# Peanut-butter Eggs

½ cup butter or margarine
1 cup peanut butter
5 cups Powdered Sugar
1 teaspoon vanilla
½ bag Chocolate Chips
½ slice Paraffin Wax



#### 1. In the **Stack Cooker**, melt butter and peanut butter. Add vanilla and stir.

- 2. Add powdered sugar and mix with Silicone Spatula
- 3. Make egg halves in the **Egg Tray Insert** tray. Let set or freeze.
- 4. Melt chocolate chips and paraffin wax together.
- 5. Dip in the eggs. Place on Silicone Wonder® Mat until set.
- 6. Drizzle with chocolate and decorate with sprinkles if desired.

#### White Chocolate Deviled Eggs

1-12 oz. bag White Choc Chips Yellow Food Color ½ cup Rice Krispie Cereal Red colored decorating sugar



- 1. In **Tupperwave® Stack Cooker**, melt one bag of chips for 1 to 1 ½ minutes or until melted.
- 2. Using HALF of the melted chocolate, fill Egg Tray Inserts by teaspoon.
- 3. Allow to set.
- 4. Add Yellow food coloring and cereal to remaining chocolate. Fill eggs.
- 5. Sprinkle with red sugar to resemble paprika

# Bird's Nest Cake

Cake mix (any flavor) Eggs, Oil and Water Chocolate frosting Chow mein noodle



- Mix cake according to directions. Pour batter into Tupperwave® Stack Cooker with Cone. Cook on high for 10-14 minutes. Cool 5-7 minutes. Invert onto plate to cool anther 5-7 minutes.
- 2. In a **Medium Thatsa® Bowl**, mix Chocolate Frosting and Chow Mein Noodles. Spread onto cake as frosting.
- 3. Fill center with candy eggs and add decorative bird.

# **Easter Treat Class**

# **Easter Bunny Bait**

12-14 cups popcorn, popped

1/2 - of a 24 oz. package vanilla almond bark or1 - 16 oz. package white chocolate chipsEaster Sprinkles



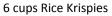
Easter M&M's plain or peanut

- 1. Pop the popcorn and remove any un-popped kernels. Place popcorn in a **Thatsa® Bowl** and set aside.
- Add the almond bark to Tupperwave<sup>®</sup> Stack Cooker and melt on the DEFROST setting on your microwave. When the almond bark is completely melted and smooth pour it over the popcorn. Using a Silicone Spatula, mix together coating all of the popcorn.
- Spread the popcorn on Silicone Wonder<sup>®</sup> Mat. Add the Easter M&M's and sprinkles, but do not stir. When dry break into smaller popcorn size pieces.

# **Easter Egg Nests**

- ¼ teaspoon water
- 2-4 drops of green food coloring
- ½ cup flaked coconut

1 package (10 ounces) regular marshmallows



1 bag Cadbury chocolate eggs

- Stir together the water and food coloring in a small bowl. Add coconut and stir the entire mixture together until the coconut is green.
- Melt butter in the base of the Tupperwave<sup>®</sup> Stack Cooker.
- 3. Add marshmallows and stir until completely melted.
- 4. Add Rice Krispies and stir until well coated.
- 5. Spoon with mixture into **Egg Tray Inserts** . Put thumb indent for nest. Allow to cool.
- 6. Fill the nests with green coconut and chocolate eggs. Serve in Egg Tray.

### Easter Grass (for displaying other candies)

2 Tablespoons lime Jello 1 1/3 cup coconut

- 1. Place ingredients in Thatsa<sup>®</sup> Bowl Jr.
- 2. Seal, and toss to mix
- 3. Sprinkle on Rectangular Cake Taker Base and display candies

# Almond Joy/Mounds Candy

5 oz. Sweetened Condensed Milk 1 tsp. Vanilla 2 cups powdered sugar 14 oz. coconut 12 oz. semi sweet chocolate chips 12 oz. milk chocolate chips 1 can dry roasted almonds

- 1. In a Thatsa Bowl<sup>®</sup>, mix sweetened condensed milk and vanilla.
- 2. Add powdered sugar and stir until smooth.
- 3. Stir in coconut.
- 4. Pat into **Snak Stor**<sup>®</sup> Large and chill. When firm, cut into 1" X 2" pieces.

For Mounds: melt semi sweet chocolate ships and dip half of the cut pieces into the melted choc. Place on Silicone Wonder® Mat to dry at room temp. For Almond Joy: melt milk chocolate chocolate chips. Press 2 almonds on top of each of the other half of the cut then dip in chocolate. Place on Silicone Wonder® Mat to dry at room temp.

# Easter Egg Nests

6 oz. chocolate chips6 oz. butterscotch chips5 oz. chow mein noodles1 Bag of Mini Jelly Beans or Candy eggs



- 1. Melt chocolate in Tupperwave® Stack Cooker.
- 2. Stir in chow mein noodles.
- 3. Mound on **Silicone Wonder® Mat** and use the bottom of spoon to indent center.
- 4. Place mini jelly beans in nests for eggs.

### **Bunny Tails**

12 Large marshmallows1 cup white chocolate chips1 cup sweetened coconut flakes



- 1. Melt chocolate in Tupperwave<sup>®</sup> Stack Cooker.
- 2. Dip half of a marshmallow into the melted white chocolate.
- 3. Place the marshmallow chocolate side up on Silicone Wonder® Mat.
- 4. Sprinkle coconut over the chocolate.