

TUPPERWARE

FIX-N-MIX BOWLS RECIPES



Mix, prep and serve all of your summer favorites in a Tupperware classic. Fill with popcorn and top with your favorite seasonings or mix-ins, seal, shake and serve!

- 26 cup with seal
- Bowl features a stable, wide base ideal for large quantities of just about anything.
- Textured interior minimizes scratching.
- Dishwasher safe.



APPLE CINNAMON COFFEE CAKE

¼ cup brown sugar
⅔ cup granulated sugar
1½ tsp. ground cinnamon
½ cup unsalted butter, softened
2 eggs
2 tsp. vanilla extract
½ cup milk, any type
¼ tsp. table salt
1½ cups all-purpose flour
1½ tsp. baking powder

Topping
½ cup butter, melted
½ cup oats
¼ cup all-purpose flour
¼ cup brown sugar
1 apple, sliced thinly



1. Preheat oven to 350° F/175° C.
2. In a Fix N Mix Bowl whisk together sugars, cinnamon, and softened butter until combined, should look like wet sand.
3. Whisk in eggs, vanilla, and milk.
4. Stir in flour and baking powder.
5. Pour into Ultra Pro 2-Qt. Square Pan and spread until even with spatula.
6. Top with apple topping and bake for 40-50 minutes or until an inserted knife comes out clean.
7. In a medium Fix N Mix Bowl Stir together melted butter, oats, flour, and brown sugar in a small bowl. Set aside.
8. Add apples and toss with oat mixture and sprinkle onto the top of batter.

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FIX N MIX BOWLS RECIPES

3. Apple Cinnamon Coffee Cake
4. Balsamic Cucumber Salad
5. Burp Bread
6. Caribbean Salad
7. Carrot Loaf Cake
8. Cranberry Chocolate Oatmeal Cookies
9. Mint Chocolate Chip Pie, No Bake
10. Fruity Cookies
11. Herbed Meatballs in Tomato Sauce
12. Homemade Pudding
13. Lemon Shortbread Cookies
14. Mixed Berry Crumb Cake
15. Pasta Salad
16. Pizza Crust
17. Puppy Chow Deluxe
18. Sandwich Cookies
19. Shake & Bake Pie Crust
20. Spinach, Blueberry & Pineapple Salad
21. Tableside Guacamole



BALSAMIC CUCUMBER SALAD

6 medium cucumbers, halved
3 medium red onion, peeled
3 pint grape tomatoes, halved
18-oz. container feta cheese
3 cup balsamic dressing



1. In a Fix N Mix bowl, combine cucumber, tomatoes and onion.
2. Add vinaigrette; toss to coat.
3. Refrigerate, covered, until serving. Just before serving, stir in cheese.
4. Serve with a slotted spoon.

BURP BREAD

9 cups flour
1½ cup milk – scalded
1½ cup cold water
¾ cup sugar
2 eggs
1 tsp. salt
2 pkg. dry yeast
1 cup butter

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1. In Fix N Mix Bowl place 9 cups of flour. Make well in center.
2. Place milk in the Micro Pitcher and microwave for 3 minutes to scald milk.
3. In the Mix N Stor Pitcher mix scalded milk, water, sugar, eggs, salt, and dry yeast.
4. Pour in the center of the flour in Fix N Mix Bowl. DO NOT MIX. Seal and burp the bowl.
5. Place in warm place until seal pops. (20–30 min.)
6. Melt 1 cup butter, pour over flour mixture then knead a little bit. Leave very sticky. Seal and burp the bowl.
7. Place in warm place until seal pops off (30 + min.) Knead and you are ready to go.
8. Place dough into TWO Ultrapro Loaf pans.
9. Raise again until double in size.
10. Bake at 375° for 25-30 minutes.

