



**Tupperware®**

# **PORTIONING SCOOPS**

*Recipes*

## PORTIONING SCOOPS RECIPES

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## PORTIONING SCOOPS

### SMALL SCOOP

1 Tablespoon  
1/16 Cup



### MEDIUM SCOOP

2 Tablespoons  
1/8 Cup



### LARGE SCOOP

3<sup>3</sup>/<sub>4</sub> Tablespoons  
1/4 Cup



# PORTIONING SCOOPS

Hey, what's the scoop? Say hello to clean and dry hands when shaping meatballs, truffles, falafel and many more delicious recipes, thanks to the Portioning Scoops. The scoops are so easy to use, and a bonus is that all your ingredients are equal sizes, which makes it great for cooking or sharing!

You can use the scoops for more than just portioning! You can use them to measure out dry ingredients, such as flour, sugar, cocoa powder, etc .... making it easier in the kitchen when it comes to clean up!

**The recipes in this cookbook measure dry ingredients using the different sized scoops.**

**For reference:**

**Small Scoop - (Small)**

**Medium Scoop - (Medium)**

**Large Scoop - (Large)**

**Example: 5 Tbsp. breadcrumbs (5 Small)**

Some preparations are stickier than others. You might need to plunge your scoop head in cold water or grease it with some oil before scooping.

The Large scoop is great for portioning side dishes Like mashed potatoes or rice. The small scoop for sweets Like chocolate truffles and energy balls. For many other recipes, Like cookies, meatballs or croquettes, it's all about taste and culture. They will taste great small, medium or Large!

**The wiper takes it -**  
It releases your delicious preparation when pressing the Lever.

**Handle your work -**  
The handle is ergonomic and comfortable to hold.

**Standing ovation -**  
Flat bottom allowing the scoop to stand on its own for a mess free countertop

**Easy as a click -**  
Click the scoop in the handle to assemble.  
Push the knob on the back of the handle to release the scoop.

**A Little push for a big result -**  
Push the Lever to allow the wiper to release the content of the scoop.

**Three different sizes -**  
Choose the best size for the recipe of your choice.

Use them to measure dry ingredients and avoid cleaning more tools.



# BAKED FALAFEL

## INGREDIENTS

- 1 (18 oz.) can chickpeas, drained and rinsed
- 1 scallion, finely chopped
- 3 garlic cloves, peeled
- 8-10 sprigs of fresh herbs, cilantro, parsley, etc.
- Salt and pepper
- ½ tsp. ground coriander
- ½ tsp. ground cumin
- ½ tsp. ground paprika
- ½ tsp. baking soda
- 5 Tbsp. breadcrumbs (5 Small)
- 2 Tbsp. olive oil

## DIRECTIONS

1. Preheat oven to 200°C/400°F. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. Combine chickpeas, chopped scallion, garlic and fresh herbs in a bowl.
3. Using the **Fusion Master Mincer** fitted with the fine mincer disc, mince the chickpea mixture.
4. Mix the minced chickpea mixture with salt, pepper, coriander, cumin, paprika, baking soda and breadcrumbs. Knead lightly with your hands. Allow to stand for 15 minutes.
6. Scoop approximately 35 falafels, using the **Small Portioning Scoop**. Gently roll in your hands to make them round. Place on **Silicone Baking Sheet with Rim**. *(rinse scoop with cold water in between scoops, shake off excess water).*
8. Place olive oil in a small bowl, roll the falafel in the oil, then set them back on the **Silicone Baking Sheet with Rim**.
9. Bake for 20 minutes. Serve as an appetizer, as a starter with a green salad, or in a sandwich using pita bread with mixed raw vegetables and a yogurt sauce.

