

Tupperware Stack Cooker – Candy Recipes



Caramel Corn

- * ½ cup melted butter
- * 1 cup brown sugar
- * 1 – 10 oz. bag of mini marshmallows
- * 4 quarts Popped Corn

Step 1:

Using the 3 qt. Stack Cooker, hand mix melted butter, brown sugar, and marshmallows.

Step 2:

Microwave on High for one minute, stir, microwave again for one minute, and stir again.

Step 3:

Pour liquid over popped corn, mix, chill, enjoy!

*Optional: Stir in nuts to the liquid base prior to pouring on the popcorn for a Fiddle Faddle!

Turtles

- * Whole pecans
- * Caramels
- * Melted chocolate
- * Sea salt



Step 1:

Place two whole pecans in on a silicon cooking sheet. Top the pair with a square of caramel. Cover with a spoonful of melted chocolate, sprinkle on salt. Let cool and serve!

Caramels

- * 1 cup Butter
- * 1 cup white sugar
- * 1 cup brown sugar
- * 1 can sweetened condensed milk
- * 1 cup white corn syrup

Step 1:

In the 3 qt. Stack Cooker, add melted butter to sugars and stir until completely dissolved. Then mix in the corn syrup & sweetened condensed milk. Mix until combined.

Step 2:

Microwave on high for six minutes, stir and cook for another five minutes.

Step 3:

Pour the mixture into a buttered 9" x 13" Cold Cut Keeper. Let cool for an hour. Then cut into pieces and wrap in a small square of waxed paper, twisting the ends.

ROLO Turtles

- * 1 bag square waffle pretzels
- * 1 bag ROLO candies
- * 1 bag whole pecans



Step 1:

On a microwavable plate place the pretzels in a single layer not touching. Top each with an unwrapped ROLO.

Step 2:

Microwave for 15-20 seconds, or until the ROLOs begin to shine and slightly melt.

Rice Krispy/S'more Marshmallow Treats

- * ½ a stick of butter
- * 1 – 10 oz. bag of mini marshmallows
- * 6 cups of cereal

Step 1:

Using the 3 qt. Stack Cooker, microwave butter and marshmallows for two minutes on High.

Step 2:

Stir in Rice Krispies/Golden Grahams (and chocolate chips) and press into a mold of your choosing. Let cool!

*Optional: Add food coloring to marshmallow mixture for different holidays.

Pink Ice

- * 6 blocks white chocolate
- * 2 tbsp crushed peppermint candy
- * ¼ tsp peppermint extract
- * 3-4 drops red food coloring



Step 1:

Melt chocolate in 3 qt. Stack Cooker for 2 minutes on High. Stir with a silicone spatula.

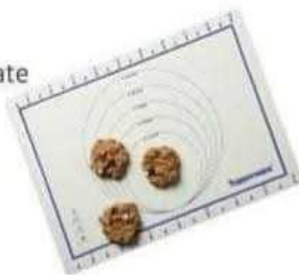
Step 2:

Add candy, extract, and food coloring. Stir evenly and spread a thin layer onto a silicone Wonder Mat to cool. Break in pieces!

*Optional: Add different colors, candy, and flavors according to preference. Be creative and have fun!

Let It Snow Mix

- * 24 oz. white baking chocolate
- * 6 cups rice Chex cereal
- * 1 cup mini pretzels
- * 1 cup roasted peanuts
- * 12 oz. M&Ms



Step 1:

Using the 3 qt. Stack Cooker, microwave the white chocolate on High for 45 seconds. Remove, stir, and let stand for 60 seconds. Repeat.

Step 2:

Gently stir in cereal, pretzels and peanuts until well coated.

Step 3:

Spread evenly onto the silicone Wonder Mat. Gently press candies into the mixture. Let stand for 15 minutes, break and serve!

Fudge

- * 2 – 11.5 oz. bags milk chocolate chips
- * 1 can sweetened condensed milk
- * 1 tsp vanilla extract

Step 1:

Stir together all ingredients in the 1 ¼ qt Stack Cooker. Microwave for 2 minutes on High. Remove and stir.

Step 2:

Pour into a Snack Store or individual snack cups.

*Additional flavors/toppings can be added for a variety of flavors.

Gourmet Bird Feed

- * ½ bag of mini marshmallows
- * 6 cups of Fruit Loops cereal
- * ½ Bag of stick pretzels
- * ½ jar dry roasted peanuts
- * 1 package white almond bark

Step 1:

Place dry ingredients in a large Thatsa® Bowl. Gently stir in melted almond bark.

Step 2:

Spread mixture onto two large cookie sheets to cool, break up and enjoy!

Candied Almonds

- * 1 cup sugar
- * 5 cups whole almonds
- * 1 tbsp cinnamon
- * 1 tsp vanilla extract
- * 5 tbsp water

Step 1:

Microwave water, cinnamon, and sugar for 3 minutes on High. Remove, stir, then microwave for 2 more minutes.

Step 2:

Stir in vanilla. Stir in almonds until fully coated. Spread onto a cookie sheet to cool.

*Optional: Almonds may be substituted.

Peanut Butter Cups

- * 1 cup peanut butter
- * ½ cup butter
- * ½ cup brown sugar
- * 1 tbsp vanilla extract
- * 3-4 cups powdered sugar
- * 1 – 16 oz. bag of milk chocolate chips
- * 1 package paper candy cups



Step 1:

Mix peanut butter, butter, sugar, and vanilla until smooth.

Step 2:

Add powdered sugar until you get a cookie dough consistency. Roll into balls and freeze.

Step 3:

Place balls into paper cups and top with melted chocolate. Chill and serve!