

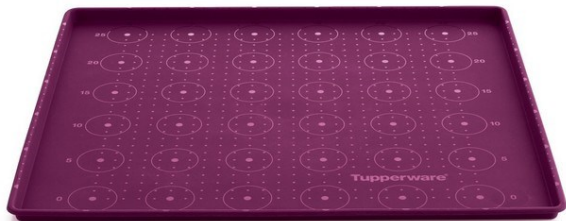


Tupperware®

Silicone Baking Forms
**BAKING
SHEET
WITH RIM**
Recipes

Silicone Baking Forms

BAKING SHEET WITH RIM FORM FEATURES



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.

- 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
- Measures 14 x 12½ x ½"
- Royal Amethyst
- Dishwasher safe

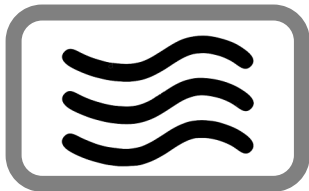
The Baking Sheet with Rim features various patterns:

- Circles (3 cm diameter): ideal size to prepare French macarons but also cookies, meringues, etc.
- If all of the circles are used, you will be able to

- prepare 18 perfect French macarons (36 circles).
- Metric measurements to create squares, rectangles, triangles of equal size.
- Small dots every 1 cm (*both on the rim and on the flat surface*).
- Large dots every 5cm (*both on the rim and on the flat surface*), indicated with numbers on the sides (*from 0 cm to 25 cm*).
- Surface finish of the pattern is glossy to be able to clearly see the pattern; surface finish of the rest of the product is etched.
- Raised rim all around the outside edge that prevents liquids from overflowing, keeping your oven mess-free.
- Pattern on the top part of the rim, so as to be able to measure sizes even when the Baking Sheet is completely covered with dough.

Silicone Baking Forms

BAKING SHEET WITH RIM FORM FEATURES



Microwave Safe



Refrigerator Safe



Dishwasher Safe



Oven Safe
up to 428° F/220°C



Freezer Safe

BAKING SHEET WITH RIM RECIPE LIST

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| 8. Bacon Wrapped Sweet Potatoes Bites | 29. Chocolate Caramel Thumbprints | 47. Coconut Crunch Cookies |
| 9. Baked Feta with Broccolini, Tomatoes and Lemon | 30. Chocolate Chip Cookie Bars | 48. Coconut Macaroons |
| 10. Baked Shrimp Scampi | 31. Chocolate Chip Cookie Dough Truffles | 49. Cowboy Cookies |
| 11. Balsamic Bruschetta | 32. Chocolate Cinnamon Pretzels | 50. Cranberry Chocolate Oatmeal Cookies |
| 12. Balsamic Chicken & Vegetables | 33. Chocolate Coconut Macaroons | 51. Crispy Baked Chicken Wings |
| 13. BBQ Chicken Nuggets | 34. Chocolate Covered Apples | 52. Christmas Candy |
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| 17. Buckeye Candy | 38. Chocolate Crinkles | 56. English Muffin Cheese Pizzas |
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| 21. Cardamom Snaps | 42. Chocolate Swiss Roll | 60. Guava Roll Jelly Cake |
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BAKING SHEET WITH RIM RECIPE LIST

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| 70. Lemon Pepper Baked Chicken Wings | Dipped Cookies | 109. Roasted Tomato Sauce |
| 71. Lemon Shortbread Glazed Cookies | 31. Peppermint Chocolate Waffle Cookies | 110. Rocky Road Clusters |
| 72. Let It Snow Mix | 92. Peppermint Pretzel Candies | 111. Rustic Apple Tart |
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3 Ingredient **OATMEAL COOKIES**

Tupperware

INGREDIENTS

- 2 ripe bananas
- 2 cups rolled oats or quick cooking oats
- ½ cup raisins or cranberries

DIRECTIONS

1. Preheat oven to 350° F/175° C. Place the **Silicone Baking Sheet with Rim** on a cold oven rack removed from oven, and set aside.
2. In a medium bowl, mash bananas using a fork until no large lumps remain.
3. Add oats and raisins and mix well using a spatula.
4. On the **Silicone Baking Sheet with Rim**, divide batter into 12 even portions. Using hands, press firmly so the bananas bind the cookie together.
5. Bake 10–12 minutes until lightly browned