# Berry SHORTCAKE



## INGREDIENTS

2 cups all-purpose flour (8 Large)  
1 Tbsp. baking powder (1 Small)  
3 Tbsp. granulated sugar (3 Small)  
½ tsp. salt  
½ cup unsalted butter, melted  
1 cup whole milk

Filling  
1¼ cups mixed berries (5 Large)  
*quarter strawberries if using*  
5 Tbsp. granulated sugar (5 Small)  
1 cup heavy cream, cold  
½ tsp. vanilla extract

## DIRECTIONS

1. Preheat oven to 220°C/425°F. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. In a Large bowl, whisk together dry ingredients. Make a well in the center of the mixture.
3. Pour butter and milk into the well. Fold mixture until combined.
4. Using the **Large Portioning Scoop**, scoop out 9 heaping portions and place it on the **Silicone Baking Sheet with Rim**.
6. Bake 14-16 minutes or until slightly golden brown. Allow to cool.
7. Add berries to a medium bowl and gently mash. Add 3 Tbsp. sugar, seal bowl and shake to combine. Allow to rest for 30 minutes.
8. In the **Whip N' Mix Chef**, combine heavy cream, 2 Tbsp. sugar and vanilla extract and whip on gear I until soft peaks.
9. Cut biscuits in half. Using the **Medium Portioning Scoop**, place 9 heaping scoops of berries onto the bottom half of each biscuit.
10. Using the **Large Portioning Scoop**, scoop out whipped cream and place on top of berries. Place other half of the biscuit on top and serve.

# Chocolate Chip COOKIES



## INGREDIENTS

- 1½ cup all-purpose flour (5 Large)
- 1½ tsp. baking powder (½ Small)
- Pinch of salt
- ½ cup brown sugar (4 Medium)
- ½ cup unsalted butter, softened
- 1 large egg
- 1½ cup chocolate chips (5 Large)

## DIRECTIONS

1. Preheat oven to 180°C/350°F. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. In a medium bowl, combine flour, baking powder and salt.
3. In the **Mix-N-Stor Pitcher**, whisk brown sugar and softened butter together. Add the egg and whisk again.
4. Add dry ingredients into the **Mix-N-Store Pitcher** and mix until you have a consistent dough. Fold in chocolate chips.
5. Using the **Medium Portioning Scoop**, scoop out 16 portions and place on the **Silicone Baking Sheet with Rim**. Flatten portions slightly with the back of the Portioning Scoop.
6. Bake for 10 minutes. Allow to cool completely before serving.



# Chocolate TRUFFLES



## INGREDIENTS

- 9 oz. dark chocolate (55% cacao)
- ½ cup unsalted butter, softened and cut into pieces
- 2 Tbsp. creme fraiche or sour cream (1 Medium)
- ½ cup powdered sugar (2 Large)
- ¼ cup unsweetened cocoa powder, sifted (1 Large)

## DIRECTIONS

1. Break chocolate into pieces and place into the base of **1½ Qt. Stack Cooker Casserole**. Add butter, cover and microwave on full power for 90 seconds, stopping halfway to stir. Allow to stand for 1 minutes, then stir until smooth. If the chocolate is not completely melted, microwave again at 30 second intervals until melted.
2. Add creme fraiche and powdered sugar and mix until combined.
3. Cover and place in fridge until thickened, for 1 hour 30 minutes.  
*If left in the fridge too long, let mixture stand at room temperature for 20 minutes before portioning.*
4. Prepare a warm water bath, then using the **Small Portioning Scoop**, portion 24 truffles (rinse scoop between each truffle).
5. Roll in cocoa powder then gently roll in your hands to make them round.
6. Keep the truffles in the fridge.



# CORNBREAD BITES



## INGREDIENTS

- ¾ cup cornmeal or polenta (5 Medium)
- ¼ cup self-rising flour (1 Large)
- ¼ cup whole milk
- 1 Tbsp. granulated sugar (1 Small)
- 1 large egg
- ¼ cup unsalted butter, melted
- ¼ tsp. salt

## DIRECTIONS

1. Preheat oven to 180°C/350°F. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. In the **Mix-N-Stor Pitcher** whisk together all ingredients until you have a consistent batter.
4. Using the **Small Portioning Scoop**, scoop batter on the **Silicone Baking Sheet with Rim**, spacing them evenly.
5. Bake for 6 minutes. Serve warm with butter.

