

TupperElf Sweetshop

Make merry with 14 mouthwatering recipes from Betsy the Baker & Corky the Candy-Maker



Corky



Betsy

Tupperware

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Corky



Betsy

Tupperware

Coconut Almond Clusters

Serves 24

Serving size: 1

2 cups chocolate chips
1 cup almonds
1½ cups sweetened, shredded coconut, divided

1. Place ½ cup coconut into TupperWave® Stack Cooker ¾-Qt./750 mL Casserole/Cover and microwave, on high power, in 30 second increments, 2–4 minutes. Stir thoroughly with spatula after each segment. Stop once coconut begins to brown. Set aside.
2. Place chocolate chips into TupperWave® 1¾-Qt./1.75 L Casserole and microwave on high power 90 seconds. Stir to melt evenly.
3. Add almonds and remaining coconut to melted chocolate and, using spatula, mix until coated with chocolate.
4. Using a tablespoon, drop clusters onto a baking sheet lined with Silicone Wonder® Mat. Flatten slightly to make a thinner cluster.
5. Top each cluster with toasted coconut and freeze 5 minutes to set. Store in a sealed Tupperware container.

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Brownie Brittle

Serves 10–12
Serving size: 1 piece

18-oz./510 g box brownie mix*
Egg, oil and water according to box directions



1. Preheat oven to 325° F/162° C.
2. In a medium bowl, mix together ingredients until well combined.
3. Spread 1 cup batter onto baking sheet lined with Silicone Wonder® Mat.
4. Bake 20–25 minutes. Allow to cool completely before breaking into large pieces (without cutting directly on Mat).
5. Repeat with remaining batter. Store in a sealed Tupperware container.

**This will work with your favorite homemade brownie recipe too.*

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Candied Nuts

Makes 3 cups

Serves 12

Serving size: ¼ cup

3 cups mixed nuts
1 egg white
½ cup brown sugar
1 tsp. vanilla extract
½–1 tsp. desired spice such as cinnamon or pumpkin pie spice

1. Combine all ingredients in TupperWave® Stack Cooker 1¾-Qt./1.75 L Casserole and mix until evenly combined.
2. Microwave uncovered, on high power, 3 minutes and stir thoroughly to combine.
3. Pour nut mixture onto a baking sheet lined with Silicone Wonder® Mat and freeze 10 minutes.
4. Remove candied nuts from mat and serve immediately or store in a sealed Tupperware container.

Note: Any kind of nut can be substituted as long as the total yield is 3 cups.

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Caramel Bites

Serves 15

Serving size: 1 piece

$\frac{3}{4}$ cup dulce de leche (milk caramel spread)
40 vanilla wafer cookies
1 cup sweetened, shredded coconut

1. Place dulce de leche spread in TupperWave® Stack Cooker 3-Qt./3 L Casserole and microwave on high power 45 seconds. Whisk until smooth.
2. Place vanilla wafers into base of Power Chef® System fitted with blade attachment. Cover and pull cord several times until wafers are crushed.
3. Mix crushed wafers into the dulce de leche until evenly combined. Refrigerate 10 minutes until slightly firm.
4. Scoop out tablespoon-sized balls and roll in coconut until covered.
5. Place on baking sheet lined with Silicone Wonder® Mat and freeze 10 minutes to set..
6. Store in sealed Tupperware container in the refrigerator.

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Christmas Candy

Serves 20
Serving size: 1 piece

2 cups white chocolate chips
½ cup sweetened condensed milk
½ cup cranberries
½ cup peanuts*



1. Place chocolate chips and sweetened condensed milk into TupperWare® Stack Cooker 1¾-Qt./1.75 L Casserole. Microwave on high power 2–3 minutes, or until chips are melted, stopping every minute to stir.
2. Scoop out tablespoon-sized portions onto baking sheet lined with Silicone Wonder® Mat.
3. Sprinkle bites with cranberries and peanuts, pressing down as necessary to make stick.
4. Refrigerate until set, about 10 minutes. Store in a sealed Tupperware container in refrigerator.

