

Hello!

Here's the recipes put together in a booklet format.

Use the "Scale to fit paper" function on your printer when printing.

Print pages 2 - 6.

Put them in reverse order and then print pages 7 - 11 on the back.

(e.g., Page 7 will print on the back of page 6; page 8 on the back of page 5; page 9 on the back of page 4; page 10 on the back of page 3; and page 11 on the back of page 2.)

Cut across the middle of the page and put in page # order.

(This is easiest to do by laying the last page down - that would be page 39 in the right bottom corner - and then laying each successive page on top of it. (37, 35, 33, 31, 29 . . . Ending with the middle page that has 21 on the right and 20 on the left.))

Fold in half and staple.

**NOTE:** For the best presentation and to diminish bulk, after the initial fold, fold each piece individually and make a firm crease.

This is in PowerPoint so that you can; a) delete my little "diddy" on the back if you don't like it; and b) add your info to the bottom of the last page before printing.

I have included a PDF version in case you don't have the "Scale to fit page" function on your printer. You'll have to live with my diddy on this one and stamp your info on the back.

Hope you like it - **Ellie**

This little booklet – short and sweet  
Is full of tasty treats you'll love to eat

Make 'em and bake 'em and then think of me  
My Tupperware business is easy as can be

I'd like to show you just what I do  
I think this is something that can work for you too

Do you think you'd be interested in jewelry and cars  
Or a wonderful vacation beneath the stars

Maybe you'd enjoy the extra money it can bring  
To you and your family for every little thing

Or maybe you'd just like to get Tupperware for free  
All you'd have to do is arrange a party with me

There are so many options with Tupperware, it's true  
I'd like a few moments to explore them with you

So give me a call . . . Please do . . .  
I would love to hear from you!



## ZAP 'N WRAP CRACKER CANDY

- 18 oz Milk Choc Pieces
  - 1 cup Butter
  - Saltine Crackers
  - 1 cup Brown Sugar
- 
- ❖ Layer saltines on cookie sheet.
  - ❖ In microwave melt butter and brown sugar.
  - ❖ Bring to a boil and then cook for 2 mins.
  - ❖ Spread over crackers.
  - ❖ Bake 5 mins at 350°.
  - ❖ Sprinkle chocolate over crackers and spread as it melts.
  - ❖ Cool in fridge.
  - ❖ Break apart.

## MICROWAVE CANDY COOKING TIPS

1. Use containers 2 to 3 times larger than recipe volume to prevent boil-over.
2. Watch candy closely because a microwave oven cooks sugar very fast.
3. When using a candy thermometer, remove candy from oven first, unless you are using a specially designed microwave candy thermometer.
4. Stir candy during cooking so heat is equalized and candy cooks smoothly.

**ENJOY!**

## CHERRY MASH CANDIES

- 2 lbs. Confectioners Sugar
  - 1 stick Margarine
  - 2 boxes Cherry Frosting Mix
  - 1 tbs. Vanilla
  - 1 large jar Maraschino Cherries (chopped & drained)
  - 1 large can Sweetened Condensed Milk
- 
- ❖ Mix all ingredients together and roll into balls.
  - ❖ Chill or freeze.

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## BACON `N EGGS

- White Chocolate Candy Discs
  - Yellow M&Ms
  - Pretzel Sticks
- 
- ❖ Use the Micro Steamer Base, turned upside down.
  - ❖ Place 10-15 of the discs on the bottom of the dish with spaces in between.
  - ❖ Zap on medium power for 4 minutes.
  - ❖ Meanwhile, break 10-15 pretzel sticks in half and get 10-15 yellow M&Ms ready.
  - ❖ As soon as you remove the dish from the microwave, press in a yellow M&M with the `m' side down and sort of scootch it to the side a little bit. Then lay 2 halves of the pretzel stick right next to the yellow M&M.
  - ❖ Let stand until completely set.

## FESTIVE HOLIDAY PRETZELS

- 12 Pretzels
  - 1 block White Almond Bark
  - M&M's
- 
- ❖ Place pretzels on wax paper.
  - ❖ Melt the almond bark in the Tupperwave casserole 1-2 minutes, on high.
  - ❖ Stir.
  - ❖ Using a plastic spoon, fill center of pretzel with bark and place M&M's in the center.

