



Tupperware

Silicone Form
ROUND
Recipes

Silicone Forms

ROUND FEATURES



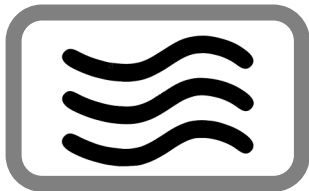
- No need for grease or spray with our non-stick interior coating
- Raised handles
- Heat distributes evenly throughout the mold
- Fits in all microwaves and ovens
- It has six cup capacity.
- Measures 11¾ (outside) 9" x 2½"
- Royal Amethyst

Our durable Silicone Baking Forms feature non-stick coating on the interior for easy cleaning and cooking (up to 428° F/220°C). They produce no odor or smoke and can be used in the fridge, freezer, oven or microwave.

*Features Limited Lifetime Warranty.

Silicone Forms

ROUND FEATURES



Microwave Safe



Refrigerator Safe



Dishwasher Safe



Oven Safe
up to 428° F/220°C



Freezer Safe

ROUND FORM RECIPES

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Cheese Frosting
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20. Spinach Pie
21. Streusel Coffee Cake
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Banana CAKE

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INGREDIENTS

3 very ripe bananas, mashed
¾ cup granulated sugar
½ cup light brown sugar, lightly
packed
½ cup vegetable oil
2 extra-large eggs, at room
temperature
½ cup sour cream
1 tsp. pure vanilla extract
Grated zest of 1 orange
2 cups all-purpose flour
1 tsp. baking soda

½ tsp. kosher salt
½ cup coarsely chopped walnuts
(optional)
Walnut halves, for decorating
(optional)

Cream Cheese Frosting

6 ounces cream cheese, at room
temperature
6 Tbsp. unsalted butter, at room
temperature
1 tsp. pure vanilla extract
2½ cups sifted confectioners' sugar

DIRECTIONS

1. Preheat oven to 350°F/180°C. Place **Silicone Round Form** on a baking sheet, lightly butter inside of form and set aside.
2. In the bowl of an electric mixer fitted with the paddle attachment, mix the bananas, granulated sugar, and brown sugar on low speed until combined. With the mixer still on low, add the oil, eggs, sour cream, vanilla, and orange zest. Mix until smooth.
3. In a separate bowl, sift together the flour, baking soda, and salt. With the mixer on low, add the dry ingredients and mix just until combined. Stir in the chopped walnuts, if using. Pour the batter into the **Silicone Round Form** and bake for 45 to 50 minutes, until a toothpick inserted in the center comes out clean. Cool in the pan for 15 minutes, turn out onto a cooling rack, and cool completely.
4. Mix the cream cheese, butter, and vanilla in the bowl of an electric mixer fitted with the paddle attachment on low speed until just combined. Don't whip! Add the sugar and mix until smooth.
5. Spread the frosting thickly on the top of the cake and decorate with walnut halves, if using.



Berry **SHORTBREAD PIE**

INGREDIENTS

2 cup all purpose flour
 $\frac{2}{3}$ sugar
 $\frac{1}{2}$ tsp. baking powder
 $\frac{2}{3}$ cup butter, cut into small cubes
4 egg yolks
1 $\frac{1}{2}$ cup whipped cream
2 cup strawberries or raspberries
Powdered sugar, to serve

DIRECTIONS

1. Preheat oven to 350°F/180°C. Place **Silicone Round Form** on a baking sheet, lightly butter inside of form and set aside.
2. In a Mixing Bowl, combine flour, a pinch of salt, sugar and baking powder. Rub in butter to form a soft dough. Do not overwork.
3. Press evenly into **Silicone Round Form**. Bake in center of oven for about 25-27 minutes until pale golden. Cool completely, about 30 minutes before gently unmolding.
4. Spread with cream and decorate with berries and powdered sugar.



Blueberry ICE CREAM CAKE

INGREDIENTS

2 eggs
⅓ cup sugar
⅓ cup flour
a little butter to grease the mold
2 cups blueberries
3 Tbsp. blueberry jam
⅔ cup powdered sugar
a little freshly squeezed lemon juice
2 cups lemon yogurt

2 cups whipped cream
Whipped cream and blueberries for garnish

DIRECTIONS

1. Preheat oven to 400°F/200°C. Place **Silicone Round Form** on a baking sheet, lightly butter inside of form and set aside.
2. Separate eggs and beat egg whites. Add sugar and beat to stiff snow. Put egg yolks, sift flour over them and fold in a little.
3. Pour the dough into the **Silicone Round Form** and bake for 13-15 minutes. Allow to cool and invert onto a plate and cover.
4. Place blueberries in the **SuperSonic Chopper Extra** cover and pull cord to puree the blueberries and, if necessary, pass through a sieve. Add jam, powdered sugar, lemon juice and yogurt, then fold in the stiff whipped cream.
5. Pour blueberry mixture into the **Round Silicone Mold**, top with cake, cover with saran wrap and place in the freezer for 6 hours.
6. Invert cake onto a serving plate or Round Cake Taker decorate with cream, blueberries and mint leaves.