# DEVILED EGGS

Traditional



## INGREDIENTS

6 hard boiled eggs  
¼ cup mayonnaise (1 Large)  
2 tsp. Dijon mustard  
1 tsp. hot sauce, optional  
Salt and pepper, to taste  
Smoked paprika, garnish

## DIRECTIONS

1. Halve the eggs lengthwise and scoop out the yolks into the **SuperSonic Chopper Tall**.
2. Add the mayonnaise, mustard, hot sauce, salt and pepper to the **SuperSonic Chopper Tall**. Cover and pull cord until smooth.
3. Using the **Small Portioning Scoop**, scoop out egg yolk mixture and release into the cavity of the egg white. Repeat until all eggs are filled.
4. Garnish with desired toppings.

# DEVILED EGGS

## with Chorizo



### INGREDIENTS

- 6 hard boiled eggs
- ¼ cup mayonnaise (1 Large)
- 2 tsp. Dijon mustard
- 2 oz. chorizo, cooked and finely diced
- 1 tsp. dried cilantro
- ½ tsp. cumin
- ¼ tsp. chili powder
- 1 lime, juiced
- Salt and pepper, to taste

### DIRECTIONS

1. Halve the eggs lengthwise and scoop out the yolks into the **SuperSonic Chopper Tall**.
2. Add all ingredients to the **SuperSonic Chopper Tall**. Cover and pull cord until smooth.
3. Using the **Small Portioning Scoop**, scoop out egg yolk mixture and release into the cavity of the egg white. Repeat until all eggs are filled.
4. Garnish with desired toppings.

# DEVILED EGGS

with Smoked Salmon



## INGREDIENTS

- 6 hard boiled eggs
- ¼ cup mayonnaise (1 Large)
- 2 tsp. Dijon mustard
- 1½ oz. smoked salmon, finely diced
- 2 Tbsp. sour cream (1 Medium)
- 2 tsp. capers with brine
- 2 tsp. red onion, finely diced
- 1 tsp. fresh dill
- Salt and pepper, to taste

## DIRECTIONS

1. Halve the eggs lengthwise and scoop out the yolks into the **SuperSonic Chopper Tall**.
2. Add the mayonnaise, mustard, salmon, sour cream, capers, red onion, dill, salt and pepper to the **SuperSonic Chopper Tall**. Cover and pull cord until smooth.
3. Using the **Small Portioning Scoop**, scoop out egg yolk mixture and release into the cavity of the egg white. Repeat until all eggs are filled.
4. Garnish with desired toppings.

# Easy Oven MEATBALLS



## INGREDIENTS

- 2 slices day-old bread
- 2 cups water
- 6-7 sprigs of parsley
- 1 garlic clove, peeled
- 1 lb. ground beef (9 Large)
- 1 large egg
- 1 tsp. salt
- Pepper to taste

## DIRECTIONS

1. Preheat oven to 220°C/425°F. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. Cut bread in large pieces and soak in water for 10 minutes.
3. Place parsley and garlic in the **SuperSonic Chopper Compact**, cover and pull cord until finely chopped.
4. Drain bread in a colander. Firmly press bread to get out most of the water.
5. In the **Mix-N-Stor Pitcher**, mix bread, garlic mixture, ground meat and remaining ingredients until fully combined.
6. Using the **Small Portioning Scoop**, scoop 45 meatballs onto the **Silicone Baking Sheet with Rim**. Gently roll in your hand to make them round.
7. Bake for 10-13 minutes.
8. Serve on their own, with pasta or on a sub.

*Optional Tip: Roll in a mixture of 2 M Scoops grated Parmesan and 2 M Scoops breadcrumbs before baking.*

*Optional Tip: Add spices of your choice to the mixture: cumin, curry, paprika. (approx. ½ S Scoop).*

# Edible Chocolate Chip COOKIE DOUGH



## INGREDIENTS

- 1¼ cup all-purpose flour (5 Large)
- ½ cup unsalted butter, melted
- ¼ cup granulated sugar (1 Large)
- ½ cup brown sugar (2 Large)
- 1½ tsp. whole milk
- 1 tsp. vanilla extract
- ½ tsp. salt
- ½ cup mini chocolate chips (2 Large)

## DIRECTIONS

1. Place flour\* in microwave safe container. Microwave at full power for 90 seconds total, stirring every 30 seconds.
2. In the **Whip N' Mix Chef**, pour butter, both sugars, milk and vanilla extract, mix on gear I.
3. Add flour and salt, mix on gear II.
4. Remove cover and fold in chocolate chips.
5. Using the **Small Portioning Scoop**, scoop out edible cookie dough and place in a fridge safe container. Place in fridge until ready to serve.