**Or any desired nuts or nut mixture.*

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Classic Caramel Corn

Serves: 10

Serving size: 1 cup

2 bags microwave popcorn
1 stick unsalted butter
1 cup light brown sugar
¼ cup light corn syrup
1 tsp. baking soda

1 large brown paper bag

1. Pop popcorn according to package directions, and pour both bags into the large brown paper bag.
2. In TupperWare® Stack Cooker 1¾-Qt./1.75 L Casserole, microwave butter, brown sugar, and corn syrup on high power 3–5 minutes until melted, stirring halfway through to combine.
3. Add baking soda to caramel mixture. Foaming is normal.
4. Pour caramel mixture over popcorn and shake to coat popcorn.
5. Place bag in microwave and heat on high power 1 minute, shake.
6. If popcorn still isn't evenly coated, return to microwave and heat 1 more minute on high power and shake. Allow to cool before enjoying. Store in a sealed Tupperware container.

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Easy Chocolate Fudge

Serves 25

Serving size: 1 piece

2 cups chocolate chips
14-oz./415 g can sweetened condensed milk
1 tsp. vanilla extract
1 cup chopped walnuts (optional)

1. Combine chocolate chips and sweetened condensed milk in TupperWave® Stack Cooker 1¾-Qt./1.75 L Casserole and microwave on high power 2½–3½ minutes, stopping to stir halfway through.
2. Stir in vanilla.
3. Line UltraPro 2-Qt./2 L Square Pan with parchment paper. Pour mixture into pan and refrigerate until set, 1–2 hours. Remove from pan before cutting. Store in a sealed Tupperware container.



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Indulgent Truffles

Serves 12

Serving size: 1 truffle

- 1/4 cup heavy cream
- 3/4 cup chocolate chips
- 1/4 tsp. desired spice such as cinnamon or cardamom
- 1/4 cup chopped nuts or sprinkles

1. Place heavy cream in TupperWave® Stack Cooker 3/4-Qt./750 mL Casserole/Cover and microwave on high power 2 minutes.
2. Add chocolate chips and desired spice and stir until smooth.
3. Refrigerate 10 minutes until ganache is very thick in consistency.
4. Using ice cream scoop, scoop out 12 even portions and roll each one into a ball. Roll each ball over ground nuts or sprinkles.
5. Serve immediately or store in sealed Tupperware container in refrigerator.

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Peanut Brittle

Serves 24

Serving size: 1 oz./30 g

1 stick unsalted butter
½ cup granulated sugar
¼ cup honey
1 cup unsalted peanuts
1 tsp. vanilla extract
1 tsp. coarse kosher salt

1. Place butter, sugar and honey in TupperWare® Stack Cooker 1¾-Qt./1.75 L Casserole, microwave on high power 2 minutes and mix well until a smooth mixture forms.
2. Add peanuts and microwave on high power an additional 2 minutes.
3. Add vanilla and carefully whisk; mixture will be boiling. Return to microwave for 2 minutes on high power.
4. Pour on a baking sheet lined with Silicone Wonder® Mat and sprinkle salt evenly over brittle. Refrigerate 15 minutes.
5. Break into desired pieces (without cutting directly on Mat). Store in a sealed Tupperware container.

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Peanut Butter Bites

Makes 20

- 1 ½ cups pretzels
- 1 ½ cup creamy peanut butter
- 1 cup powdered sugar
- ¾ cup chocolate chips
- Extra pretzels for topping (optional)



1. Place pretzels in base of Power Chef® System, fitted with blade attachment. Cover and pull cord until pretzels are finely crumbled, should be about 1 cup crumbled.
2. Place peanut butter in TupperWare® Stack Cooker 1¾-Qt./1.75 L Casserole and microwave on high power 1 minute.
3. Stir powdered sugar and 1 cup crushed pretzels into peanut butter. Add mixture to UltraPro 2-Qt./2 L Square Pan and press down until even.
4. Microwave chocolate chips in 30 second intervals, stirring in between, until melted.
5. Drizzle chocolate over peanut butter mixture and add additional pretzels for topping, if desired. Refrigerate until chocolate is set, about 10 minutes.
6. Cut into squares using spatula. Store in a sealed Tupperware container.

