

Microwave Cakes & Quick Chef Ice Cream

10	Almond Legend Cake	5	Turtle Cake
11	Banana Nut Cake	14	Upside Down Pineapple Carrot
18	Black Forest Cake		
4	German Chocolate Cake		
3	Mystery German Chocolate Cake	2	Quick Chef Ice Cream
16	Graham Streusel Brunch Cake		
8	Mandarin Orange Cake		
9	Pineapple Upside Down Cake		
13	Pistachio Cake		
15	Pumpkin Cake		
7	Red Velvet Cake		
12	7-Up Cake		
17	Spice Cake		
6	Triple Chocolate Cake		

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Quick Strawberry Ice Cream

- 1 cup heavy cream
- 1 cup frozen strawberries
- 1 tsp. vanilla
- 3 Tbsp. powdered sugar



Place all ingredients in the **Tupperware Quick Chef** with blade attachments. Cover and turn handle until strawberries (or other fresh or frozen fruits) and cream are blended and the mixture is the consistency of soft ice cream.

For best results, do not re-freeze after preparing.



[Your Tupperware Connection:](#)

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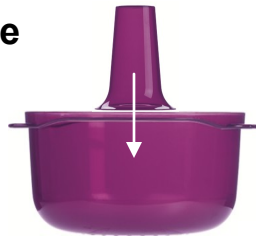
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[Your Tupperware Connection:](#)

Mystery German Chocolate Cake

1 chocolate cake mix
1 cup sour cream
3 eggs
1 cup water
1 can Coconut Pecan Frosting



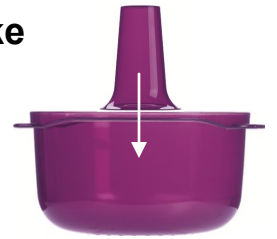
- Combine first four ingredients and mix well.
- Pour into **TupperWave 3 Qt. Casserole** with **Cone** (optional-spray with Pam).
- Spoon the can of coconut pecan frosting in a circle patter on top of the batter, being careful not to touch the sides or the cone.
- Place the uncovered 3 Qt. Casserole on top of the **TupperWave 3/4 Qt. Cover**.
- Microwave on Medium for 9 minutes and then on high for 9 minutes.
- Let stand 10 minutes . Invert onto serving platter.

Turtle Cake Variation: Place pecans on the bottom of the Casserole before adding the batter. Drizzle Caramel Ice Cream Topping in a circle over the batter instead of the coconut pecan frosting.

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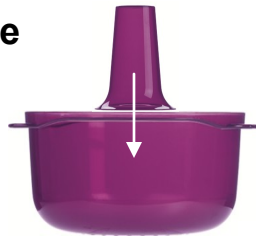
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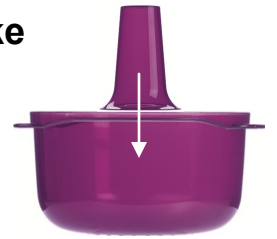
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Your Tupperware Connection:

German Chocolate Cake

1 tub coconut pecan frosting
1 box German Chocolate Cake mix, prepared as directed

- Spread the frosting around the **Cone** inside the **Tupper-Wave 3 Qt. Casserole**.
- Mix cake mix as directed on the package and pour over frosting.
- Cover, vented and microwave on high for 15 minutes.
- Cool 7-10 minutes before inverting on tray



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Your Tupperware Connection:

Turtle Cake

1 chocolate cake mix 3 eggs
1 cup water 1/2-1 cup pecan halves
1 cup sour cream 2/3 cup caramel ice cream topping

- Combine cake mix, water, sour cream & eggs.
- Place pecans on the bottom of the **TupperWave 3 Qt. Casserole** with **Cone** in place.
- Pour cake batter over the pecans.
- Pour caramel around the top of the batter being careful not to touch the sides with the caramel.
- Microwave at medium for 9 minutes and then at high for 8 minutes.



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Your Tupperware Connection:

Triple Chocolate Cake

1 chocolate cake mix
1 small pkg. chocolate pudding
1 cup semi sweet chocolate chips
1-1/2 cups milk
2 eggs

Mix together all but the chocolate chips until smooth. Fold in the chocolate chips. Pour batter into the **TupperWave 3 Qt Casserole** with **Cone** in place. Microwave on high 10 minutes. Let stand 5 minutes. Enjoy



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Your Tupperware Connection:

Red Velvet Cake

1 German Chocolate Cake Mix
1 cup sour cream
1/2 cup water
1/4 cup oil (or substitute 1/4 cup applesauce)
1 (10 oz.) bottle red food coloring



Frosting:

1 tub Cream Cheese Frosting mixed with 8 oz. Cool Whip

- In a Tupperware Mixing Bowl, combine all cake ingredients and beat until well blended.
- Pour batter into the **TupperWave 3 Qt. Casserole with Cone.**
- Let stand about 5 minutes.
- Cover with the vent open and microwave on high 15 minutes.
- Let stand 5-10 minutes and remove from Casserole.
- Cool completely & slice into layers.
- Fill and frost.