\*Flour is a raw ingredient and must be heat treated to eliminate harmful bacteria before consuming.



# Edible Sugar COOKIE DOUGH



## INGREDIENTS

- 1¼ cup all-purpose flour (5 Large)
- ½ cup unsalted butter, melted
- ¼ cup granulated sugar (1 Large)
- ½ cup brown sugar (2 Large)
- 1½ tsp. whole milk
- 1 tsp. vanilla extract
- ½ tsp. salt
- ¼ cup candy sprinkles (1 Large)

## DIRECTIONS

1. Place flour\* in microwave safe container. Microwave at full power for 90 seconds total, stirring every 30 seconds.
2. In the **Whip N' Mix Chef**, pour butter, both sugars, milk and vanilla extract, mix on gear I.
3. Add flour and salt, mix on gear II.
4. Using the **Small Portioning Scoop**, scoop out edible cookie dough, sprinkle with candy sprinkles and place in a fridge safe container. Place in fridge until ready to serve.

\*Flour is a raw ingredient and must be heat treated to eliminate harmful bacteria before consuming.



# Edible Monster COOKIE DOUGH



## INGREDIENTS

- 1¼ cup all-purpose flour (5 Large)
- ½ cup unsalted butter, melted
- ¼ cup granulated sugar (1 Large)
- ½ cup brown sugar (2 Large)
- 1½ tsp. whole milk
- 1 tsp. vanilla extract
- ½ tsp. salt
- 2 Tbsp. peanut butter, melted (1 Medium)
- ½ cup quick oats (2 Large)
- ¼ cup mini chocolate chips (1 Large)
- ¼ cup mini candy coated chocolate (1 Large)

## DIRECTIONS

1. Place flour\* in microwave safe container. Microwave at full power for 90 seconds total, stirring every 30 seconds.
2. In the **Whip N' Mix Chef**, pour butter, both sugars, milk and vanilla extract, mix on gear I.
3. Add flour and salt, mix on gear II.
4. Remove cover and fold in peanut butter, oats, chocolate chips and candy coated chocolates.
5. Using the **Small Portioning Scoop**, scoop out edible cookie dough, sprinkle with candy sprinkles and place in a fridge safe container. Place in fridge until ready to serve.

\*Flour is a raw ingredient and must be heat treated to eliminate harmful bacteria before consuming.

# Edible Triple Chocolate COOKIE DOUGH



## INGREDIENTS

- |   |                                       |
|---|---------------------------------------|
| 1¼ cup all-purpose flour (5 Large)                | ¼ cup milk chocolate chips (1 Large)  |
| ½ cup unsalted butter, melted                     | ¼ cup white chocolate chips (1 Large) |
| ¼ cup granulated sugar (1 Large)                  |                                       |
| ½ cup brown sugar (2 Large)                       |                                       |
| 1½ tsp. whole milk                                |                                       |
| 1 tsp. vanilla extract                            |                                       |
| ½ tsp. salt                                       |                                       |
| ⅓ cup unsweetened cocoa powder, sifted (3 Medium) |                                       |

## DIRECTIONS

1. Place flour\* in microwave safe container. Microwave at full power for 90 seconds total, stirring every 30 seconds.
2. In the **Whip N' Mix Chef**, pour butter, both sugars, milk and vanilla extract, mix on gear I.
3. Add flour and salt, mix on gear II.
4. Remove cover and fold in cocoa and chocolate chips.
5. Using the **Small Portioning Scoop**, scoop out edible cookie dough, sprinkle with candy sprinkles and place in a fridge safe container. Place in fridge until ready to serve.