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Peanut Butter Bites

Makes 20

- 1 ½ cups pretzels
- 1 ½ cup creamy peanut butter
- 1 cup powdered sugar
- ¾ cup chocolate chips
- Extra pretzels for topping (optional)



1. Place pretzels in base of Power Chef® System, fitted with blade attachment. Cover and pull cord until pretzels are finely crumbled, should be about 1 cup crumbled.
2. Place peanut butter in TupperWare® Stack Cooker 1¾-Qt./1.75 L Casserole and microwave on high power 1 minute.
3. Stir powdered sugar and 1 cup crushed pretzels into peanut butter. Add mixture to UltraPro 2-Qt./2 L Square Pan and press down until even.
4. Microwave chocolate chips in 30 second intervals, stirring in between, until melted.
5. Drizzle chocolate over peanut butter mixture and add additional pretzels for topping, if desired. Refrigerate until chocolate is set, about 10 minutes.
6. Cut into squares using spatula. Store in a sealed Tupperware container.

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Peppermint Cookies

Serves 12

Serving size: 2 cookies

½ cup chocolate chips
¼ tsp. peppermint extract
24 vanilla wafer cookies
8 peppermint candies, crushed

1. Place chocolate chips in 1 cup Micro Pitcher. Microwave on high power 60–90 seconds, stir until melted and well combined.
2. Stir peppermint extract into melted chocolate.
3. Dip each cookie into chocolate until halfway coated with chocolate. Place on baking sheet lined with Silicone Wonder® Mat. Repeat with remaining cookies.
4. Sprinkle crushed peppermint candies on top of chocolate. Freeze cookies until chocolate is set, 10 minutes. Store in a sealed Tupperware container.

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Pumpkin Seed Brittle

Serves 24

Serving size: 1 oz./30 g piece

1 stick unsalted butter
½ cup brown sugar
¼ cup honey
1 cup pumpkin seeds
1 tsp. vanilla extract
1 tsp. coarse kosher salt

1. Place butter, brown sugar and honey in TupperWave® Stack Cooker 1¾-Qt./1.75 L Casserole, microwave on high power 2 minutes and mix well until smooth and well combined.
2. Add pumpkin seeds and microwave on high power an additional 2 minutes.
3. Add vanilla and carefully whisk; mixture will be boiling.
4. Pour on a baking sheet lined with Silicone Wonder® Mat and sprinkle salt evenly over brittle. Refrigerate 15 minutes.
5. Break into pieces (without cutting directly on Mat). Store in a sealed Tupperware container.

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Salty Caramel Brittle

Serves 25

Serving size: 1 cracker-sized piece

25 saltine crackers
1 stick unsalted butter
½ cup brown sugar
½ cup granulated sugar
⅓ cup heavy cream
1 tsp. almond or vanilla extract
¼ tsp. coarse kosher salt



1. Line a baking sheet with Silicone Wonder® Mat and neatly arrange 25 crackers in rows in center of mat. Set aside.
2. In TupperWave® Stack Cooker 1¾-Qt./1.75 L Casserole, place butter and microwave on high power one minute, until melted.
3. Add sugars and cream to butter, whisk and microwave on high power 6 minutes, stopping to whisk every 2 minutes.
4. Add almond extract and whisk to combine. Pour mixture evenly over crackers and sprinkle with salt.
5. Allow to cool for approximately 15–20 minutes. Break into pieces (without cutting directly on Mat). Store in a sealed Tupperware container.

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Salty Caramel Brittle

Serves 25

Serving size: 1 cracker-sized piece

25 saltine crackers
1 stick unsalted butter
½ cup brown sugar
½ cup granulated sugar
⅓ cup heavy cream
1 tsp. almond or vanilla extract
¼ tsp. coarse kosher salt



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Tuppy Chow

Serves 9

Serving size: 1 cup

12-oz./350 g box corn or rice cereal squares
6-oz./175 g package chocolate chips
½ cup creamy peanut butter
½ cup unsalted butter
2 cups powdered sugar

1. Pour cereal into large bowl (with seal).
2. Combine chocolate chips, butter and peanut butter in TupperWave® Stack Cooker 1¾-Qt./1.75 L Casserole. Microwave on high power 2 minutes, or until ingredients have melted. Stir to combine.
3. Pour over cereal and stir until coated.
4. Add powdered sugar, seal bowl and shake until coated. Store in a sealed Tupperware container.

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