

# Make It Yourself



Compliments of your Tupperware Consultant

# And SAVE!

## **PEANUT BUTTER COOKIES**

3 cups *Basic Cookie Mix*

1 tsp vanilla

¼ cup brown sugar, packed

2 eggs

½ cup chunky peanut butter

Preheat oven to 375°. Grease baking sheets. Combine all ingredients in medium bowl and blend well. Shape dough into 1 inch balls. Place on baking sheets & flatten with fork tines. Bake 10-12 minutes, until edges are browned.

Makes 30-36 cookies.

### **Variation:**

Press thumb into center of balls. Don't flatten. Fill with grape jelly.

## BASIC COOKIE MIX

8 cups All purpose flour  
4 tsp salt  
2½ cups granulated sugar  
1½ t baking soda  
2 cups brown sugar, packed  
3 cups vegetable shortening

In **Thatsa Bowl**, combine flour, granulated sugar, brown sugar, salt and baking soda. Seal and shake until well blended. Cut in shortening with two table knives until pieces are smaller and then seal and shake bowl until mixture is evenly distributed. Store in **Modular Mate Square 3**.

Makes about 16 cups of *Basic Cookie Mix*.

## CHOCOLATE CHIP COOKIES

3 cups *Basic Cookie Mix*  
1 T milk,  
1 tsp vanilla  
1 egg  
½ cup nuts  
1 cup chocolate chips

Preheat oven to 375°. Grease baking sheets. In large bowl combine *Basic Cookie Mix*, milk, vanilla and egg. Blend well. Stir in nuts and chocolate chips. Drop by teaspoonful onto baking sheets. Bake 10-15 minutes, until golden brown.

Makes about 24 cookies

### Variation:

Substitute coconut for nuts or M&M's for chips

## TROPICAL MACAROONS

2 cups *Basic Cookie Mix*  
2 egg yolks  
One 8½ oz can crushed pineapple, well drained  
1¼ cup shredded coconut  
Maraschino cherries

Preheat oven to 350°. Lightly grease baking sheets. In medium bowl, combine *Basic Cookie Mix*, egg yolks, pineapple and coconut. Stir until well blended. Drop by teaspoonful onto baking sheets. Top with a cherry. Bake 12-15 minutes, until edges are golden.

Makes 30-36 cookies

## BANANA-COCONUT DELIGHTS

2 cups *Basic Cookie Mix*  
1 cups flaked coconut  
1 medium banana, mashed  
1 tsp vanilla  
1 egg, beaten  
½ cup chopped nuts  
½ cup rolled oats

Preheat oven to 375°. Lightly grease baking sheets. In medium bowl, combine *Basic Cookie Mix*, coconut, banana, vanilla & egg. Beat well. Stir in chopped nuts & oats. Drop by teaspoonful onto baking sheets. Bake 10-12 minutes, until edges are browned.

Makes 36 cookies.

## SNACK CAKE MIX

8 C flour  
2 T baking soda  
1 T salt  
6 C sugar

Combine ingredients in **Thatsa Bowl** and shake the sealed bowl until blended. Store in a **Modular Mate Square 3**. Makes about 14 cups of mix

## DOUBLE CHOCOLATE SNACK CAKE

2½ cups *Snack Cake Mix*  
½ cup chopped nuts  
2 T unsweetened cocoa  
½ cup vegetable oil  
¾ cup water  
1 tsp vanilla  
1 egg  
½ cup chocolate chips

In an ungreased 8" square baking pan, combine *Snack Cake Mix* and cocoa powder. In large bowl, combine water, egg, oil and vanilla. Seal bowl and shake to blend. Pour into cocoa mixture and stir until smooth and blended. Sprinkle chocolate chips and nuts evenly over top of batter. Bake 30-40 minutes in a 350° oven.

Makes 9 pieces.

## BANANA-WALNUT SNACK CAKE

1 pkg *Snack Cake Mix*  
½ cup mashed ripe banana  
1 egg  
½ cup milk  
¼ cup vegetable oil  
½ cup chopped walnuts

Pour *Snack Cake Mix* into an ungreased 8" square baking pan. Combine remaining ingredients in a bowl, beating with a fork to blend. Stir into *Snack Cake Mix* until blended. Bake at 350° for 30-35 minutes. Cool on a rack. Makes 9 pieces.

## HOME STYLE DRESSING MIX

1 T+ 1 tsp instant minced onion  
2 tsp salt  
½ tsp garlic powder  
2 tsp MSG  
¼ cup parsley flakes

Shake all ingredients together in a Bowl. Store in **Snack Cup**.

## HOME STYLE DRESSING

2 T *Home Style Dressing Mix*  
1 cup mayonnaise  
1 cup buttermilk  
Combine in **Quick Shake** until well blended.  
Chill before serving.