\*Flour is a raw ingredient and must be heat treated to eliminate harmful bacteria before consuming.

# ENERGY BITES



**Tupperware**

## INGREDIENTS

- 8 medjool dates, pitted
- $\frac{1}{4}$  cup coconut oil (2 Medium)
- 1 cup uncooked old fashioned oatmeal (4 Large)
- $\frac{1}{4}$  cup mini chocolate chips (1 Large)
- $\frac{1}{2}$  cup nut butter, peanut butter, almond butter, etc.
- 1 tsp. vanilla extract
- $\frac{1}{2}$  cup ground flax seed (2 Large)

## DIRECTIONS

1. Place dates in the 2 cup **Micro Pitcher** cover dates with water. Cover the **Micro Pitcher** and microwave for 90 seconds at full power. Allow to stand for 5 minutes or until dates are softened.
2. Drain the dates and place in the **SuperSonic Chopper Extra** with blade attachment, cover and pull cord until dates are finely chopped into a paste then remove into another bowl.
3. In the 1 cup **Micro Pitcher**, add coconut oil and microwave for 1 minute or until oil has melted.
4. In the clean **SuperSonic Chopper Extra**, place old fashioned oats, cover and pull cord until the oats are finely chopped.
5. Add date paste, melted coconut oil, mini chocolate chips, nut butter and vanilla extract to the **SuperSonic Chopper Extra**, cover and pull cord until ingredients are fully combined.
6. Remove the blade from the **SuperSonic Chopper Extra** and set aside. Add ground flax seed and mix until fully combined.
7. Using the **Small Portioning Scoop**, scoop out 15 energy bites and place in a fridge safe container.
8. Store in the fridge until ready to eat.

# FUDGY

## Chocolate Cookies



### INGREDIENTS

- 1½ cups all-purpose flour (6 Large)
- ½ cup cocoa powder, sifted (2 Large)
- 1 tsp. baking soda
- ½ tsp. salt
- ½ cup unsalted butter, softened
- 1 cup granulated sugar (4 Large)
- 2 Large eggs
- 1 tsp. vanilla extract

### DIRECTIONS

1. Preheat oven to 190°C/375°F. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. In a small bowl, combine flour, cocoa powder, baking soda and salt.
3. In the **Whip N' Mix Chef**, add butter and sugar, cover and beat on gear 11 until Light and fluffy.
4. Add eggs and vanilla extract, cover and beat on gear II until the mixture is smooth.
5. Add flour mixture, cover and mix on gear II until it becomes hard to turn.
6. Scrape down the sides and finish mixing for a few seconds using the **Silicone Spatula**.
7. Using the **Medium Portioning Scoop**, scoop out 16 cookies, 2-3 inches apart on **the Silicone Baking Sheet with Rim**.
8. Bake for 9-10 minutes. Allow to cool completely before serving.

# GINGERSNAP

## Sandwich Cookies



### INGREDIENTS

- |   |  |
|---|--|
| 2 cups all-purpose flour (8 Large)        | 1 Large egg                            |
| 1 tsp. baking soda                        | ¼ cup molasses                         |
| ½ tsp. salt                               | 1 tsp. vanilla extract                 |
| ½ tsp. ground cinnamon                    | ¼ cup granulated sugar (1 Large)       |
| ½ tsp. ground ginger                      | <i>Cinnamon Buttercream</i>            |
| ⅛ tsp. ground cloves                      | ¼ cup unsalted butter, softened        |
| ⅛ tsp. ground nutmeg                      | 1 cup powdered sugar, sifted (4 Large) |
| ½ cup unsalted butter, softened           | 3 Tbsp. heavy cream                    |
| ½ cup granulated sugar (2 Large)          | ½ tsp. vanilla extract                 |
| ½ cup light brown sugar, packed (2 Large) | ½ tsp. ground cinnamon                 |