Makes two loaves

CARIBBEAN SALAD

6 large tomatoes, cut into wedges
3 large red onion, sliced thin
Mojo Vinaigrette
6 large ripe Haas avocados, cut into thin wedges
cilantro leaves, garnish

Caribbean Cilantro Mojo Dressing
¾ cup fresh lime juice
6 tbsp. rice wine vinegar
3 tbsp. honey
¾ cup cilantro, chopped
6 tsp. Cilantro Mojo Seasoning Blend*
1½ cup extra virgin olive oil
Salt and freshly ground pepper to taste



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1. In the base of the Quick Shake Container, combine the lime juice, rice wine vinegar, honey, cilantro, Cilantro Mojo Seasoning Blend and salt and pepper to taste; add olive oil slowly in small amounts until well-combined. Re-season with salt and pepper, if necessary.
2. Cut the tomatoes, onions, and avocados.
3. In a Fix N Mix Bowl combine tomatoes, onion and dressing, toss to combine.
4. Add avocado and gently mix.
5. Garnish with cilantro leaves.

* Ask your Tupperware consultant for this recipe

CARROT LOAF CAKE

¾ cup self-rising flour
¾ cup brown sugar
1 tbsp. cinnamon
1 cup carrots, shredded
1½ cup fresh coconut, shredded
½ cup pecans, chopped finely
2 eggs
½ cup vegetable oil
2 tbsp. milk

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1. Preheat oven to 375° F/ 190° C.
2. In Fix N Mix Bowl, mix flour, sugar and cinnamon until evenly combined.
3. Place carrots, coconuts and pecans into bowl with dry ingredients, reserving ½ cup of the coconut.
4. Make a well in the center add eggs, oil and milk. Mix until well combined.
5. Pour batter into greased Ultra Pro 2-qt. Square Pan.
6. Bake for 30–35 minutes or until toothpick inserted into center comes out clean. Top with remaining coconut.

CRANBERRY CHOCOLATE OATMEAL COOKIES

4 eggs
1 cup packed light brown sugar
1 cup granulated sugar pinch of salt
2 tsp. ground cinnamon
8 tbsp. unsalted butter, softened
1 cup peanut butter
1 cup white chocolate chips
1 cup dried cranberries
2 tsp. baking soda
4 cups old-fashioned whole oatmeal



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1. Preheat oven to 350°F/175°C.
2. In a Fix N Mix Bowl, whisk eggs and both sugars.
3. Add salt, cinnamon, peanut butter and butter mix well.
4. Add chocolate chips, cranberries, baking soda and oatmeal to Fix N Mix bowl and stir to combine with Silicone Spatula.
5. Drop batter by tablespoons onto cookie sheet lined with Silicone Wonder Mat.
6. Bake 8–10 minutes. Let stand about 3 minutes before transferring to wire racks to cool.

MINT CHOCOLATE CHIP PIE, NO BAKE

- 24 Oreo cookies (2 rows)
- 5 Tbsp. butter, melted
- 1 (8 oz) package cream cheese
- 1½ cup powdered sugar
- ¼ tsp. peppermint extract
- 6-8 drops green food coloring (optional)
- 1 (8 oz.) container Cool Whip
- ¼ cup mini chocolate chips
- 1 cup chopped Andes mint candy



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1. In a base of the Power Chef System with blade attachment, add Oreos, cover and pull cord until crumbly.
2. Mix melted butter with crumbs.
3. Pour into a UltraPro 9" Round Pan or pie pan, and press to form a crust. Freeze until ready to use.
4. In a Fix N Mix Bowl mix together cream cheese and sugar until smooth. Mix in peppermint extract and food coloring. Mix until the color is well blended.
5. Fold in container of whipped cream. Add chocolate chips.
6. Pour filling into prepared crust.
7. Sprinkle with chopped candy.
8. Place in fridge until ready to serve.

FRUITY COOKIES

- 2 package refrigerated sugar cookie dough
- 2 (8 oz.) container whipped cream cheese, softened
- 2 (5.3 oz.) container vanilla Greek or whole-milk yogurt
- 4 tbsp. honey, depending on desired sweetness
- 4-6 cups desired fresh fruit



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1. On baking sheet lined with Silicone Wonder Mat, bake cookies according to package directions. To make one big fruity cookie, form dough into one big, ¼" circle before baking.
2. In a Fix N Mix bowl, stir together cream cheese, yogurt and honey until well combined.
3. Allow cookie to fully cool before spreading on cream cheese and yogurt mixture.
4. Top with fresh fruit and serve.