## HOME STYLE DIP

2 T *Home Style Dressing Mix*  
1 cup mayonnaise  
1 cup sour cream  
Combine in a small bowl.  
Chill before serving.

## WHOLE WHEAT HOT ROLL MIX

9 cups whole wheat flour  
4 tsp salt  
1 box instant nonfat milk powder  
8 cups unbleached flour

Combine whole-wheat flour, unbleached flour, salt and milk powder in **Thatsa Bowl**. Seal bowl and shake until evenly mixed. Press brown sugar through a coarse sieve. Stir sugar into the flour mixture. Pour into a **Modular Mate Sq 4**. Label with date. Store in refrigerator 10-12 weeks or in freezer up to 6 months.

Makes 18 cups of mix

## WHOLE WHEAT PARKER HOUSE ROLLS

1 pkg or 1 T active dry yeast  
1½ cups lukewarm water  
2 beaten eggs  
½ cup melted butter  
5-5¼ cups *Whole Wheat Hot Roll Mix*  
½ cup butter

In **Thatsa Bowl**, stir yeast into lukewarm water until softened. Stir in eggs & ½ cup melted butter. Beat in 5 cups of *Whole Wheat Hot Roll Mix*. Let rest 2 minutes. Stir in enough of the remaining mix to make a soft dough. Turn out on a lightly floured surface. Knead until smooth—7 to 10 minutes. Clean and grease **Thatsa Bowl**. Place dough in bowl, turning to grease all sides. Seal bowl and let rise in warm place until seal pops and dough is doubled in size. Grease a large baking sheet; set aside. Roll out dough ½ inch thick. Cut with a floured, round biscuit cutter. Dip both sides of dough in ½ cup melted butter. Fold in half, stretching slightly. Arrange on baking sheet, not touching. Let rise until doubled in bulk, 20-30 minutes. Bake at 375° for 15-20 minutes or until golden brown. Makes 24 rolls.

## BROWNIE MIX

6 cups all purpose flour  
8 cups sugar  
4 tsp baking powder  
1 8-oz can unsweetened cocoa  
2 cups vegetable shortening

Put flour, baking powder and salt in **Thatsa-Bowl**, seal and shake to mix. Add sugar and cocoa and shake again. Cut shortening into mixture with two table knives until pieces are smaller. Seal the bowl and shake vigorously until mixture is evenly distributed.

Store in **Modular Mate Square 3**.  
Makes about 17 cups **Brownie Mix**.

Preheat oven to 375°. Grease and flour 8" pan. Combine 2 beaten eggs, 1 tsp vanilla, & 2½ cups *Brownie Mix*. Beat until smooth. Stir in ½ cup chopped nuts. Pour into pan and bake 20-25 minutes, until edges separate from pan. Cool & cut.

## QUICK MIX

8½ cups all purpose flour  
1 T baking powder  
1 T salt  
2 tsp cream of tartar  
1½ cup instant nonfat dry milk  
1 tsp baking soda  
2¼ cups vegetal shortening

In a **Thatsa Bowl**, combine all dry ingredients. Seal bowl and shake to mix. Cut in shortening with two table knives until pieces are the size of quarters. Then seal bowl again and shake until mixture resembles cornmeal in texture. Store in **Modular Mate Square 3**.

Makes about 13 cups of mix

### Variation:

Use 4¼ cups all purpose flour and 4 ¼ cups whole flour instead of 8½ cups all purpose flour. Increase baking powder to 2 Tablespoons.

## MUFFINS

2½ cups *Quick Mix*  
4 T sugar  
1 egg, beaten  
1 cup milk or water

Preheat oven to 425°. Generously butter muffin pans. Combine *Quick Mix* & sugar in Large Bowl. Beat egg by shaking in Quick Shake; then add milk and blend them together. Add egg mixture to dry ingredients and stir until just blended. Bake 15-20 min or until golden brown.

Makes 12 large muffins.

### Variations:

Add 1 cup grated raw apple & increase baking time to 20-25 min

Add 1 T fresh orange peel or 1½ T dehydrated peel

Add ½ to ¾ cup grated cheddar cheese

Add 1 cup well-drained blueberries

Add ½ cup finely chopped raisins, dates or nuts. Before baking, sprinkle generously with cinnamon & sugar.

## BANANA-NUT BREAD

2 cups *Quick Mix*  
1 cup mashed bananas  
2/3 cup sugar  
1 T lemon juice  
½ tsp baking soda  
¼ tsp vanilla  
2 eggs, well beaten  
½ cup chopped nuts  
½ cup buttermilk

Preheat oven to 350°. Grease a 5" x 9" loaf pan. Combine *Quick Mix* & soda well in Large Mixing Bowl. In separate bowl, combine eggs, buttermilk, bananas, lemon juice and vanilla. Mix well. Add banana mixture to dry ingredients. Beat batter well. Add nuts. Pour into loaf pan. Bake about 1 hour, until toothpick inserted in center comes out clean. Let stand 5 minutes in pan. Remove from pan and cool on wire rack.

Makes one loaf. HINT: Leftover buttermilk can be frozen in **snack cups** for future loaves.