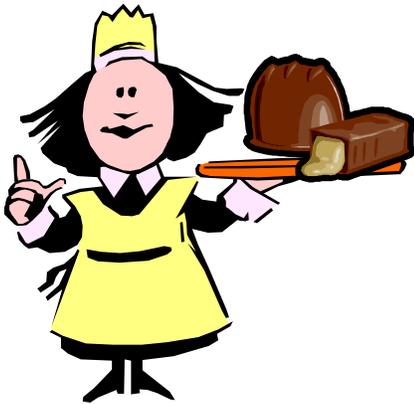


# Microwave Candy & More



A special microwave candy class  
with a twist on some  
“old favorite” recipes  
and some new ones you will  
want to share with your  
family and friends!



# Microwave Candy & More

Earn even more free gifts!

Host Name \_\_\_\_\_

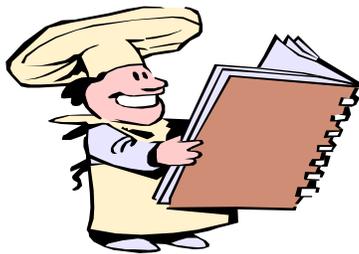
Party Date \_\_\_\_\_

Party Closing Date \_\_\_\_\_

Receive a gift for each challenge you achieve!

Complete all FOUR for an extra bonus gift!!

Complete your Guest  
List & return to me by  
\_\_\_\_\_



1 Dating In Waiting!



\$100 or more in  
Paid Outside Orders



7 or more Adult Guests  
in Attendance



# Go for it all!

# You are invited to a Microwave Candy & More Class!

Please join me for a "Microwave Candy & More" Tupperware Party.  
Bring a friend or two to join in the fun!

Host \_\_\_\_\_  
Date \_\_\_\_\_  
Time \_\_\_\_\_  
Place \_\_\_\_\_  
R.S.V.P. \_\_\_\_\_

This flyer is just a sample  
of what's new in Tupperware!

Come and see Tupperware's  
complete line of products.



Join us for a special  
Microwave Candy & More  
cooking class.



Come and learn some great  
new recipes that you will  
want to share with your  
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# Microwave Candy

## Cindee's 2 Minute Fudge

- 1 lb. powdered sugar
- 1/2 cup cocoa
- 1 stick butter
- 1/4 cup milk
- 1 TBS vanilla
- 1/2 cup nuts (optional)

Blend powdered sugar and cocoa in 3-Qt. TupperWave Casserole. Add milk and butter. DO NOT STIR. Microwave on high for 2 minutes. Add vanilla and nuts. Stir until blended. Pour into buttered container. Refrigerate until set. Freezes well!

## 3 Minute Fudge

- 14 oz. can sweetened condensed milk
- 12 oz. semi-sweet chocolate chips
- 1 oz. unsweetened chocolate
- 1 tsp. vanilla
- 1 1/2 cups chopped nuts

In the TupperWave 1-Qt. Casserole, stir together first 3 ingredients. Cook uncovered on high for 1 minute. Stir. Cook 2 more minutes until chocolate is melted and mixture can be stirred smoothly. Stir in vanilla and nuts. Pour into buttered container. Refrigerate until firm.

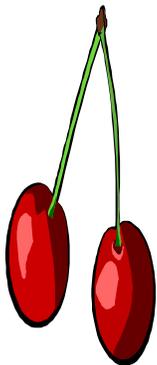
## Tingly Candy

- 6 oz. pkg. butterscotch chips
- 6 oz. pkg. chocolate chips
- 4 cups crisp rice cereal

In the TupperWave 3-Qt. Casserole, cook chips on high 2-3 minutes, stirring once. Add cereal, stirring well. Drop by teaspoonfuls onto the Silicone Baking Mat or a buttered cookie sheet. Cool until set.

## Cherry Chocolate Candy

- 2 cups sugar
- 2/3 cups evaporated milk
- dash of salt
- 12 regular marshmallows
- 1/2 cup plus 1 TBS. margarine
- 1 tsp. vanilla
- 6 oz. cherry chips
- 10 oz. crushed, salted peanuts
- 1/4 cup peanut butter
- 12 oz. chocolate chips



Combine sugar, milk, salt, marshmallows, and margarine in 3-Qt. TupperWave Casserole. Cook on high until mixture reaches a boil. Cook for an additional 5 minutes. Stir in vanilla and cherry chips. Pour into a buttered 13x9x2 pan. Melt chocolate chips, peanut butter, and crushed peanuts in the 1 3/4-Qt. TupperWave Casserole on high for 3-4 minutes or until melted. Spread over cherry mixture and cool.

## Peppermint Bark

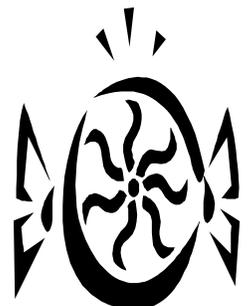
- 1 lb. almond bark
- 7 oz. pkg. peppermint candies

Break bark into pieces and place in the 3-Qt. TupperWave Casserole. Microwave at 50% power for 5-6 minutes or until pieces are soft. Stir after 3 minutes.