Carrot CAKE



INGREDIENTS

2 small carrot, peeled, cut into small pieces
1 cup self raising flour
 $\frac{2}{3}$ cup sugar
1 tsp. ground cinnamon
 $\frac{1}{2}$ cup butter, melted
2 egg

Topping

$\frac{3}{4}$ cup cream cheese, softened
 $\frac{1}{4}$ cup powdered sugar, sifted
 $\frac{1}{2}$ tsp. lemon juice
Chopped nuts, to decorate

DIRECTIONS

1. Place **Silicone Round Form** on a flat plate for transferring to the microwave.
2. Place carrot into the **SuperSonic Chopper Extra** with blade attachment. Lock in cover and pull cord until finely chopped.
3. In a mixing bowl, combine all cake ingredients.
4. Place **Silicone Round Form** on the microwave turntable. Cook on medium power (50%) at 900 watts for 4 minutes, 30 seconds, or until set. Stand for 5 minutes before gently unmolding.
5. In a small bowl, whisk cream cheese, powdered sugar and lemon juice until smooth.
6. Spread over cold cake and sprinkle over nuts.

Chocolate Brownie **CAKE**



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INGREDIENTS

- 1 cup dark chocolate, broken into small pieces
- $\frac{2}{3}$ cup butter
- $\frac{2}{3}$ cup sugar
- 4 eggs
- 2 Tbsp. flour
- Shaved dark chocolate, to decorate (optional)

DIRECTIONS

1. Place **Silicone Round Form** on a flat plate for transferring to the microwave.
2. Place chocolate and butter into the **2 Cup Micro Pitcher**. Cover and melt in microwave on medium power (50%) power at 900 watts for 2 minutes, or until melted.
3. Mix in sugar and eggs, one at a time. Add flour and mix until smooth.
4. Pour batter in the **Silicone Round Form** and place turntable in the microwave. Cook on medium (50%) at 900 watts for 3 minutes, 30 seconds, or until just set. Stand for 5 minutes before gently unmolding.
5. Scatter with chocolate shavings to serve.

Chocolate Raspberry **TRUFFLE TART**



Recipe by ChefMike McCurdy

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INGREDIENTS

- 1 (9-oz.) pkg Famous Wafers
- ¼ cup sugar
- 1 stick unsalted butter, melted
- 2 ¼ cups heavy cream
- 2 Tbsp. unsalted butter
- 4 (4 oz.) bars good-quality baking chocolate, broken into small pieces (*Do not use chips*)
- 1 tsp. vanilla extract

Garnish

- 3 (6-oz.) pkg. fresh raspberries*
- 2 Tbsp. apricot preserves
- 2 Tbsp. water

**3 packages of raspberries will completely cover top of tart - otherwise just use 1 to go around outside edge.*

DIRECTIONS

1. Combine Famous Wafers and sugar in the **SuperSonic Chopper Extra** with blade attachment, pull the cord until crumbled, add melted butter and pull cord until combined. Transfer crumb mixture to **Silicone Round Form**, press firmly into bottom, paying attention to the edges. Place form on a baking sheet then in freezer for 15-20 minutes.
2. Combine cream and butter in **1-Qt. Micro Pitcher**, cover in vent position, microwave on high for 30 seconds or until butter is melted (do not boil). Add chocolate, cover in closed position for 5 minutes. Add vanilla, stir to combine.
3. Remove **Silicone Round Form** from the freezer. Pour chocolate mixture into form. Return to freezer for 1 hour.
4. Remove from freezer and place a plate on top of tart and invert, gently peeling edges away from chocolate until tart releases from pan. Place serving plate on top of crumb base and invert again.
5. Decorate top of tart with raspberries, placing them close together; Set aside.
6. In **2 Cup Micro Pitcher** heat apricot preserves and water on high for 30 seconds then again for 20 seconds. Stir to mix thoroughly.
*(NOTE: if there are pieces of fruit in the preserves then you should strain them out). Using **Silicone Basting Brush**, apply a thin coating of glaze over raspberries. You must apply the glaze while it is hot, so work quickly. (If mixture thickens too much microwave for 20 seconds.)*
7. Refrigerate the tart until ready to serve. Allow to stand at room temperature for 20 minutes before slicing.