HERBED MEATBALLS IN TOMATO SAUCE

- 3 lbs. ground beef
- 1½ cup part skim mozzarella cheese, shredded
- 2 tsp. dried oregano
- 4 eggs
- 2 cup white onion, finely diced
- 2 clove garlic
- 2 tbsp. pesto
- all purpose flour
- 2 tbsp. olive oil
- 2 jar marinara sauce chopped basil to garnish



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1. In a Fix N Mix Bowl Combine beef, cheese, oregano, eggs, onion, garlic and pesto until well mixed.
2. Dust your hands with flour; using the 1/2 cup from the Measuring Spoon set or small scoop, scoop out the beef mixture and roll into balls. Continue until all the beef is molded into meatballs.
3. Heat the Chef Series 6-Qt. Sauté Pan on medium and add olive oil. When the pan is heated, place meatballs in the pan and sauté until browned.
4. Add marinara sauce and simmer on low, uncovered for 30 minutes, stirring occasionally

HOMEMADE PUDDING

- 4 cups reduced-fat (2%) milk
- 1½ cup granulated sugar, divided
- 6 tbsp. cornstarch
- 4 egg yolks
- 1 whole egg
- 1 tsp. vanilla
- 4 tbsp. butter



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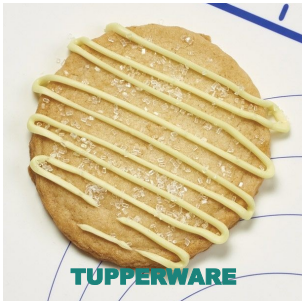


1. Place milk and 1/3 cup sugar in Chef Series II 2.6-Qt. Saucepan over medium heat until milk is simmering.
2. In Fix N Mix Bowl, place remaining sugar, cornstarch, egg yolks and whole egg and whisk until smooth.
3. Once milk is simmering, remove from heat and slowly add milk into cornstarch mixture while whisking.
4. our mixture back into sauce pan over low-medium heat and cook, whisking constantly, for an additional 2-3 minutes or until pudding is thick and smooth.
5. Remove from heat, whisk in vanilla and butter. Let cool completely before pouring in storage container. Keeps in refrigerator for 3-5 days.

LEMON SHORTBREAD COOKIES

2 cup unsalted butter, softened
1½ cup granulated sugar
¼ tsp. salt
4½ cup all-purpose flour
2 lemon, zested and juiced

Lemon Icing
4 tbsp. lemon juice
2 cup powdered sugar
optional 4 drops yellow food coloring



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1. Preheat oven to 350 degrees.
2. In a Fix N Mix Bowl add butter and sugar, beat together butter and sugar with electric beaters until light and fluffy.
3. Add salt and flour to butter mixture and whip with beaters until incorporated.
4. Beat in lemon zest and 2 tbsp. of lemon juice until combined. Place in refrigerator to chill for 1–2 hours.
5. Scoop cookie dough in 2 tbsp. size portion onto cookie sheet lined with Silicone Wonder Mat.
6. Bake for 8–10 minutes until set or lightly brown; allow to cool.
7. In a small Bowl add lemon juice and powdered sugar whisk together, beat until all sugar and lemon juice have been incorporated and icing has thickened. Add yellow food coloring if desired.

