

## **Instructions to Print and Assemble CookBooklet**

Print Page 2 and Page 3

Print Page 4 on the back of Page 2

Print Page 5 on the back of Page 3

Fold first page in half with Cover Page (Title and HNS Pic) facing up

Fold second page in half with Butter Rum Cake (-2- at bottom) facing up

Slip Second folded page inside first

Don't forget to stamp your contact info on back page!

## **About Heat 'N Serve**

- ✓ These microwave-reheatable containers help you keep your hard-earned grocery money from going to waste.
- ✓ These containers go from freezer to microwave to table to dishwasher. You can store, freeze, microwave, reheat and serve, all in one container.
- ✓ No-worry valve automatically adjusts to allow steam to escape and promotes even heating.
- ✓ Raised hub in center of base ensures even heating of contents, from center to edge. Eliminates over-heated edges and under-heated centers.
- ✓ Seal stays on so splatters stay in.
- ✓ Stackable to save space in the freezer.
- ✓ Crafted from virtually-unbreakable material these sleek, beautiful containers are ideal for any serving setting.
- ✓ And of course, Heat 'N Serve Containers come with Tupperware's lifetime limited warranty!

This CookBooklet is provided courtesy of you Tupperware Consultant

# Heat 'N Serve



# Cake Recipes

## **Goey Chocolate Brownies**

Taste of Tupperware Recipe Booklet, Volume IV, page 34

1 (15.1 oz.) pkg. fudge brownie mix (8" x 8" pan size)

1 large egg

3 Tbsp. water

1/3 cup vegetable oil

1 (12 oz.) jar caramel sauce (optional)

In a 6-1/4 cup Heat 'N Serve Container mix together first 4 ingredients using a Saucy Silicone Spatula.

Microwave uncovered on High for 5-6 minutes (rotate every 2 minutes if you don't have a turntable) until toothpick tests clean.

Cool slightly before scooping out of container.

Serve warm with 2 Tbsp. of caramel sauce (optional) drizzled over each brownie

## **Over The Top Cake**

1 (18-1/4 oz.) pkg German Chocolate cake mix, prepared

1/2 cup fat-free sweetened condensed milk

1 (12 oz. jar fat-free caramel sauce or 12 oz. fat-free chocolate sauce, warmed

Non-stick cooking spray

Optional Toppings: 1 (8 oz.) container reduced-fat non-dairy whipped topping & Toffee bits

Pour 1/2 of batter into a Tupperware 6-1/4 cup Heat 'N Serve Container.

Microwave uncovered on High for 6-8 minutes or until toothpick tests clean.

Rotate cake every 2 minutes if you don't have a turntable.

Using a large diameter straw such as a Whistle Straw, poke several holes into the cake and pour condensed milk over these holes; allow time for cake to absorb milk.

Allow cake to cool 5 minutes before inverting on serving plate.

Pour caramel sauce over entire cake using a Tupperware Saucy Silicone Spatula to help cake absorb sauce.

Serve by itself or with whipped topping and toffee bits.

Repeat with other half of batter

## **Butter Rum Cake**

1 Yellow Butter Cake Mix

1 12.oz can of Cream Soda

3 Tbsp. Dark Rum

1/2 cup Brown Sugar

2 tsp. Cinnamon

1/4 cup finely chopped nuts (optional)

8 oz Classic Vanilla Home-style frosting

2 tsp. Rum

Mix cake, soda and dark rum in Mix-N-Stor Pitcher. Do not add the egg or oil.

Pour half of the batter into the 6 1/4 cup Heat 'N Serve container.

Mix together brown sugar, cinnamon and nuts and distribute over the batter.

Fill with the rest of cake batter.

Place in microwave without the lid and cook for 8 – 10 minutes.

Cake will start to pull away from the edges when baked completely.

Let the cake cool and invert onto Cake Taker.

Mix frosting and 2 tsp. rum and microwave for 15 seconds until thin.

Drizzle over cooled cake.

## **Mystery German Chocolate Cake**

1 pkg. chocolate cake mix

1 cup sour cream

1 cup water

3 eggs

1 coconut-pecan frosting, ready-made tub

Spread Frosting over the bottom of a Tupperware 8-1/4 cup Heat 'n Serve Container.

Mix dry cake mix with sour cream, eggs, and water.

Pour batter over the frosting.

