie sheet lined with Silicone Baking Sheet with Rim.
6. Melt dipping chocolate according to package directions.
7. Dip truffles into chocolate to fully cover.
8. Mix remaining cocoa powder and sugar and use to coat and return to Silicone Mat.
9. Set aside to firm and store covered.



Linda Borrayo
Triple Crown Ent.

INGREDIENTS

Cake:

- 1/4 cup powdered sugar (to sprinkle on towel)
- 3/4 cup all-purpose flour
- 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp ground cinnamon
- 1/2 tsp ground cloves
- 1/4 tap salt
- 3 large eggs
- 1 cup granulated sugar
- 2/3 cup LIBBY'S® 100% Pure Pumpkin
- 1 cup walnuts, chopped (optional)

Filling:

- 1 package (8 ounces) cream cheese, at room temperature
- 1 cup powdered sugar, sifted
- 6 Tbsp butter or margarine, softened
- 1 tsp vanilla extract
- Powdered sugar (optional for decoration)

Pumpkin Roll

DIRECTIONS

1. Preheat oven to 375° F.
2. Combine flour, baking powder, baking soda, cinnamon, cloves and salt in Thatsa Bowl Jr.
3. Beat eggs and granulated sugar in Thatsa Bowl until thick. Beat in pumpkin. Stir in flour mixture. Using Silicone Spatula, spread evenly into two Silicone Rectangle Forms. Sprinkle with nuts.
4. Place both filled forms on cookie sheet and bake for 13 to 15 minutes or until the top of the cake springs back when touched.
5. While it's baking, sprinkle a cheesecloth or a thin cotton kitchen towel with 1/4 cup powdered sugar. Be sure to put enough powdered sugar on the towel, so when rolling up the cake, it will not stick.
6. Immediately loosen and turn warm cakes onto prepared towels. Roll up cake and towel together, starting with narrow end. Cool on wire rack.
7. Beat cream cheese, 1 cup powdered sugar, butter and vanilla extract in the Tupperware Whip n Mix until smooth. Carefully unroll cake. Spread cream cheese mixture over cake. Reroll cake. Wrap tightly in plastic wrap or back in the towel and refrigerate at least one hour. Sprinkle with powdered sugar before serving, if desired.
8. Store in the refrigerator covered.



Tina Oscar
Legacy Party Sales

Ultimate Chocolate Chip Cookies

INGREDIENTS

- 1 cup butter
- 1 cup sugar
- 1 cup brown sugar
- 2 eggs, room temperature
- 1 tsp vanilla
- 2 cups flour
- 2 1/2 cups oatmeal (measure first, blend with Super Sonic Chopper Extra, fitted with blades, into a fine powder)
- 1/2 tsp salt
- 1 tsp baking powder
- 1 tsp baking soda
- 2 cups chocolate chips
- 4 oz milk chocolate bar, grated
- 1 1/2 cups chopped nuts, optional

DIRECTIONS

1. Preheat oven to 375°F.
2. In small bowl or Tupperware's Whip N Mix, cream together the butter and both sugars. Add eggs and vanilla, mix until fluffy.
3. In a large bowl, mix together well, the flour, powdered oatmeal, salt, baking powder, and baking soda.
4. Mix in the butter mixture.
5. Add chocolate chips, grated chocolate, and nuts.
6. Using the middle sized spoon of the Portioning Food Scoop Set, form and arrange balls 2" apart on cookie sheet lined with the Silicone Baking Sheet with Rim.
7. Bake for 7-9 min or until light golden.
8. Do not over bake. Slide the Silicone Form off your cookie sheet and allow cookies to cool completely before removing them from the form. Enjoy!



Alyssa Leusink
Ignite Enterprises