### DIRECTIONS

1. Preheat oven to 190°C/375°F. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. In a small bowl, combine flour, baking soda, salt and spices.
3. In the **Whip N' Mix Chef**, add butter, both white and Light brown sugars, cover and beat on gear II until Light and fluffy.
4. Add egg, molasses and vanilla extract, cover and beat on gear II until smooth.
5. Add half of the flour mixture, cover and mix on gear II just until combined. Scrape down the sides, add remaining flour mixture, cover and mix until fully combined.
6. Using the **Medium Portioning Scoop**, scoop out 20 portions, roll in sugar then place 2-3 inches apart from each other on the **Silicone Baking Sheet with Rim**.
7. Bake for 10-12 minutes. Allow to cool completely.
8. In a clean **Whip N' Mix Chef**, add all the ingredients, cover and beat on gear II until mixture is smooth.
9. Once cookies are cool, using the **Small Portioning Scoop**, portion the cinnamon buttercream onto the bottom of one cookie. Top with another cookie to complete the sandwich.

# MAC AND CHEESE

## Muffins



### INGREDIENTS

- |  |                                 |
|--|---------------------------------|
| 1½ cup ditalini or elbow pasta (5 Large)     | 1 tsp. onion powder             |
| 1 cup sharp cheddar cheese, grated (4 Large) | ½ tsp. salt                     |
| 1 cup Swiss cheese, grated                   | ¼ tsp. black pepper             |
| ½ cup whole milk                             | ¼ tsp. cayenne pepper, optional |
| 2 Tbsp. all-purpose flour (1 Medium)         |                                 |
| 1 tsp. garlic powder                         |                                 |

### DIRECTIONS

1. Preheat oven to 190°C/370°F. Place two **Silicone Muffin Forms** on a baking sheet.
2. Place pasta into the **Microwave Pasta Maker** and fill to water pictogram level. Do not use cover when cooking.
3. Microwave for 18 minutes or until al dente. Drain pasta using the cover.
4. Immediately add all ingredients while pasta is warm and mix until fully combined.
6. Using the **Large Portioning Scoop**, scoop out one portion into each cavity of the **Silicone Muffin Forms**.
7. Bake for 20 minutes.
8. Serve warm.



# No Bake Choco-Coco MACAROONS



## INGREDIENTS

- 3 cups dry grated coconut (12 Large)
- 1 (14 oz.) can sweetened condensed milk
- 1 cup dark chocolate, chopped into small pieces (4 Large)
- 1 Tbsp. coconut oil (1 Small)

## DIRECTIONS

1. Place grated coconut and sweetened condensed milk into a large bowl. Mix until well combined and sticky.
2. Using the **Small Portioning Scoop**, scoop out coconut mixture and place into a **Freezer Mates PLUS Container**; Repeat until finished.
3. Place the container in the Freezer for 30 minutes.
4. Add chocolate pieces and coconut oil to the 2 cup **Micro Pitcher**, cover and microwave in 30 second intervals until melted. Allow to stand for 1 minute, then stir until smooth.
5. Taking one coconut mound at a time, dip the tops into the chocolate and shake off any excess. Place back inside the **Freezer Mates PLUS Container**.
6. When finished, freeze again for 15 minutes to harden chocolate or keep in fridge until ready to serve.



# Raisin, Oat and Yogurt **MUFFINS**



## INGREDIENTS

- ½ cup unsalted butter
- 2 cups all-purpose flour (8 Large)
- 1½ tsp. baking powder
- ¾ cup granulated sugar (3 Large)
- 1 cup raisins (4 Large)
- ¾ cup oats (3 Large)
- 2 Large eggs
- ¾ cup plain, Greek yogurt (5 Medium)

## DIRECTIONS

1. Preheat oven to 180°C/350°F. Place two **Silicone Muffin Forms** on a baking sheet; set aside.
2. Place butter into the **2 cup Micro Pitcher**, cover and microwave for 30 seconds at a time until fully melted.
3. In the **Mix-N-Stor Pitcher**, combine flour, baking powder, sugar, raisins and oats.
4. Add eggs, melted butter and yogurt and mix until you have a consistent batter.
5. Using the **Medium Portioning Scoop**, scoop out 2 portions of batter in each cavity.
6. Bake for 20 minutes.
7. Allow to stand for 5 minutes, then gently unmold.