Microwave for 9 minutes at 40% power and then for 9 minutes more at 90% power when using 1100 watt or higher microwave. (Lower wattage microwave, use 9 minutes at 50% power & then 9 minutes at 100% power.)

Let stand 10 minutes and invert onto serving platter.

Spoon additional frosting on top if desired.

## **Soda Pop Cake**

1 cake mix, any flavor

1 can soda (12 oz.), any flavor

Mix cake mix and soda together in a Tupperware Mix 'n Stor Plus Pitcher or other Tupperware mixing bowl, using the Tupperware Saucy Silicone Spatula until all the lumps disappear.

Pour batter into a Tupperware 6-1/4 cup Round Heat 'n Serve or an 8 cup Square Round Heat 'n Serve. (Optional—Spray container with non-stick cooking spray for easy removal.)

Microwave 7-10 minutes on 80% power, depending on the wattage of your microwave. The cake is done when it is a little sticky on top and is pulling away from the sides.

Invert onto a plate or Tupperware Cake Taker and let cool.

Frost or serve with whip cream and/or fruit.

Some great combinations:

White Cake & Diet 7-up (only 2 pts. On Weight-Watchers)

White Cake & Cream Soda, Root Beer, or a red soda.

Chocolate Cake & Coke or Cherry Coke.

## **Banana Cream Cake**

- 1 Vanilla Cake Mix
- 1 12 oz. can of Cream Soda
- 2 Bananas (mashed, can be done n quick chef)
- 1 tsp Banana Flavoring

1 16 oz. Cream Cheese Frosting

Mix the first 4 ingredients in the Mix-N-Stor Pitcher.

Do not add the egg or oil.

Pour into a 6 ¼ cup Heat 'N Serve container.

Place in the microwave without the lid for 8-10 minutes.

The cake will start to pull away from the edges when it's done.

Let the cake cool completely and invert onto a plate.

Once cake is cooled frost with Cream Cheese frosting.

## **Easy Cake**

Any cake mix (do not mix)

Any pie filling (regular sized can)

3 eggs

Mix the ingredients together in a Mix-N-Store Plus Pitcher.

Pour into the Heat N' Serve 6 1/4 cup Round.

Microwave on High for 8-10 minutes.

Yummy!

## **Self-Icing Chocolate Cake**

- |                                   |                       |
|-----------------------------------|-----------------------|
| 1 chocolate cake mix              | 1-1/2 cups milk       |
| 1 (3oz) instant chocolate pudding | 12 oz chocolate chips |
| 2 eggs                            | 1/2 cup nuts          |

Mix all ingredients together and pour into 8-cup Oval Heat n Serve.

Cook on high for 9-14 minutes or 70% (preferred) for 12-18 minutes.

Check for doneness (cake will pull away from sides all the way around)

Cool for 10 minutes, then invert onto plate.

The chocolate chips will have sunk to bottom to create icing - Use a Saucy Silicone Spatula to Spread it around!

## **Cinnamon & Sugar Coffee Cake**

1 Yellow Cake Mix ~ mix according to directions on box

Sugar for sprinkle topping

Cinnamon Vanilla Seasoning

Pour cake mix batter in the Heat N' Serve 8 ¼ cup.

Sprinkle the top with a mixture of the Cinnamon Vanilla seasoning and sugar.

Microwave on High for 10 minutes.

## **Angel Food Cake w/ Fresh Strawberries**

1/2 pkg Betty Crocker 1- Step Angel Food Cake mix

3/4 cup water

Combine cake mix and water and pour into 8 cup Heat n Serve.

Microwave on high for 2-1/2 minutes, then lower to 70% for an additional 2-1/2 minutes.

Remove from microwave and invert immediately.

Let stand for 10-15 minutes.

Slice strawberries in Quick Chef Pro with blade.

Remove berries and blade, then whip fresh whipped cream with whipper attachment.

## **Spice Cake**

1 Spice Cake Mix

1 12- oz. can of Sprite

1 16 oz Cream Cheese Frosting

Mix the cake mix and Sprite in the Mix -N-Stor Pitcher.

Do not add the egg or oil.

Pour into the 6 ¼ cup HNS container.

Place in the microwave without the lid, for about 8-9 minutes.

Let the cake cool completely and invert cake onto your cake taker.

Once cake is cooled frost with cream cheese frosting and serve.