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Your Tupperware Connection:

Mandarin Orange Cake

- 2 cans mandarin oranges
- 1 yellow cake mix
- 1-1/4 cups liquid
- 3 eggs
- 1/3 cup vegetable oil



- Drain mandarin oranges, reserving juice.
- Mash 1-1/2 cans mandarin oranges or blend with the Tupperware **Quick Chef**.
- Measure juice from the oranges and add enough water to make 1-1/4 cups.
- Add liquid, eggs, mashed oranges, and vegetable oil to cake mix.
- Beat on low for 2 minutes.
- Bake for 10 minutes on high in the **TupperWave 3 Qt. Casserole with Cone** with the cover vented.
- Let stand for 5 minutes and then invert and cool completely.
- Frost with whipped cream and garnish with remaining mandarin oranges.
- Serve with coconut ice cream for a special treat!

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Your Tupperware Connection:

Pineapple Upside-Down Cake

1 yellow cake mix
Maraschino cherries
1 stick butter
1 can sliced pineapple
1 cup brown sugar

All ingredients
listed on the cake
mix package



- Mix cake mix as directed on package. Set aside.
- Place the **Cone** into the **3 Qt. Tupperware Casserole**.
- Melt butter and our into the bottom of the casserole.
- Sprinkle brown sugar evenly over the butter.
- Lay pineapples around the bottom and add a cherry in the center of each ring.
- Pour batter over all.
- Microwave on high about 10-12 minutes. It's done when it starts to pull away from sides
- Let stand about 15 minutes.
- Invert onto serving platter

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Your Tupperware Connection:

Almond Legend Cake

1 yellow cake mix
3 eggs
1/2 cup orange juice

1 tsp. almond extract
1 whole almond*
1 pkg. sliced almonds

**Legend has it that
whoever finds the
whole almond in
their piece of cake
is assured
Good Luck!*

1/2 cup water
1/3 cup oil

Glaze: mix 1/2 cup apricot or peach preserves with 1/4 cup orange juice.

- Combine cake mix with liquids & eggs & beat until well blended.
- Stir in the one whole almond.*
- Pour batter into the **TupperWave 3 Qt. Casserole with Cone.**
- Cover with vent open & microwave on high for 10 minutes.
- Let stand for 5 minutes and invert onto a cake plate or the Tupperware Cake Taker tray.
- Spoon glaze over warm cake and sprinkle with sliced almonds.

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Your Tupperware Connection:



Banana Nut Cake

1/4 cup packed brown sugar
1-2 Tbsp. powdered sugar
1 cup chopped nuts

1 ripe banana
1 yellow cake mix

- Layer around the bottom of the **TupperWave 3 Qt. Casserole** with **Cone**..first the brown sugar, then the powdered sugar, and then 1/4 cup of the chopped nuts.
- Mix cake as directed on the package.
- Fold in remaining nuts.
- Split banana lengthwise, slice and fold into the cake batter.
- Pour on top of the layers in the Casserole.
- Microwave on high 14 minutes.
- Let stand 10 minutes & turn out onto cake plate
- Wait 5 minutes for topping to run down cake.



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- Wait 5 minutes for topping to run down cake.



Your Tupperware Connection:

7-Up Pineapple Cake

1 yellow cake mix
1 pkg. vanilla instant pudding
3/4 cup cooking oil

4 eggs
10 oz. 7-up



- Mix all ingredients in the Tupperware **Mix 'n Stor Plus Pitcher**.
- Pour batter into the **TupperWave 3 Qt. Casserole with Cone**.
- Microwave on high for 10-12 minutes.
- Let stand until cool and turn onto cake plate.

Frosting:

20 oz. crushed pineapple 2 Tbsp. flour 1 cup coconut
1 cup sugar 2 eggs (optional)

- Mix frosting ingredients in the **1 Qt. TupperWave Casserole**.
- Microwave on medium high (80% power) until thick. This will take about 9 minutes — stirring every 3 minutes.
- Remove from microwave & add coconut, if desired.
- Frost cooled cake & garnish with maraschino cherries, cut in half.

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- Mix all ingredients in the Tupperware **Mix 'n Stor Plus Pitcher**.
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- Microwave on high for 10-12 minutes.
- Let stand until cool and turn onto cake plate.

Frosting:

20 oz. crushed pineapple 2 Tbsp. flour 1 cup coconut
1 cup sugar 2 eggs (optional)

- Mix frosting ingredients in the **1 Qt. TupperWave Casserole**.
- Microwave on medium high (80% power) until thick. This will take about 9 minutes — stirring every 3 minutes.
- Remove from microwave & add coconut, if desired.
- Frost cooled cake & garnish with maraschino cherries, cut in half.