Almond **BISCOTTI**

Tupperware

INGREDIENTS

- | | |
|---------------------------------|-----------------------------|
| 1 cup whole almonds | ½ tsp. pure vanilla extract |
| 2¼ cups all purpose flour | 1 tsp. lemon zest |
| 1½ tsp. baking powder | |
| ½ tsp. salt | |
| ½ cup granulated sugar | |
| ¾ cup brown sugar | |
| 3 large eggs (room temperature) | |
| ½ cup olive oil | |
| 1 tsp. pure almond extract | |

DIRECTIONS

1. Preheat oven to 325° F. Place the **Silicone Baking Sheet with Rim** on a cold oven rack removed from oven, set aside.
2. Spread almonds on a baking sheet and toast in oven for about 12-15 minutes.
3. Meanwhile, in a medium bowl, whisk together the dry ingredients (flour, baking powder, salt and sugars).
4. In a large bowl, whisk eggs. Add olive oil, extracts, and zest. Whisk lightly together.
5. When almonds are toasted, remove from oven, allow to cool for 15 minutes, place in the **SuperSonic Chopper Compact** and coarsely chop.
6. Add flour mixture to egg mixture; stir with wooden spoon until just incorporated. Fold in chopped almonds.
7. Divide dough into half. Place each half on a **Silicone Baking Sheet with Rim**. With damp fingers, shape into a log shape.
8. Bake for approximately 30 minutes or until golden brown in color and firm. Let cool slightly.
9. Remove from **Silicone Baking Sheet with Rim** and transfer to cutting board. Using a serrated knife, slice cookies at an angle about ½- ¾ inch thick.
10. Place slices (standing up) back on the **Silicone Baking Sheet with Rim**, and return them to the oven for about another 10 - 15 minutes (the longer they stay in the oven, the crispier they get).
11. Place on a wire rack to cool.



Baked Wrapped SWEET POTATO BITES

INGREDIENTS

- 2 tablespoons butter, melted
- ½ tsp. salt
- ¼ tsp. ground cinnamon
- ¼ tsp. cayenne pepper
- 2 large sweet potatoes, peeled and cut into 1-inch cubes
- 1 pound bacon strips, halved
- ¼ cup packed brown sugar
- Maple syrup, warmed

DIRECTIONS

1. Preheat oven to 375°. Place **Silicone Baking Sheet with Rim** on a baking sheet for transferring to the oven.
2. In a large bowl, mix butter and seasonings. Add sweet potatoes and toss to coat.
3. Wrap 1 piece bacon around each sweet potato cube; secure with a toothpick. Sprinkle with brown sugar. Place on **Silicone Baking Sheet with Rim**.
4. Bake until bacon is crisp and sweet potato is tender, 40-45 minutes. Serve with maple syrup.



BAKED FETA

with Broccolini,
Tomatoes and Lemon

INGREDIENTS

- | | |
|---|---|
| 1 bunch broccolini, trimmed, split lengthwise | 1 tsp. ground cumin |
| 2 cups grape tomatoes, halved | ½ tsp. red-pepper flakes |
| 1 small red onion, peeled, quartered and cut into 2-inch wedges | Kosher salt and black pepper |
| 1 lemon, ½ cut into thin rounds, ½ left intact, for serving | 2 (6-8 oz.) blocks feta, cut into 1-inch slices |
| 3 Tbsp. olive oil, plus more for serving | Cooked orzo or farro, for serving |
| | ½ cup fresh basil or cilantro leaves and fine stems, roughly chopped (optional) |

DIRECTIONS

1. Heat the oven to 400°F with a rack set in the lower third. Place **Silicone Baking Sheet with Rim** on a baking sheet.
2. In a bowl combine the broccolini, tomatoes, onion and lemon slices with the olive oil and toss. Add cumin and red-pepper flakes, season with salt and pepper, and toss again until evenly coated.
3. Place the Feta cheese on the **Silicone Baking Sheet with Rim** and spread the vegetables around the cheese.
4. Roast for 15-20 minutes, stirring the vegetables halfway through but leaving the feta in place, until the broccolini is charred at the tips, the stems are easily pierced with a fork and the tomato skins start to blister and break down.
5. Serve over orzo or farro. Drizzle with olive oil and serve with the remaining lemon half for squeezing. Top with fresh herbs, if using.