## MICROWAVE PRALINES

- 1 lb. Light Brown Sugar
- ½ pint Whipping Cream
- 2 Tbs. Margarine
- 1 cup Chopped Nuts
- 1 tsp. Vanilla

- ❖ Mix brown sugar and whipping cream in 3-Qt. Tupperware Casserole and microwave on high for 13 minutes.
- ❖ Put newspaper covered with wax paper on counter.
- ❖ When sugar mixture comes out of the microwave, add margarine and mix until melted.
- ❖ Add pecans and vanilla.
- ❖ Mix well and spoon out onto wax paper.

Yield: 2½ dozen

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## ROCKY ROAD

- 2 blocks White Almond Bark
- ½ cup Chocolate Chips
- 6 oz. Dry Roasted Peanuts
- ¼ cup Mini Marshmallows
- ¼ cup M&M's

- ❖ Melt the first two ingredients in Tupperware Casserole
- ❖ Stir in remaining ingredients.
- ❖ Mix well and drop with plastic spoon onto wax paper.
- ❖ Cool.

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## CHOCOLATE KISS

- 1 12-oz. package Milk Chocolate Chips
- 5 tbs. Butter or Margarine

- ❖ Melt butter and chips by placing in 1¾-Qt. Tupperware Casserole.
- ❖ Microwave on High 2-3 minutes. (Watch this closely and stir if necessary.)
- ❖ Remove from microwave and stir until blended.
- ❖ Grease the inside of a Tupperware Funnel, block the end of the funnel with foil, then pour in the chocolate mixture, chill.
- ❖ Unmold when completely hardened and wrap in foil.
- ❖ Cut a long thin strip of parchment paper to wrap around the kiss (You may want to personalize it with a message.)
- ❖ Wrap kiss in aluminum foil.

It's a perfect treat for someone special.

Yield: 2 Kisses

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## 9 MINUTE PEANUT BRITTLE

- 1 cup Sugar
- 1 cup Dry Roasted Peanuts
- 1 tsp. Vanilla
- ½ cup Light Corn Syrup
- 1 tsp. Butter
- 1 tsp. Baking Soda

- ❖ Butter 12 inch or larger cookie sheet and set aside.
- ❖ Combine sugar and corn syrup in 3-Qt. Tupperware casserole.
- ❖ Microwave on high for 4 minutes.
- ❖ Stir in peanuts and microwave again on high for 4-5 minutes (until light brown).
- ❖ Add butter and vanilla, blend.
- ❖ Microwave on high for 30-60 seconds.
- ❖ Add baking soda and gently stir until well mixed and foamy.
- ❖ Pour on cookie sheet.
- ❖ Cool and serve.

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## PEANUT BUTTER BALLS

- 1½ sticks Butter/Margarine, softened
  - 12 oz jar Peanut Butter
  - 1 lb. Confectioners Sugar
  - 1 tub Prepared Milk Chocolate Frosting
- 
- ❖ Mix butter, peanut butter, and sugar until smooth.
  - ❖ Roll mixture into small balls and place in greased Large 1 FreezerMate Container.
  - ❖ Place Frosting in 1-Qt. Tupperwave Pitcher and microwave on High for 1 minute or until slightly melted (not bubbling).
  - ❖ Dip each ball into icing and place back in FreezerMate container and refrigerate or freeze until balls are set.
  - ❖ Store or give as gifts in Tupperware Containers.

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## EASY TOFFEE

- 2 cups Finely Chopped Walnuts
  - 1 cup Light Brown Sugar
  - ¾ cup Butter
  - 1¼ cup Milk Chocolate Chips
- 
- ❖ Sprinkle 1 cup of walnuts in buttered FreezerMate or Bacon Keeper.
  - ❖ Combine brown sugar and butter in Tupperwave casserole.
  - ❖ Cover and cook on high for 8 minutes, stirring every 2 minutes.
  - ❖ Pour hot mixture over nuts.
  - ❖ Sprinkle chocolate chips on top.
  - ❖ Sprinkle remaining nuts over chips.
  - ❖ Press mixture down, using spatula.
  - ❖ Chill.

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## MILLIONAIRES

- 14-oz. package Caramels
  - 2 tbs. Milk
  - 2 cups Chopped Pecans
  - 12-oz. package Chocolate Chips
- 
- ❖ Unwrap caramels and place in 3-Qt. Tupperwave casserole.
  - ❖ Add milk and microwave on high 2 to 4 minutes, stirring every minute.
  - ❖ Stir until smooth and add pecans, mixing well.
  - ❖ Drop by teaspoonful onto wax paper.
  - ❖ Cool and chill.
  - ❖ Microwave chips at 50% power until melted (5 to 6 min) and stir well.
  - ❖ Dip Carmel nut center into chocolate and return to wax paper.
  - ❖ Chill and store.