# Rice and Cheese CROQUETTES



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## INGREDIENTS

- 1½ cup risotto rice (Arborio) (6 Large)
- 2¾ cup water
- 2 Tbsp. unsalted butter, softened
- 1 cup grated Parmesan cheese (4 Large)
- Salt and pepper

### *Breading*

- ¼ cup breadcrumbs (2 Medium)
- ¾ cup grated Parmesan cheese (3 Large)

## DIRECTIONS

1. Preheat oven to 220°C/425°F. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. Rinse and drain the rice using a colander until water runs clear.
3. Add rice and water to the **Smart Multi-Cooker**, cover and microwave 5 minutes at full power. Then cook for an additional 15 minutes at 50% power.
4. Add butter, grated cheese, salt and pepper, then stir until butter is completely melted. Allow to stand for 10-15 minutes, do not wait much Longer or mixture will become too stiff and can be more challenging to scoop.
5. To make the breading: Using the **SuperSonic Chopper Extra** fitted with blade attachment, blend breadcrumbs and grated cheese. then pour into a medium bowl.
6. Using the **Medium Portioning Scoop**, scoop croquettes, roll in the breadcrumb and cheese mixture to coat them and place on the **Silicone Baking Sheet with Rim**.
7. Bake for 20 minutes. Serve as an appetizer or as a starter with green salad.

# SAVORY DROP BISCUITS



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## INGREDIENTS

- 2 cups all-purpose flour (9 Large)
- 1 Tbsp. baking powder (1 Small)
- 1 tsp granulated sugar
- ½ tsp. salt
- ½ cup unsalted butter, melted
- 1 cup whole milk
- 2 Tbsp. butter, melted (for brushing tops, optional)

## DIRECTIONS

1. Preheat oven to 200°C/400°F. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. In a Large bowl, whisk together dry ingredients. Make a well in the center of the mixture.
3. Combine melted butter and milk, then pour mixture into the well of the flour mixture. Fold mixture just until combined.
5. Using the **Large Portioning Scoop**, scoop out 9 heaping portions and place it on the **Silicone Baking Sheet with Rim**.
6. Bake until tops are slightly golden brown, approx. 14-16 min.
7. Brush with melted butter and serve warm.

# SAVORY DROP BISCUITS

*with Bacon, Cheddar and Chives*



**Tupperware**

## INGREDIENTS

- |  |  |
|--|--|
| 2 cups all-purpose flour (9 Large)         | ½ cup unsalted butter, melted                        |
| 1 Tbsp. baking powder (1 Small)            | 1 cup whole milk                                     |
| 1 tsp. granulated sugar                    | 2 Tbsp. butter, melted (for brushing tops, optional) |
| ½ tsp. salt                                |  |
| 6 strips of crispy bacon, finely chopped   |  |
| ½-¾ cup cheddar cheese, grated (2-3 Large) |  |
| 2 Tbsp. chives, finely chopped (1 Medium)  |  |

## DIRECTIONS

1. Preheat oven to 200°C/400°F. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. In a Large bowl, whisk together dry ingredients, bacon, cheddar cheese and chives. Make a well in the center of the mixture.
3. Combine melted butter and milk, then pour mixture into the well of the flour mixture. Fold mixture just until combined.
5. Using the **Large Portioning Scoop**, scoop out 9 heaping portions and place it on the **Silicone Baking Sheet with Rim**.
6. Bake until tops are slightly golden brown, approx. 14-16 min.
7. Brush with melted butter and serve warm.

# SLIDERS



## INGREDIENTS

- 1 lb. ground beef, sirloin, chicken or turkey (8 Large)
- 1 tsp. salt
- ½ tsp. pepper
- 8 mini burger buns

## DIRECTIONS

1. In a medium bowl, combine ground meat of your choice, salt and pepper.
2. Using the **Large Portioning Scoop**, scoop and flatten to form the sliders.
3. Place up to 4 sliders in the **MicroPro Grill**. Place cover in the GRILL position and microwave for 3 minutes.
5. Using oven gloves, remove cover and flip the sliders. Place cover back in the GRILL position and microwave for 4 minutes.
6. If adding sliced cheese: Using oven gloves, remove cover and place one slice of cheese on each slider. Place cover on in the CASSEROLE position and allow to stand for approximately 1 minute to melt the cheese.
7. Repeat until all burger mixture is finished.
8. Prepare burger with desired toppings and serve with fries or chips.