French APPLE CAKE

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INGREDIENTS

- | | |
|------------------------------------|---------------------------|
| 1 cup all-purpose flour | cut into ½-inch cubes |
| 1 tsp. baking powder | Confectioners' sugar, for |
| ¼ tsp. salt | decorating cake |
| 1 stick unsalted butter, softened | |
| ⅔ cup granulated sugar, plus more | |
| for sprinkling over cake | |
| 2 large eggs | |
| 1 tsp. vanilla extract | |
| 3 Tbsp. dark rum | |
| 2 baking apples, peeled, cored and | |

DIRECTIONS

1. Preheat oven to 350°F/180°C. Place **Silicone Round Form** on a baking sheet, lightly butter inside of form and set aside.
2. In a small bowl, whisk together the flour, baking powder and salt.
3. Cream the butter and granulated sugar until light and fluffy, about 3 minutes. Add the eggs, one at a time. Beat in the vanilla and rum.
4. Add the flour mixture and mix on low speed until just combined. Using a rubber spatula, fold in the chopped apples.
5. Pour the batter into the **Silicone Round Form**. Sprinkle evenly with 1 Tbsp. of granulated sugar. Bake for about 40 minutes, or until the cake is golden and a toothpick inserted into the center comes out clean.
6. Allow the cake to cool on a rack. Carefully invert the cake onto the rack, then gently flip the cake over and place right-side-up on a platter. Using a fine sieve, dust with Confectioners' sugar.
7. Cake can be served warm or room temperature, plain or with lightly sweetened whipped cream or vanilla ice cream.

FRITTATA



INGREDIENTS

8 eggs
4 Tbsp. milk
Salt and pepper, to taste

Option 1

2 cup mall broccoli florets, cooked
2 clove garlic, crushed
½ cup grated cheddar or parmesan
Optional finely chopped chorizo

Option 2

½ cup diced and cooked zucchini
½ cup feta
¼ cup sundried tomato strips
¼ cup chopped chives
8 basil leaves

DIRECTIONS

1. Preheat oven to 375°F/190°C. Place **Silicone Round Form** on a baking sheet.
2. In a **Quick Shake Container**, mix eggs, milk, salt and pepper. Mix in option flavors of choice.
3. Pour mixture into **Silicone Round Form** and bake in center of oven for 25-30 minutes, or until set and golden.
4. Stand 10 minutes before unmolding.



Greek Peach & Blueberry YOGURT CAKE

INGREDIENTS

- | | |
|------------------------------|-------------------------|
| 1½ cups all-purpose flour | 6 oz. blueberries |
| 1 tsp. baking powder | 1 tsp. granulated sugar |
| ½ tsp. baking soda | |
| 2 oz. butter softened | |
| 1 cup sugar | |
| 2 eggs | |
| ½ tsp. vanilla | |
| ½ cup Greek yogurt | |
| 2 peaches sliced into wedges | |

DIRECTIONS

1. Preheat oven to 350°F/180°C. Place **Silicone Round Form** on a baking sheet, lightly butter inside of form, line with parchment paper. Grease the parchment paper too, set aside.
2. Sift flour, baking powder, baking soda, together into a medium bowl.
3. In a separate bowl, beat butter, sugar, and 2 eggs until fluffy, 2-3 minutes on high speed. Add vanilla and Greek yogurt and continue beating until very creamy and light in color, for about 1 more minute. Keeping the mixer speed low, mix in the flour mix until combined. Do not overmix.
4. Transfer the cake batter to the **Silicone Round Form**. Top with sliced peaches, and scatter blueberries evenly on top in the spaces between the peach slices. Sprinkle the fruit with 1 tsp. granulated sugar.
5. Bake until cake turns golden, and the tester comes out clean in the center, about 45-60 minutes, depending on your oven.
6. When the cake is done baking, let it cool (still in the baking pan) on a wire rack. After cake has cooled for about 40 minutes. At this point, if the cake is cool enough, you can slide your hand under the cake, between the parchment paper and the bottom portion of the pan and move the cake with the parchment paper attached to its bottom onto a cake plate easily.