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Freezes well

## POTATO CANDY

- 1 Mashed Potato - cooled, peeled and mashed
  - 1 lb. box Confectioners Sugar
  - 1 12-oz. jar Peanut Butter
- 
- ❖ Mix together potato and sugar until dough consistency.
  - ❖ Roll out on Pastry Sheet.
  - ❖ Spread peanut butter on top of dough and roll up and chill in refrigerator.
  - ❖ Slice before serving.

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## HAYSTACKS

- 1 6-oz. package Butterscotch Chips
  - ½ cup Peanut Butter
  - ½ cup Peanuts
  - 1 4½-oz. can Chow Mien Noodles
- 
- ❖ Place chips and peanut butter in 1½-Qt. Tupperwave casserole and cover.
  - ❖ Microwave at 50% power for 3 to 5 minutes.
  - ❖ Blend in peanuts and noodles.
  - ❖ Drop by fork on wax paper.

Freezes well

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## FUDGE

- 2 lbs. Confectioners Sugar
  - 2 tbs. Vanilla
  - ½ cup Milk
  - 1 cup Butter
  - 1 cup Cocoa
  - 1 cup Chopped Pecans
- 
- ❖ Blend sugar & cocoa in 3-Qt. Tupperwave Casserole.
  - ❖ Add Milk and butter. Do not stir.
  - ❖ Microwave on high for 4-6 minutes, then stir with a wooden spoon till smooth.
  - ❖ Add vanilla & nuts, stir until blended.
  - ❖ Pour into large Freezermate 1, seal and refrigerate until set.
  - ❖ Cut into squares. (After cutting, may be frozen.)

Yield: 3 Pounds

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## GUMDROP CANDY

- 1 lb. Almond Bark
  - 3 tbs. Vegetable Shortening
  - 1 lb. Spiced Gumdrops
- 
- ❖ Place broken bark and shortening in 3-Qt. Tupperwave Casserole and microwave (covered) at 50% power for 4 to 5 minutes (until smooth).
  - ❖ Stir in gumdrops.
  - ❖ Spread in rectangle pan, cool and refrigerate.
  - ❖ Cut into squares.

Freezes well

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## CHOCOLATE FRENCH FUDGE

- 12-oz. pkg. Semi-Sweet Chocolate Chips
  - 6-oz. package Milk Chocolate Chips
  - 1 cup Sweetened Condensed Milk
  - 1½ tsp. Vanilla
- 
- ❖ Using the Rock 'N Serve Large Shallow, melt all chocolate chips in microwave on high for 2 min.
  - ❖ Add sweetened condensed milk and vanilla. Mix quickly and well (mixture will thicken very fast).
  - ❖ Pour into greased 9x13 container and refrigerate.

### Variations:

- ✓ Substitute other flavored chips for the milk chocolate (i.e., mint chips).
- ✓ Stir in chopped walnuts or Rice Krispies when adding the milk and vanilla.

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## MEOW MIX

- 12-oz. bag Chocolate Chips
- 12-oz. bag Butterscotch Chips
- ½ cup Margarine
- 1 box Cheerios
- 1 box Confectioners Sugar

- 
- ❖ Melt chocolate, margarine, and butterscotch chips in Rock 'n Serve Medium Deep in the microwave for 2 minutes, stirring until well blended.
  - ❖ Pour Cheerios into Thatsa Bowl and pour melted mixture over the Cheerios until evenly coated.
  - ❖ Sprinkle the powdered sugar over the Cheerio mixture.
  - ❖ Put on seal and shake well.

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## FROSTED PB DELIGHTS

- 3 lbs. White Chocolate
  - 12-oz. jar Crunchy Peanut Butter
- 
- ❖ Melt white chocolate.
  - ❖ Add crunchy peanut butter  
(White chocolate should look toasted in color.)
  - ❖ Spoon mixture into cups and chill until firm.

Yield: 100-150 cups

## MINTS

- 3 tbs. Butter
  - 3 tbs. Milk
  - 1 15-oz. package White Frosting Mix
  - Red or Green Food Coloring
  - ½ tsp. Peppermint Extract
- 
- ❖ Put butter and milk in 2-Qt casserole and cook on high for 45 seconds or until butter is melted.
  - ❖ Stir in frosting mix.
  - ❖ Return to microwave and cook on high for 2 minutes, until bubbly. Stir twice during cooking time using a wooden spoon.
  - ❖ Stir in food coloring to tint.
  - ❖ Add extract.
  - ❖ Drop mixture by teaspoonful onto wax paper.
  - ❖ When cool, store in a Freezermate container.