Baked
**SHRIMP
SCAMPI**

INGREDIENTS

- ½ cup unsalted butter, melted
- 4 cloves garlic, minced
- 1-2 Tbsp. freshly squeezed lemon juice
- ½ tsp. crushed red pepper
- Kosher salt and freshly ground black pepper, to taste
- 1½ lbs. medium shrimp, peeled and deveined
- 2 Tbsp. chopped fresh parsley leaves
- 1 lemon, sliced, optional

DIRECTIONS

1. Heat the oven to 400°F with a rack set in the lower third. Place **Silicone Baking Sheet with Rim** on a baking sheet.
2. In a small bowl, whisk together butter, garlic, lemon juice and Italian seasoning; season with salt and pepper, to taste.
3. Place shrimp and lemon slices in a single layer onto the **Silicone Baking Sheet with Rim**. Stir in butter mixture and gently toss to combine.
4. Place into oven and bake just until pink, firm and cooked through, about 8-10 minutes.
5. Serve immediately, garnished with parsley, if desired.



Balsamic

BRUSCHETTA

INGREDIENTS

- 3 roma tomatoes, deseeded
- ½ shallot
- 1 Tbsp. balsamic vinegar
- 2-4 basil leaves, finely chopped
- 2 Tbsp. extra virgin olive oil
- Salt and pepper to taste
- ½ loaf Italian bread sliced into ½" slices
- 1 Tbsp. olive oil
- ¼ cup shaved parmesan cheese

DIRECTIONS

1. Preheat oven to 350° F/180°C.
2. Place tomatoes, shallot, basil leaves and 2 Tbsp. olive oil in the **SuperSonic Chopper Extra** with blade attachment, Cover and pull cord until roughly chopped.
3. Brush bread slices with remaining oil and place bread slices on **Silicone Baking Sheet with Rim**, top each slice with about one tablespoon of the tomato mixture.
4. Bake for 10 minutes in a 350°F oven, or just until the edges get golden brown.
5. If desired, drizzle a little more balsamic vinegar over each slice. Sprinkle some freshly ground black pepper, parmesan cheese more basil leaves.



Balsamic CHICKEN & VEGETABLES

INGREDIENTS

- ¼ cup balsamic vinegar
- 2 Tbsp. extra virgin olive oil
- 2 gloves garlic, smashed
- ½ tsp. sugar
- 1½ Tbsp. fresh rosemary
- ½ Tbsp. dried oregano or thyme
- 2 leaves fresh sage, chopped
- 8 (4 oz.) boneless skinless chicken thighs, trimmed of fat
- 1 tsp. kosher salt
- fresh black pepper, to taste
- 10 medium asparagus, ends trimmed, cut in half
- 2 red bell peppers
- 1 red onions, chopped in large chunks
- ½ cup carrots, sliced in half long, cut into 3-inch pieces
- 5 oz. sliced mushrooms

DIRECTIONS

1. Preheat oven to 425°F. Place the **Silicone Baking Sheet with Rim** on a cold oven rack removed from oven, and set aside.
2. Place balsamic vinegar, olive oil, garlic, sugar, rosemary, oregano and sage in the base of the **SuperSonic Chopper Extra**, with blade attachment. Place cover on and pull until finely chopped.
3. Season chicken with salt and pepper.
4. Cut vegetables and place in a medium **Thatsa Bowl**, add chicken, pour balsamic mixture over and mix well.
5. Arrange everything onto the **Silicone Baking Sheet with Rim** spread out in a single layer, separating the vegetables from the chicken or it will steam instead of roast. Bake about 20 to 25 minutes, or until the chicken is cooked through and the vegetables are roasted and tender.