Hot Chocolate CHEESECAKE

INGREDIENTS

Cookie Crust

- 1 (17.5 oz) pkg. sugar cookie mix
- Butter and egg called for on cookie mix pouch for drop cookies
- 2 Tbsp. unsweetened cocoa
- ¼ cup butter, melted

Filling

- 3 packages (8 oz.) cream cheese, softened
- 1 cup sugar
- 1 cup dark chocolate chips, melted, cooled slightly
- 3 eggs
- 2 tsp. vanilla extract

DIRECTIONS

1. Heat oven to 350°F. Place **Silicone Round Form** on a baking sheet for transferring to the oven.
2. Make and bake 36 cookies as directed on pouch. Cool completely, reserve 20 cookies used below.
3. In the **SuperSonic Chopper Extra** with blade attachment, chop cookies to fine crumbs. Place in a medium bowl. Stir in cocoa and ¼ cup melted butter. Press very firmly on bottom and ½ inch up side of **Silicone Round Form**. Bake 14 to 16 minutes or until set in center.
4. In a large bowl, beat cream cheese with electric mixer until fluffy, add sugar, beat, add in melted chocolate. Beat in eggs one at a time, just until blended. Beat in vanilla. Pour into crust.
5. Bake 45 to 50 minutes or until cheesecake is set at least 2 inches from edge of pan and center of cheesecake still jiggles slightly when moved. Cool on cooling rack 30 minutes. Run small plastic spatula around edge of pan. Refrigerate uncovered at least 6 hours or overnight before serving.
6. When ready to serve, remove from **Silicone Round Form**.
7. In chilled medium bowl, beat whipping cream until soft peaks form; add marshmallow creme, and beat until blended and smooth. Fit decorating bag with ½-inch round piping tip; fill with cream mixture. Starting on outer edge of cheesecake, and using constant pressure on bag, pipe clockwise, working toward center and ending in a tall peak (use photo as guide). Decorate as desired. Store covered in refrigerator.

Topping

- 1 cup cold heavy whipping cream
- 1 jar (7 oz) Kraft Jet-Puffed marshmallow creme (1½ cups)

Decorations, as desired

- Miniature semisweet chocolate chips
- Kraft Jet-Puffed mallow bits vanilla marshmallows
- Peppermint candies, unwrapped, crushed



Mascarpone Pear TEA CAKE

INGREDIENTS

1½ cups all purpose flour
¼ cup + 1½ Tbsp. cornstarch
1½ tsp. teaspoon baking powder
¼ tsp. baking soda
¾ cup sugar
3 large eggs, room temperature
1 cup mascarpone, room temperature
2½ Tbsp. vegetable oil
¼ tsp. salt

2 pears, room temperature, ripe
but firm
2 Tbsp. sugar

DIRECTIONS

1. Pre-heat oven to 340°F /170°C. Lightly grease and flour a **Silicone Round Form**.
2. Clean and peel the pears, one pear chop into medium-sized cubes and the other pear thin slices, set aside.
3. In a medium bowl, at medium speed beat eggs and sugar until creamy, add mascarpone and continue beating until smooth.
4. In a medium bowl, whisk together flour, salt, corn starch, baking powder and baking soda.
5. Stir the flour mixture into the creamed mixture, stir gently to combine, then add the oil and stir to combine.
6. Fold in the medium-sized cubed pear, spoon into **Silicone Round Form**.
7. Top with sliced pears and sprinkle with sugar.
8. Bake approximately 45 - 60 minutes, or until toothpick comes out clean.



Meyer Lemon Olive Oil COFFEE CAKE

INGREDIENTS

- | | |
|--|---|
| 2 cups all-purpose flour, divided | 9 Tbsp. unsalted butter, melted and divided |
| 3 Tbsp. firmly packed light brown sugar | 2 large eggs |
| ½ cup + 1½ tbsp. granulated sugar, divided | ⅓ cup extra-virgin olive oil |
| 2½ tsp. Meyer lemon zest, divided | 1 tsp. baking powder |
| 5 tsp. fresh Meyer lemon juice, divided | 2 Tbsp. sour cream |
| 1 tsp. kosher salt, divided | ¼ cup prepared lemon curd |
| | Garnish: confectioners' sugar |