While bark is melting, process candy in food processor until it is a fine powder. Add candy to the melted bark and stir well.

Spread 1/8-1/4" thick on the Silicone Baking Mat or on parchment paper.

Cool until firm.



# That's Nuts!



## Peanut Brittle

1 cup sugar  
1/2 cup light corn syrup  
1 cup roasted, salted peanuts  
1 tsp. butter or margarine  
1 tsp. vanilla extract  
3/4 tsp. baking soda

In the TupperWave 3-Qt. Casserole, combine sugar and syrup. Cook on high 6-8 minutes or until syrup turns a light brown color. Stir in peanuts, butter, and vanilla until blended.

Cook on high 1 minute. Remove and place Casserole on a hot pad. Gently stir in baking soda until mixture is light and foamy. (Syrup will be VERY HOT.)

Pour evenly onto buttered baking sheet with raised sides (or place Silicone Baking Mat in baking sheet.)

Let cool 30-60 minutes.

When cool, break into small pieces.

Makes about 1 pound.

## Peanut Butter Rocky Road

6 oz. pkg. semi-sweet chocolate chips  
6 oz. pkg. butterscotch chips  
1/2 cup peanut butter  
3 cups miniature marshmallows  
1/2 cup salted peanuts

Place all chips and peanut butter in the TupperWave 3-Qt. Casserole. Cook on high until softened, about 2 to 2½ minutes. Stir until melted and smooth. Mix in marshmallows and peanuts until evenly coated. Spread in buttered 8x8x2 pan. Refrigerate until firm, at least one hour.

## Spiced Nut Mix

**3 slightly beaten egg whites**  
**2 tsp. water**  
**2 12-oz. cans peanuts**  
**1 8-oz. pkg. almonds (about 1 cup)**  
**1 cup walnuts**  
**1 cup raisins**  
**1 ¾ cup sugar**  
**2 ½ TBL. Pumpkin pie spice**  
**¾ tsp. salt**

**Combine egg whites and water. In a large Tupperware bowl, mix nuts and raisins. Add egg mixture and toss to coat. Combine sugar, pumpkin pie spice, and salt. Add to nut mixture and toss until nuts and raisins are well coated. Place in a single layer on 2 baking sheets (lined with foil lightly greased or lined with Silicone Baking Mats.)**

## Rocky Road Fudge

*3 4-oz. milk chocolate bars, cut up*  
*1½ cups mini marshmallows*  
*1 cup coarsely chopped walnuts*

*Microwave chocolate on high, uncovered for 1½ to 2 minutes or until melted, stirring once. Stir in marshmallows and walnuts.*

*Drop from a teaspoon onto baking sheet (greased or lined with Silicone Baking Mat.) Chill in the refrigerator for 15 minutes or until firm.*

*Makes 28 pieces.*

# Holiday Favorites

**Tupperware**

## Caramel Corn in a Brown Paper Bag

1/2 cup margarine      1 cup brown sugar  
1/4 cup light corn syrup      dash salt      1 teas. baking soda  
Thatsa Bowl full of popped popcorn

Place popped popcorn in large brown paper bag. In TupperWare 1 3/4-Qt. Casserole combine margarine, brown sugar & corn syrup. Microwave on high 5 minutes, stirring halfway through. Stir in salt & baking soda. Pour mixture onto popcorn in bag. Fold down top and shake. Microwave bag for 1 minute on high. Shake bag and microwave 1 more minute on high. Shake again and layer on a cookie sheet. Cool & store in Thatsa Bowl.

(Option: Microwave for the last time and then shape popcorn into balls. Careful, it's hot!!)



**Tupperware**

## "Kathy's Favorite" Peanut Butter Candy Bars

2 sticks margarine or butter (melted)  
Add 1 3/4 cups graham cracker crumbs  
18 oz. jar peanut butter (1 3/4 cups)  
2 1/2 cups powdered sugar

Mix all of the above and press onto cookie sheet.

12 oz. package (2 cups) chocolate chips

Melt chocolate chips and spread over mixture on cookie sheet.

Refrigerate about 1/2 hour. Immediately cut into squares.

**Tupperware**

## Yuletide Toffee Squares

4 1/2 cups Quaker Oats, uncooked  
1 cup packed brown sugar  
3/4 cup margarine, melted  
1/2 cup dark corn syrup  
1 TBS vanilla  
1/2 tsp salt (optional)  
12 oz. package (2 cups) semi-sweet chocolate chips  
2 TBS shortening  
2/3 cup chopped nuts

Heat oven to 450°. Grease 15x10 inch pan. Combine oats, sugar, margarine, corn syrup, vanilla and salt, mix well. Firmly press mixture into pan.

Bake 12 minutes, or until mixture is brown and bubbly. Cool completely.

Place chocolate and shortening in TupperWare 1 3/4-Qt. Casserole; microwave on high 1 to 2 minutes, stirring after 1 minute and then every 30 seconds until smooth.

Spread evenly over oat base; sprinkle with nuts. Chill until set; cut into bars.