BBQ CHICKEN NUGGETS

INGREDIENTS

- 1½ lbs. boneless skinless chicken breast
- 1 tsp. course kosher salt
- ½ tsp. black pepper
- ¼ cup all purpose flour
- ½ cup BBQ sauce
- ¾ cup breadcrumbs
- Nonstick cooking spray

DIRECTIONS

1. Preheat oven to 400°F. Place the **Silicone Baking Sheet with Rim** on a cold oven rack removed from oven, and set aside.
2. Cut chicken breast into 1" chunks.
3. In a medium bowl combine salt, pepper and flour, add chicken seal bowl and shake to coat chicken.
4. Add BBQ sauce to the bowl, reseal and shake again to coat chicken pieces.
5. Add breadcrumbs, reseal bowl, shake to coat chicken pieces.
6. Spread chicken pieces onto **Silicone Baking Sheet with Rim**, spray chicken with Nonstick cooking spray.
7. Bake 12-15 minutes or until reaching an internal temperature of 165°F.



Berry Patriotic COOKIE CAKE

INGREDIENTS

- 1 (1 lb.) pkg. break apart sugar cookie dough
- 1 cup heavy cream
- 3 Tbsp. confectioners' sugar
- 1 tsp. vanilla extract
- 8–10 small strawberries, hulled & sliced
- ½ cup blueberries

DIRECTIONS

1. Preheat oven to 350° F/175° C. Place the **Silicone Baking Sheet with Rim** on a cold oven rack removed from oven, and set aside.
2. Place dough ¼" apart on **Silicone Baking Sheet with Rim** so dough will touch when baking. Allow to cool completely, remove from **Silicone Baking Sheet with Rim** and place on cutting surface or serving dish.
3. Place heavy cream, confectioners' sugar and vanilla in base of **Whip N Mix Chef** on gear I. Cover and turn handle until stiff peaks form.
4. Spread whipped cream over cooled cookie dough.
5. Place blueberries in top left corner. Then place sliced strawberries in lines to mimic the lines on a flag.

Black & White COOKIES



Tupperware®

INGREDIENTS

½ cup unsalted butter, softened
½ cup granulated sugar
1 large egg
½ tsp. almond extract
½ tsp. lemon zest
2 Tbsp. sour cream
3½ Tbsp. buttermilk
1¼ cup self-rising flour

Glaze

1½ cup confectioners' sugar
1 Tbsp. corn syrup or honey
2 tsp. vanilla extract
2 Tbsp. water
2 Tbsp. cocoa powder
2 Tbsp. melted chocolate
1 Tbsp. water

DIRECTIONS

1. Preheat oven to 375°F/190°C. Place **Silicone Baking Sheet with Rim** on baking sheet and set aside.
2. In medium **Thatsa Bowl** mix butter and sugar until creamy. Add egg, lemon zest and mix to combine. In a small bowl, mix sour cream, buttermilk and set aside.
3. Add half the flour into the butter mixture and mix to combine, then add the sour cream mixture and mix. Finally, add remaining flour and mix until fully incorporated.
4. Use **Medium Portioning Scoop** to portion out cookie dough and place on the **Silicone Baking Sheet with Rim**. Bake for 12–14 minutes. Repeat process with remaining cookie dough.
5. Once cookies have cooled, flip and decorate the flat underside of each cookie by adding glaze to half side of each cookie, using **Silicone Spatula** to make a line in the middle.
6. White Glaze: In a small bowl combine confectioners' sugar, corn syrup, vanilla extract, and water. Mix until smooth. Glaze half of each cookie. Allow to dry.
7. Chocolate glaze: add cocoa powder, melted chocolate and remaining 1 tbsp. water to remaining white glaze. Mix until smooth.
8. Glaze the 2nd side of each cookie with the chocolate glaze. Let glaze dry completely and serve.



Brownie BRITTLE

Tupperware

INGREDIENTS

1 (18-oz.) box brownie mix

Egg, oil and water according to box directions

DIRECTIONS

1. Preheat oven to 325° F/162° C. 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, mix together ingredients until well combined.
3. Spread 1 cup batter onto **Silicone Baking Sheet with Rim**.
4. Bake 20–25 minutes. Allow to cool completely before breaking into large pieces (without cutting directly on Mat).
5. Repeat with remaining batter.
6. Store in a sealed Tupperware container.