DIRECTIONS

1. Preheat oven to 350°F/180°C. Place **Silicone Round Form** on a baking sheet, lightly butter; set aside.
2. In a medium bowl, whisk together ¾ cup flour, brown sugar, 1½ Tbsp. granulated sugar, 1 tsp. lemon zest, 1 tsp. lemon juice, and ½ tsp. salt. Drizzle with 5 Tbsp. melted butter, and stir until combined. Crumble with your fingertips until desired consistency is reached.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat eggs, oil, and remaining ½ cup granulated sugar at medium-high speed until thick and pale yellow, 5 to 6 minutes. Stir in remaining 4 Tbsp. melted butter, remaining ½ tsp. lemon zest, and remaining 4 tsp. lemon juice until combined.
4. In a medium bowl, whisk together baking powder, remaining ¼ cups flour, and remaining ½ tsp. salt. With mixer on low speed, gradually add flour mixture to egg mixture, beating just until combined. Stir in sour cream. Pour ¾ of batter into prepared pan. Spread with lemon curd, and top with remaining batter, smoothing top with an offset spatula. Sprinkle with streusel.
5. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pan for 15 minutes. Run a sharp knife around edges of cake to loosen sides. Invert onto a plate, and then invert again onto a wire rack. Let cool completely. Garnish with confectioners' sugar.



Mushroom POT PIE

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INGREDIENTS

- 1 (2 ct.) pkg. refrigerated pie crust dough
- 2 clove garlic, crushed
- 2 shallot, peeled
- 3 cups mixed mushrooms (button or Portabella or mixed)
- $\frac{1}{4}$ cup butter
- 2 tsp. thyme
- 2 tsp. tomato paste
- $\frac{1}{4}$ cup flour
- 1 cup heavy cream

DIRECTIONS

1. Preheat oven to 350°F/180°C. Place **Silicone Round Form** on a baking sheet.
2. Place one of the portions into the pie dough in the base of the **Silicone Round Form** easing up the sides and lightly prick with a fork. Refrigerate remaining pastry.
3. Bake single pie crust in the center of the oven for 10 minutes.
4. Place the garlic, shallot and mushrooms in the **SuperSonic Chopper Extra** with the blade attachment, cover and pull cord until finely chopped.
5. Place mixture with butter into the **Stack Cooker 1 $\frac{3}{4}$ Qt. Casserole**. Cover and cook in microwave on high power at 900 watts for 2 minutes. Add remaining ingredients, salt and pepper and cook a further 1 minute, 20 seconds.
6. Place filling into **Silicone Round Form**. Cover with remaining pie crust, pressing seams together. Cut some small vent holes in the top. Bake for 20 minutes until golden. Stand for 10 minutes before gently unmolding.



Pomegranate Molasses CAKE with Cream Cheese Frosting

INGREDIENTS

½ cup unsalted butter, softened
½ cup granulated sugar
2 large eggs
½ cup pomegranate molasses
2 tsp. lemon zest
2 tsp. grated fresh ginger
1½ cups all-purpose flour
1 tsp. ground ginger
¼ tsp. baking soda
¼ tsp. kosher salt
½ tsp. ground cloves
¼ tsp. ground black pepper
½ cup whole milk
¼ cup diced crystallized ginger

Vanilla cream cheese frosting
½ cup cream cheese, softened
½ cup unsalted butter, softened
½ tsp. vanilla extract
1 vanilla bean, split lengthwise, seeds
scraped and reserved
¼ tsp. kosher salt
2½ cups confectioners' sugar

Pomegranate molasses
3 cups pomegranate juice
½ cup granulated sugar
1½ Tbsp. fresh lemon juice
¼ tsp. kosher salt
¼ tsp. ground black pepper

DIRECTIONS

1. Preheat oven to 350°F/180°C. Place **Silicone Round Form** on a baking sheet, lightly butter; set aside.
2. In a **Chef Series II Saucepan**, bring all pomegranate molasses ingredients to a boil over medium-high heat. Reduce heat to medium-low, and simmer until reduced by two-thirds. Let cool completely, then refrigerate overnight.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese, butter, vanilla extract, vanilla bean seeds, and salt at medium speed until smooth. With mixer on low speed, add confectioners' sugar, ½ cup at a time, beating until well combined. Refrigerate.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Add pomegranate molasses, zest, and grated ginger, and beat until combined.
5. In a medium bowl, whisk together flour, ground ginger, baking soda, salt, cloves, and pepper. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Fold in crystallized ginger. Pour batter into **Silicone Round Form**.
6. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pan for 10 minutes. Remove sides of pan, and turn cake over. Remove bottom of pan, and gently peel off parchment. Return cake to bottom of pan, right side up. Let cool completely. Spread Vanilla Cream Cheese Frosting onto cooled cake. Sprinkle with pomegranate arils, if desired.