MIXED BERRY CRUMB CAKE

½ cup raspberry preserves
1 pint blueberries
1 tbsp. unsalted butter, room temperature
¾ cup unsalted butter
2½ cups cake flour
½ tsp. baking soda
½ tsp. coarse kosher salt
1 cup granulated sugar
⅔ cup buttermilk
3 eggs

Topping
¼ cup unsalted butter
¼ cup granulated sugar
¼ cup brown sugar, light or dark
½ tsp. ground cinnamon
⅛ tsp. coarse kosher salt
1¼ cup cake flour



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1. Preheat oven to 350°F/ 175°C.
2. Place butter in 2-cup Micro Pitcher and microwave on high power 20 seconds or until melted.
3. In Fix N Mix bowl, combine melted butter, sugars, seasoning blend, salt and cake flour. Stir set aside.
4. In 1-cup Micro Pitcher, warm raspberry preserves by microwaving on high power 20-30 seconds.
5. Place blueberries in bowl.
6. Pour warm preserves over berries; set aside.
7. Use room temperature butter to coat UltraPro 3.5-Qt. Lasagna Pan, set aside.
8. In 2-cup Micro Pitcher, microwave ¾ cup butter on high power 1 minute or until melted. Pour into base of Power Chef System, set aside to cool.
9. In medium bowl, combine flour, baking soda, salt and sugar; set aside.
10. Add buttermilk and eggs to melted butter in Power Chef base fitted with the paddle attachment. Replace cover and pull cord 3-4 times to mix.
11. Gradually add flour mixture to liquids in base of Fix N Mix bowl.
12. Pour batter into lasagna pan. Spoon berry mixture over cake batter, followed by topping mixture. Bake 35-40 minutes or until toothpick comes out clean when inserted into cake.

PASTA SALAD

1 medium red onion, finely chopped
16 oz. dried short pasta, such as rotini
16 oz. cherry tomatoes, halved or quartered
2 small English cucumber, quartered lengthwise, then thinly sliced crosswise
8 oz. mini mozzarella balls, drained and halved
8 oz. salami slices, cut into ½ -inch-wide strips
1 cup pitted kalamata olives, halved
½ cup coarsely chopped fresh parsley leaves

Dressing
1 cup olive oil
½ cup red wine vinegar
4 tsp. dried Italian seasoning
1 tsp. granulated sugar
2 clove garlic, minced
1 tsp. kosher salt
½ tsp. freshly ground black pepper



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1. Make the dressing. Place all the dressing ingredients in a small bowl and whisk to combine. Add the finely chopped red onion and stir to combine. Set aside to soften while you prepare the rest of the salad.
2. Cook the pasta. Bring 4 quarts of salted water to a boil in a large pot over medium-high heat. Add the pasta and cook until al dente — soft with just a bit of chew — about 8-10 minutes or according to package directions. Meanwhile, prepare an ice bath in a Fix N Mix bowl.
3. Quickly cool the pasta. Drain the pasta in a colander and run under cold water. Dunk the colander in the ice bath and set aside to cool for 5 minutes.
4. Place the pasta salad ingredients in the clean Fix N Mix bowl. Drain the pasta well. Transfer to the Fix N Mix bowl. Add the tomatoes, cucumber, mozzarella, salami, olives, and parsley.
5. Toss the pasta with the dressing. Add the dressing, including the onions, to the pasta and toss until evenly combined.
6. Chill for 30 minutes before serving. Refrigerate the pasta salad for at least 30 minutes for the flavors to meld before serving.

PIZZA CRUST

2 cups flour
2 tsp. baking powder
1 tsp. salt
¼ cup salad oil
¾ cup milk

Will fill 2 round pizza pans or 1 large pan.



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1. In a Fix N Mix Bowl, mix flour, baking powder and salt.
2. Add salad oil, seal and roll bowl, to mix.
3. Open seal and add milk, seal and shake and rotate bowl again.
4. Roll onto floured surface, knead gently, adding a bit of flour. Roll with Rolling Pin into two 13" circles for 2 pizzas.
5. Spread dough in pizza pan and drizzle 1 tablespoon oil on top of each pizza dough.
6. Add desired pizza toppings.
7. Bake in 425° oven for 20-25 minutes.