INGREDIENTS

- 1 cup butter
- 2 cups peanut butter
- 3½ cups powdered sugar
- 2 cups chocolate chips (12 oz.)
- ¼ lb. paraffin, (½ bar gulf wax), chopped

DIRECTIONS

1. In a medium **Thatsa bowl**, mix butter and peanut butter, slowly add a cup of powdered sugar at a time, while blending until all has been added.
2. Forms into balls the size of buckeyes.
3. Place chocolate chips in **Stack Cooker 1¼-Qt. Casserole** base and microwave at 70% power for 3–4 minutes or until melted. Stir halfway through to check.
4. Using a toothpick, dip peanut butter balls in chocolate, leaving a part of the ball uncovered about the size of a dime.
5. Place on the **Silicone Baking Sheet with Rim** to dry.



Butterscotch Pecan

SHORTBREAD COOKIES

INGREDIENTS

- 1½ cups all-purpose flour
- ½ cup packed brown sugar
- ½ cup granulated sugar
- ⅓ cup chopped toasted pecans
- 1 (3.4-oz.) box butterscotch instant pudding
- 1 cup butterscotch-flavor pieces
- ¾ cup shortening
- ¼ cup softened butter

DIRECTIONS

1. Preheat oven to 350° F/175° C degrees. 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, mix together flour, brown sugar, sugar, pecans, pudding mix and butterscotch pieces.
3. Beat or stir in ¾ cup shortening and ¼ cup softened butter until crumbly. Use your hands to knead mixture until a dough forms.
4. Shape dough into 1¼-inch balls. Place 2 inches apart onto a **Silicone Baking Sheet with Rim**. Flatten slightly, smoothing edges as necessary.
5. Bake for 7 to 9 minutes or until edges are lightly browned. Cool for 2 minutes on cookie sheet.
6. Transfer cookies to a wire rack; cool.

A close-up photograph of a white ceramic bowl filled with golden-brown, candied nuts. The nuts are coated in a thick, sticky glaze and are piled high in the bowl. Some nuts are scattered on the wooden surface in front of the bowl. The text 'Candied NUTS' is overlaid on the top left of the image.

Candied NUTS

INGREDIENTS

- 1 egg white
- 1 tsp. ground cinnamon
- 2 Tbsp. brown sugar
- 2 Tbsp. granulated sugar
- 1 (8.75-oz.) container of mixed salted nuts

DIRECTIONS

1. Preheat oven to 300° F/148° C. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. Combine ingredients in medium bowl and stir until evenly coated.
3. Spread nut mixture over the **Silicone Baking Sheet with Rim**.
4. Bake 30 minutes, stirring nut mixture halfway through.

Caramel BITES



INGREDIENTS

- ¾ cup dulce de leche (milk caramel spread)
- 40 vanilla wafer cookies
- 1 cup sweetened, shredded coconut

DIRECTIONS

1. Place the **Silicone Baking Sheet** with Rim on a baking sheet for transferring to freezer.
2. Place dulce de leche spread in the **Stack Cooker 3-Qt. Casserole** and microwave on high power 45 seconds. Whisk until smooth.
3. Place vanilla wafers into base of **SuperSonic Chopper Extra** fitted with blade attachment. Cover and pull cord several times until wafers are crushed.
4. Mix crushed wafers into the dulce de leche until evenly combined. Refrigerate 10 minutes until slightly firm.
5. Scoop out tablespoon-sized balls and roll in coconut until covered. Place on **Silicone Baking Sheet with Rim** and freeze 10 minutes to set.
5. Store in sealed Tupperware container in the refrigerator.



Cardamom SNAPS

INGREDIENTS

- ¾ cup shortening
- 1 cup packed brown sugar
- 1 tsp. baking soda
- 2 tsp. ground cardamom
- 1 tsp. ground cinnamon
- ¼ cup mild-flavored molasses
- 1 egg
- 2¼ cups all-purpose flour
- ¼ cup granulated sugar

DIRECTIONS

1. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. In a mixing bowl beat shortening with an electric mixer on medium to high speed for 30 seconds. Add the brown sugar, baking soda, 1-½ teaspoons of the cardamom, and the cinnamon. Beat on medium to high speed until combined. Beat in molasses and egg. Beat in as much of the flour as you can with the mixer. Stir in remaining flour.
3. Shape dough into 1-inch balls. Roll balls in mixture of granulated sugar and remaining ½ teaspoon cardamom to coat. Place balls 2 inches apart on an **Silicone Baking Sheet with Rim**.
4. Bake in 375° F oven about 10 minutes or until edges are set and tops are slightly cracked. Cool on wire rack.
5. Makes about 48 cookies.



