

Hi!

These are the individual recipes – 4 per sheet – so you can print multiple copies for a party or whatever where you are demoing the recipe.

Just cut down the middle.

Be sure to choose the “Scale to fit paper ” option for your printer when printing.

I’m sending it in PowerPoint so you can add your info to the last page and print it on the reverse of the pages prior to cutting.

I’ve included it in PDF as well in case you don’t have the “Scale to fit paper” function on your printer. BUT you’ll have to stamp that one ofater printing the text on the back.

Enjoy - Ellie

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.

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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
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- ❖ 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.

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FESTIVE HOLIDAY PRETZELS

- 12 Pretzels
 - 1 block White Almond Bark
 - M&M's
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- ❖ 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.

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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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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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Yield: 2 Kisses

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

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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.
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PEANUT BUTTER BALLS

- 1 ½ 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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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.

Freezes well

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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.
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POTATO CANDY

- 1 Mashed Potato - cooled, peeled and mashed
 - 1 lb. box Confectioners Sugar
 - 1 12-oz. jar Peanut Butter
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- ❖ 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. Tupperware 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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 - ❖ Blend in peanuts and noodles.
 - ❖ Drop by fork on wax paper.

Freezes well

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. Tupperware 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

GUMDROP CANDY

- 1 lb. Almond Bark
 - 3 tbs. Vegetable Shortening
 - 1 lb. Spiced Gumdrops
-

- ❖ Place broken bark and shortening in 3-Qt. Tupperware 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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Freezes well

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. Tupperware 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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Yield: 3 Pounds

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

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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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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.

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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.

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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

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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.

Yield: 24

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Yield: 24

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 Tupperwave 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.

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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

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TINGLY CANDY

- 6-oz. package Chocolate Chips
 - 6-oz. package Butterscotch Chips
 - 4 cups Rice Krispies
-

- ❖ In 1 qt Tupperwave 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

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Freezes well

CHOCOLATE MINT DROPS

- 2 blocks Chocolate Bark
 - ½ cup Chocolate Chips
 - 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.

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- ❖ Add chocolate chips and stir.
- ❖ Add crumbs and mint.
- ❖ Drop by teaspoonful to wax paper.

CHOCOLATE MINT DROPS

- 2 blocks Chocolate Bark
 - ½ cup Chocolate Chips
 - 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.

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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.

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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.

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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

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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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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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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. Tupperware 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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