# SLIDERS

*All American*



## INGREDIENTS

1 lb. ground beef, sirloin, chicken or turkey (8 Large)  
1 tsp. salt  
½ tsp. pepper  
1 Tbsp. onion powder (1 Small)  
8 mini burger buns

*All American Toppings*  
Sliced cheddar cheese, lettuce, tomato, sliced red onion, sliced pickles, mustard, mayo, ketchup

## DIRECTIONS

1. In a medium bowl, combine ground meat of your choice, salt, pepper and onion powder.
2. Using the **Large Portioning Scoop**, scoop and flatten to form the sliders.
3. Place up to 4 sliders in the **MicroPro Grill**. Place cover in the GRILL position and microwave for 3 minutes.
5. Using oven gloves, remove cover and flip the sliders. Place cover back in the GRILL position and microwave for 4 minutes.
6. If adding sliced cheese: Using oven gloves, remove cover and place one slice of cheese on each slider. Place cover on in the CASSEROLE position and allow to stand for approximately 1 minute to melt the cheese.
7. Repeat until all burger mixture is finished.
8. Prepare burger with desired toppings and serve with fries or chips.



# SLIDERS

*Greek*



## INGREDIENTS

1 lb. ground beef, sirloin, chicken  
or turkey (8 Large)  
1 tsp. salt  
½ tsp. pepper  
¼ cup feta cheese, crumbled (1  
Medium)  
1 Tbsp. dried parsley (1 Small)  
½ tsp. garlic powder  
8 mini burger buns

*Greek Toppings*

Kalamata olives, spinach, tomato,  
sliced red onion, tzatziki sauce

## DIRECTIONS

1. In a medium bowl, combine ground meat of your choice, salt, pepper, feta cheese, parsley and garlic powder.
2. Using the **Large Portioning Scoop**, scoop and flatten to form the sliders.
3. Place up to 4 sliders in the **MicroPro Grill**. Place cover in the GRILL position and microwave for 3 minutes.
5. Using oven gloves, remove cover and flip the sliders. Place cover back in the GRILL position and microwave for 4 minutes.
6. If adding sliced cheese: Using oven gloves, remove cover and place one slice of cheese on each slider. Place cover on in the CASSEROLE position and allow to stand for approximately 1 minute to melt the cheese.
7. Repeat until all burger mixture is finished.
8. Prepare burger with desired toppings and serve with fries or chips.



# Tie Dye MARBLE CAKE



**Tupperware®**

## INGREDIENTS

- ¾ cup all-purpose flour (3 Large)
- 1 tsp. baking powder
- ½ tsp. salt
- ¼ cup unsalted butter. melted
- ¼ cup vegetable oil
- ⅔ cup granulated sugar (3 Medium)
- 1 large egg
- 1 tsp .vanilla extract
- ¼ cup +1 Tbsp. whole milk
- 5 drops of 3 different colored food coloring

## DIRECTIONS

1. Preheat oven to 180°C/350°F. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven with **Pro Ring** on top.
2. In a small bowl, combine flour, baking powder and salt.
3. In the **Whip N' Mix Chef**, add butter, vegetable oil and sugar. Mix on gear I until combined. Add egg and vanilla extract, cover, mix again.
4. Add half of the flour mixture and mix on gear II just until combined.
5. Add remaining half of flour. Place funnel attachment on the cover and add milk. Mix on gear II until the mixture is fully combined.
6. Evenly separate cake batter into 3 different bowls. Add 5 drops of different colored food coloring to each bowl. Mix until combined.
8. Using the **Small Portioning Scoop**, alternate scooping out different colors and placing it randomly.
9. Using a toothpick, swirl cake batter around to create the marble effect.
10. Bake for 18-20 minutes.
11. Allow to stand for 10 minutes before gently unmolding.