Southern **CORNBREAD**

INGREDIENTS

- 2 box Jiffy cornbread mix
- 1 cup sour cream
- 2 egg
- ½ cup butter
- ⅔ cup milk

DIRECTIONS

1. Preheat oven to 400°F/205°C. Place **Silicone Round Form** on a baking sheet, set aside.
2. In small bowl, whisk together, sour cream, egg, butter and milk. Add cornbread mix and stir to combine.
3. Spread batter in the **Silicone Round Form**.
4. Bake 22-35 minutes or until golden brown.



Spinach Pie

INGREDIENTS

- 6 cups baby spinach
- ¼ cup chopped dill or mint
- 2 clove garlic, crushed
- 2 cup feta cheese
- 1⅓ cups fresh ricotta
- 2 egg
- 2 Tbsp. dried breadcrumbs
- 16 sheets filo pastry
- Olive oil, for brushing

DIRECTIONS

1. Preheat oven to 350°F/180°C. Place **Silicone Round Form** on a baking sheet, set aside.
2. Place spinach in the **Stack Cooker 1¼ Qt. Casserole** and pour boiling water over to wilt. Drain off water. Rinse in cold water to cool then squeeze dry. Finely chop. Place back into **Stack Cooker 1¼ Qt. Casserole**. Add dill, garlic, cheeses and egg. Season with pepper and mix.
3. Drape sheets of filo pastry over **Silicone Round Form**, overlapping them over the sides. Brush with oil. Repeat with all the sheets. Sprinkle over breadcrumbs. Spoon spinach mixture into the form. Gather up pastry edges over the filling. Brush with more oil.
4. Bake in the center of the oven for 20 -25 minutes, or until golden. Remove and stand for 10 minutes before gently unmolding.



Streusel COFFEE CAKE

INGREDIENTS

Streusel

- ¼ cup packed light brown sugar,
- ¼ cup chopped nuts and
- 1 tsp. ground cinnamon

Cake

- 1½ cups all-purpose baking mix
- ½ cup sugar
- ¾ cup dairy sour cream
- 2 Tbsp. butter or margarine, softened
- 1 tsp. vanilla extract
- 1 large egg

DIRECTIONS

1. Preheat oven to 350°F/180°C. Place **Silicone Round Form** on a baking sheet, Grease and flour form, set aside.
2. In small bowl, stir streusel ingredients until crumbly; set aside.
3. Stir together cake ingredients in a **Thatsa Bowl** until blended.
4. Spread batter in the **Silicone Round Form**. Sprinkle evenly with streusel; with Small Silicone Spatula, cut through batter in a swirl pattern.
5. Bake 20-25 minutes or until golden brown. Cool 10 minutes. Invert onto plate and remove Form. Place cake right side up on wire rack to cool.



Tres Leche CAKE

INGREDIENTS

$\frac{2}{3}$ cup self-raising flour
Pinch of salt
2 egg, separated
 $\frac{1}{2}$ cup sugar, divided
3 Tbsp. whole milk
 $\frac{1}{2}$ tsp. vanilla extract

Sauce

1 cup sweetened condensed milk
 $\frac{1}{2}$ cup evaporated milk
 $\frac{1}{2}$ cup full cream milk

Cream

1 cup cold heavy cream
 $\frac{1}{4}$ cup sifted icing sugar
1 tsp. vanilla extract

DIRECTIONS

1. Place **Silicone Round Form** on a flat plate.
2. Place flour in a small bowl with a pinch of salt.
3. In a separate bowl, whisk egg yolk, $\frac{1}{4}$ cup of the sugar, milk and vanilla extract.
4. In another bowl Beat egg white and remaining sugar to stiff peaks. Gently fold both egg mixtures into flour mixture. Pour into **Silicone Round Form**.
5. Place **Silicone Round Form** on a microwave turntable. Cook on medium power (50%) at 900 watts for 3 minutes, 30 seconds, or until just set. Stand for 15 minutes before gently unmolding onto a board to cool completely.
6. Generously pierce the top and bottom of the cake with a fork. Combine all sauce ingredients together in a small bowl.
7. Pour half the sauce on the **Silicone Round Form** base, top with cake then pour over remaining sauce, coating well. Refrigerate for 1-2 hours until sauce has soaked in.
8. Whip cream ingredients together in a small bowl and spread over cake. Sprinkle with cinnamon.