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## GREEN EGGS 'N HAM

- White Chocolate Candy Discs
  - Green M&Ms
  - Pink NECCO Wafers
- 
- ❖ Use the Micro Steamer Base, turned upside down.
  - ❖ Place 10-15 of the discs on the bottom of the dish with spaces in between.
  - ❖ Zap on medium power for 4 minutes.
  - ❖ Meanwhile, cut pink NECCO Wafers in half and get 10-15 green M&Ms ready.
  - ❖ As soon as you remove the dish from the microwave, press in a green M&M with the 'm' side down and sort of scotch it to the side a little bit. Then lay 1 half of a pink NECCO wafer right next to the green M&M.
  - ❖ Let stand until completely set.

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## PEANUT CLUSTERS

- 2 blocks White Almond Bark
  - 6 oz. Dry Roasted Peanuts
  - ½ cup Chocolate Chips
- 
- ❖ Place white almond bark in Tupperwave casserole and melt in microwave at 50% power for 2-4 minutes, stirring twice.
  - ❖ Add chocolate chips, and stir until melted.
  - ❖ Add peanuts and stir.
  - ❖ Using plastic spoon, drop by teaspoonful onto wax paper.
  - ❖ Cool.

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## MICROWAVE QUICK PENUCHE

- 1 7-oz. jar Marshmallow Creme
  - 1 small can Evaporated Milk
  - 6 tbs. Margarine
  - 1¾ cup Sugar
  - ¼ tsp. Salt
  - 6-oz. package Butterscotch Chips
  - 1 cup Chopped Walnuts
- 
- ❖ Combine first 5 ingredients in 3-Qt. Tupperwave Casserole.
  - ❖ Microwave on High for 6 minutes or until mixture comes to the boiling point, stirring twice.
  - ❖ Microwave on Medium for 3 minutes, stirring once.
  - ❖ Add butterscotch chips; stir until melted.
  - ❖ Stir in walnuts and spoon into buttered, foil-lined 8-inch square dish.
  - ❖ Chill until firm and cut into squares.

Yield: 2 pounds

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## ALMOND JOY DROPS

- 1 tbs. Evaporated Milk
- 1 tbs. Coconut
- 2 blocks Chocolate Bark
- ½ cup Chocolate Chips

- ❖ Mix together first 2 ingredients and set aside.
- ❖ Melt together next 2 ingredients in Tupperwave casserole.
- ❖ Stir until smooth.
- ❖ Drop teaspoonfuls of chocolate onto wax paper and let harden.
- ❖ Drop small amount of coconut mixture on top of chocolate and then cover with more of the chocolate mixture.
- ❖ Let set.

## PINK ICE

- 2 blocks White Almond Bark
- ¼ tsp. Peppermint Extract
- 3 drops Red Food Coloring
- ½ cup Crushed Peppermint Candy

- ❖ Melt the bark in Tupperwave casserole until smooth.
- ❖ Add remaining ingredients.
- ❖ Spread thin on waxed paper and cool.
- ❖ Cut into pieces

## EASY POPCORN BALLS

- ¼ cup Butter
- ½ tsp. Vanilla
- 10-oz. package Marshmallows
- 6 qts. Popped Popcorn

- ❖ Combine butter, vanilla and marshmallows in Tupperwave Casserole.
- ❖ Cook on high 3 minutes to melt.
- ❖ Pour over popcorn in Thatsa Bowl.
- ❖ Mix well.
- ❖ Butter hands and form into balls.
- ❖ Store in Modular Mate Rectangle.

## RUDOLPH'S ANTLERS

- 1 cup Semi-sweet Chocolate Chips
- ½ cup Butterscotch Chips
- 1 3-oz. can Chow Mein Noodles
- 24 Maraschino Cherry Halves

- ❖ Place morsels in 1 Qt. Tupperwave Pitcher.
- ❖ Microwave at 50% power for 4-6 minutes, stirring occasionally.
- ❖ Stir in chow mein noodles.
- ❖ Spoon 1 tablespoon of mixture into FreezerMate.
- ❖ Use spoons to shape the mixture into a V-shape to resemble antlers.
- ❖ Place cherry half in the center.
- ❖ Chill until candy is set.
- ❖ Store in Tupperware Container in the refrigerator or freeze.

## PEANUT BUTTER LOGS

- 1 6-oz. pkg. Semi-sweet Chocolate Chips
  - $\frac{1}{3}$  cup Peanut Butter
  - 4 cups Cocoa Krispies
- 
- ❖ Melt chocolate chips and peanut butter in Tupperware casserole.
  - ❖ Cook, covered, on high for 2 minutes.
  - ❖ Stir, cover and cook another minute.
  - ❖ Stir in cereal and press mixture into buttered Snack 'N Store.
  - ❖ Chill and cut into bars.