Your Tupperware Connection:

7-Up Pineapple Cake

1 yellow cake mix
1 pkg. vanilla instant pudding
3/4 cup cooking oil

4 eggs
10 oz. 7-up



- Mix all ingredients in the Tupperware **Mix 'n Stor Plus Pitcher**.
- Pour batter into the **TupperWave 3 Qt. Casserole with Cone**.
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Your Tupperware Connection:

Pistachio Cake

1 white or yellow cake mix
4 eggs, shaken in a Tupperware **Quick Shake**
1 pkg. pistachio instant pudding
1/2 cup oil
1 cup sour cream



Topping: 1 cup ground nuts, 1 tsp. **Tupperware Cinnamon-Vanilla** spice, and 1/4 cup sugar, mixed together

Frosting: 1 8 oz. container Cool Whip mixed with 1/2 pkg. pistachio pudding

- Mix cake mix & pudding together in the Tupperware **Mix 'n Stor Plus Pitcher**.
- Add remaining cake ingredients & beat until smooth.
- Pour 1/2 of batter into the **TupperWave 3 Qt. Casserole with Cone**.
- Sprinkle topping over batter.
- Pour remaining batter over topping. **Your Tupperware Connection:**
- Microwave on high for 15 minutes and cool in pan 5-10 minutes.
- Turn out onto cake plate & frost when cool.

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Upside Down Pineapple Carrot Cake

1/2 stick butter melted in a Tupperware **Micro Pitcher**
1/2 cup packed brown sugar (use Tupperware **Measuring Cup**)
1 20 oz. can crushed pineapple, drained
1 carrot cake mix

- Pour melted butter around the bottom of the **TupperWave 3 Qt. Casserole with Cone**.
- Sprinkle brown sugar over the butter.
- Spoon drained pineapple evenly onto the brown sugar.
- Mix cake mix as directed on package.
- Pour batter over the pineapple and brown sugar.
- Microwave on high for 15 minutes.
- Let stand 5-10 minutes and invert onto cake plate or Tupperware **Cake Taker** tray.

Your Tupperware Connection:



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Your Tupperware Connection:



Pumpkin Cake

1 butter pecan cake mix or yellow cake mix
1 29 oz. can pumpkin pie mix
3 eggs



- Freeze 3/4 cup of the pumpkin pie mix to use later.
- Mix cake mix, 2-1/4 cups of the pumpkin pie mix and eggs.
- Pour batter into the **TupperWave 3 Qt. Casserole with Cone.**
- Cover in vented position and microwave on high for 13-14 minutes.
- Let stand 5 minutes and turn onto cake plate.
- Serve with whipped topping or frost with cream cheese glaze.

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Your Tupperware Connection:

Graham Streusel Brunch Cake

1 cup graham cracker crumbs
1/3 cup packed brown sugar
1/3 cup chopped nuts
1 tsp. Tupperware **Cinnamon-Vanilla Seasoning Blend**
1/3 cup butter



Glaze: 1/2 cup powdered sugar & 1 Tbsp. milk, stirred together

- Place Cone into **3 Qt. Tupperwave Casserole** and spray with non-stick cooking spray.
- In small Tupperware bowl, combine graham cracker crumbs, brown sugar, nuts, **Cinnamon-Vanilla**, and butter.
- Spread 1/2 of streusel mixture in the bottom of the **3 Qt. Tupperwave Casserole**
- Prepare cake mix as directed on package.
- Pour 1/2 of batter over the streusel.
- Sprinkle remaining streusel over the batter in the casserole.
- Pour remaining batter over that.
- Microwave on high 10-12 minutes.
- Invert onto a serving plate.
- Drizzle glaze over cake.

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Your Tupperware Connection:

TupperWave Spice Cake

1 spice cake mix
1 10 oz. condensed tomato soup
2 eggs
2 Tbs. water



- Mix together water, eggs, and soup.
- Stir in cake mix, beat until smooth.
- Pour into **Tupperwave 3 Qt. Casserole with Cone** (optional—sprayed with Pam)
- Place uncovered casserole on top of the **TupperWave Cover**.
- Microwave on medium 5 minutes and then on high 6 minutes
- Let stand 5 minutes
- Invert onto serving platter
- When cool, frost with cream cheese frosting

Your Tupperware Connection:

TupperWave Spice Cake

1 spice cake mix
1 10 oz. condensed tomato soup
2 eggs
2 Tbs. water



- Mix together water, eggs, and soup.
- Stir in cake mix, beat until smooth.
- Pour into **Tupperwave 3 Qt. Casserole with Cone** (optional—sprayed with Pam)
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Your Tupperware Connection:

TupperWave Spice Cake

1 spice cake mix
1 10 oz. condensed tomato soup
2 eggs
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Your Tupperware Connection:

Black Forest Cake

- 1 chocolate cake mix
- 3 eggs
- 1 can cherry pie filling

Icing: Melt together 1 cup chocolate chips & 1/2 cup sour cream

- Mix cake mix, eggs and cherry pie filling
- Pour into **3 Qt. Tupperware Casserole** with **Cone** (optional-sprayed with Pam)
- Microwave on high for 10-12 minutes. It's done when it starts to pull away from sides
- Let stand 5 minutes
- Invert onto serving platter
- Drizzle Icing over top

Variation:

- Spread 1/2 can of the cherry pie filling on the bottom of the casserole.
- Mix remaining pie filling into the cake mix with eggs and just enough water to be able to stir it.
- Pour batter over the pie filling.
- Microwave on high 10-12 min.

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