PUPPY CHOW DELUXE

8 cup rice cereal squares (Chex)
1½ cup chocolate chips or Melts
½ cup peanut butter, creamy*
1 cup powdered sugar
1 cup brownie mix



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1. Place Chex cereal in a Fix N Mix bowl, put your powdered sugar in 2nd Fix N Mix Bowl and your brownie mix in a 3rd Fix N Mix Bowl.
2. Put your chocolate chips/melts and peanut butter in a Stack Cooker Base or Large Vent N Serve Container and heat for 30-50 seconds and stir until smooth.
3. Pour over Chex cereal and gently fold until coated in chocolatey goodness.
4. Put half of the chocolatey cereal in Fix N Mix Bowl with the powdered sugar and then other half in your Fix N Mix Bowl with the brownie mix.
5. Seal each Fix N Mix Bowl and shake until covered.
6. Dump onto a cookie sheet lined with a Wonder Mat.
7. Top with Reese's Pieces and Candy Corn and let cool.

NOTE: For peanut allergies, omit peanut butter and use MELTS for your chocolate, these will melt down more easily than chocolate chips, and increase the amount to 2 cups.

SANDWICH COOKIES

1 cup sugar
¾ cup softened butter
¼ tsp. salt
1 tsp. espresso powder
1 egg
2 tbsp. cold water
1 tsp. vanilla extract
1½ cups all-purpose flour
¾ cup cocoa powder

Filling

1½ cups powdered sugar
½ cup vegetable shortening
1 tsp. vanilla
1 tbsp. cold water



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1. Preheat oven to 325° F/162° C.
2. In Fix N Mix Bowl, mix sugar, butter, salt and espresso powder using spatula, until well combined.
3. Add egg, water, vanilla and mix until well incorporated. Then add flour, cocoa powder and mix until a stiff dough forms.
4. Scoop dough using a teaspoon and place on Silicone Wonder Mat, placed on baking sheet. Flatten dough using the bottom of a Snack Cup. Repeat process until all dough is used up. Bake for 15 minutes; allow cookies to cool before removing from Silicone Wonder Mat.
5. Place shortening in base of Power Chef System fitted with paddle attachment, replace cover and pull cord until smooth. Add powdered sugar, ½-cup at a time, until mixture is well combined. Add remaining ingredients, replace cover and pull cord until mixture is smooth.
6. To assemble cookies, place 1 tsp. filling in center of cookie and place another cookie on top. Squeeze to distribute the filling evenly. Repeat with remaining cookies. Store in airtight container.

SHAKE & BAKE PIE CRUST

2 cups all-purpose flour
½ tsp. salt
¾ cup and 2 tbsp. butter-flavored vegetable shortening
¼ cup ice water



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1. Add flour, salt and shortening to Fix N Mix bowl, seal and shake, holding bowl and seal. Shake until mixture forms a coarse, mealy texture.
2. Sprinkle water over mixture, seal and shake until dough comes together. It will "thump" on the sides of the bowl. Add more water if necessary.
3. Roll out into two 9" crusts.

SPINACH, BLUEBERRY & PINEAPPLE SALAD

2 (9-oz.) bag spinach
2 lime, juiced
6 Tbsp. balsamic glaze
2 shallot, chopped fine
4 cups fresh pineapple, diced
2 cup fresh blueberries
2 avocado, diced
2 cup pecans
¼ cup crumbled goat cheese



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1. In a Fix N Mix bowl, toss spinach with lime juice, balsamic glaze, and shallot.
2. Top with remaining ingredients to serve.

TABLESIDE GUACAMOLE



- ½ cup cilantro
- 2 garlic clove, peeled
- ½ red onion, peeled
- 4 Roma tomatoes, quartered
- 6 avocados, pitted and halved
- 2 lime, juiced
- 2 tsp. coarse kosher salt
- black pepper, to taste



1. Add cilantro and garlic to base of Power Chef System fitted with blade attachment. Cover and pull cord until finely chopped.
2. Add onion to Power Chef. Cover and pull cord until finely chopped.
3. Add tomatoes, lime juice and salt. Cover and pull cord until roughly chopped, and transfer ingredients to Fix N Mix Medium Bowl.
4. Add avocados to ingredients in bowl and mash together to reach desired consistency.