## TINGLY CANDY

- 6-oz. package Chocolate Chips
  - 6-oz. package Butterscotch Chips
  - 4 cups Rice Krispies
- 
- ❖ In 1 qt Tupperware casserole, microwave chips at 50% power for 4 to 6 min, stirring after 3 min.
  - ❖ Add cereal and stir well.
  - ❖ Drop by teaspoonful onto wax paper and let cool.

Freezes well

## REESE'S PEANUT BUTTER CUPS

- 3 lbs. Milk Chocolate Candy Melts
  - 10-oz. jar Peanut Butter
  - 2½ cups Confectioners Sugar
  - 1 stick Margarine
  - 1 tsp. Vanilla
- 
- ❖ Put chocolate aside.
  - ❖ Mix remaining ingredients until smooth like playdough.
  - ❖ Put small amount of chocolate in candy cup.
  - ❖ Pinch off peanut butter ball and place on top of chocolate.
  - ❖ Fill remainder of cup with chocolate.
  - ❖ Chill until firm.

Yield: 150 - 200 cups

## CHOCOLATE MINT DROPS

- 2 blocks Chocolate Bark
  - $\frac{1}{2}$  cup Chocolate Chips
  - $\frac{1}{8}$  tsp. Mint Flavoring
  - 1 to 2 tbs. Cookie Crumbs
- 
- ❖ Melt the bark in microwave until smooth.
  - ❖ Add chocolate chips and stir.
  - ❖ Add crumbs and mint.
  - ❖ Drop by teaspoonful to wax paper.

## PEANUT BUTTER FUDGE

- 2 sticks Margarine
- 1 tsp. Vanilla
- 1 cup Peanut Butter
- 4 cups Confectioners Sugar

- 
- ❖ Mix margarine, vanilla and peanut butter in 3-Qt. Tupperwave casserole.
  - ❖ Cook on high for 3 minutes.
  - ❖ Remove and stir in sugar.
  - ❖ Press into container and let cool.
  - ❖ Cut into squares.

**Tip:** For creamier fudge, stir in 1-cup Marshmallow cream before adding sugar and 1 cup water.

## ENGLISH TOFFEE

- 1 stick Butter
- 1 cup Sugar
- dash Salt
- 4 Tbs. Water
- ½ cup Sliced Almonds
- 4-oz. Milk Chocolate Bar, finely broken

- 
- ❖ Oil or butter top inch of 3-Qt Tupperwave Casserole to prevent boil-over.
  - ❖ Place first four ingredients in casserole.
  - ❖ Microwave on high 10-12 minutes or until lightly browned, stirring two times (each with a clean spoon).
  - ❖ Sprinkle almonds on a buttered 9x13 pan and pour cooked mixture on top.
  - ❖ Sprinkle broken chocolate bar over almond candy.
  - ❖ Cool 5 minutes and gently spread chocolate with a spatula.
  - ❖ Refrigerate and break into pieces.

## DIVINITY

- 2 cups Granulated Sugar
- 1 tsp. Vinegar
- ½ tsp. Vanilla
- 1 Egg White
- ½ cup Cold Water
- ¼ cup Chopped Nuts Or Candied Cherries

- 
- ❖ Combine: sugar, water and vinegar in buttered 1¾-Qt. Tupperwave Casserole.
  - ❖ Microwave on high for 10 minutes or until candy forms a firm ball in cold water (240°F).
  - ❖ Meanwhile, beat egg whites until stiff peaks form.
  - ❖ Pour candy syrup in thin stream into egg whites, beating constantly with mixer.
  - ❖ Add vanilla and beat until stiff.
  - ❖ Fold in nuts (and/or) cherries then drop by teaspoonful onto wax paper.
  - ❖ Cool.

## CHOCOLATE CRUNCH

- 1 6-oz. package Butterscotch Chips
- 1 6-oz. package Chocolate Chips
- 1 cup Salted Peanuts
- 1 cup Ripple Potato Chips

- 
- ❖ Place butterscotch and chocolate chips in 3-Qt. Tupperwave Casserole.
  - ❖ Microwave at 50% power for 4-6 minutes, stirring occasionally.
  - ❖ Stir in peanuts and potato chips.
  - ❖ Drop by teaspoonful onto wax paper.
  - ❖ Cool until set.

Freezes well