Cereal BARS

INGREDIENTS

- 1 cup old fashioned oats
- 1 cup whole wheat flour
- 1 cup all-purpose flour
- ½ tsp. table salt
- 1 tsp. baking powder
- 1 egg
- 1 stick unsalted butter, melted
- ½ tsp. vanilla
- ½ cup honey
- 10 Tbsp. desired jam for filling

DIRECTIONS

1. Preheat oven to 350° F/175° C. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. Place oats in the **SuperSonic Chopper Extra** fitted with blade attachment. Cover and pull cord until oats are finely cut.
3. In a medium bowl, combine oats, both flours, salt and baking powder.
4. In a small bowl, stir together egg, melted butter, vanilla and honey.
5. Pour butter mixture into flour and stir until combined.
6. Place dough onto the **Silicone Baking Sheet with Rim** and roll out until approximately ¼" thick. Trim off edges of dough with the edge of the **Silicone Spatula** to make a rectangle. Using the edge of the **Silicone Spatula**, make as many 3½ x 4" rectangles as possible with the dough. Re-roll any remaining dough.
7. Spread 1 Tbsp. of jam or chopped strawberries onto each piece of dough. Fold dough into thirds to close the bar and gently press down the ends. Place bars onto the **Baking Sheet with Rim**. If desired, sprinkle with oats and bake for 15 minutes or until lightly brown.
8. Store in sealed container up to three days or freeze up to one month.



Cheese CRACKERS

INGREDIENTS

- ¼ cup all-purpose flour, plus more for rolling
- 2 Tbsp. salted butter
- ¼ tsp. baking soda
- ⅛ tsp. turmeric
- 2 tsp. water
- ¼ tsp. white vinegar
- ½ cup shredded sharp orange or yellow cheddar cheese
- 2 Tbsp. grated Parmesan cheese
- ½ tsp. kosher salt

DIRECTIONS

1. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven. Preheat oven 350° F/175°C.
2. In the base of the **SuperSonic Chopper Extra** fitted with the blade attachment, combine flour, butter, baking soda, turmeric, water, vinegar, cheddar and Parmesan.
3. Cover and pull cord until dough forms. Remove dough from base of **SuperSonic Chopper Extra** and form into a ball.
4. On a floured surface using a rolling pin, flatten dough into a ⅛" thick rectangle. Using a cookie cutter, cut into desired shapes. Prick shapes with tines of a fork. Transfer cracker shapes onto the **Silicone Baking Sheet with Rim**. Sprinkle crackers with salt.
5. Bake 10 minutes or until edges of crackers are lightly browned. Remove and transfer crackers to cooling rack. Let cool completely, about 15 minutes. Store in a liquid-tight container up to 3 days.

Cheesy Broccoli POCKETS



INGREDIENTS

- ½ cup chopped steamed broccoli florets
- ½ cup cheddar cheese, shredded
- ¼ cup mayonnaise
- 1 garlic clove, peeled and crushed
- 4 dashes hot sauce
- Pinch of ground nutmeg
- 1 round layer prepared pie dough

DIRECTIONS

1. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. Preheat oven to 375° F/190° C.
3. In a medium bowl, stir together broccoli, cheddar, mayonnaise, garlic, hot sauce and nutmeg. Add salt and pepper to taste.
4. Cut pie dough sheet in quarters, creating four wedge shapes; divide broccoli mixture evenly between the four pieces of dough. Fold dough over itself, enclosing the broccoli, and crimp edges together with tines of a fork.
5. Place broccoli pockets on the **Silicone Baking Sheet with Rim**. Place pan in oven and bake 16–18 minutes or until dough is golden brown. Remove pan from oven, let stand 10 minutes. Serve warm or refrigerate, sealed in a Tupperware container up to 3 days.

Chocolate Almond **COOKIES**



INGREDIENTS

- 1 cup whole almonds
- 2 Tbsp. cocoa powder
- $\frac{1}{8}$ tsp. salt
- $\frac{1}{8}$ tsp. baking soda
- 3 Tbsp. honey

DIRECTIONS

1. Place the **Silicone Baking Sheet** with Rim on a baking sheet or a cold oven rack for transferring to oven.
2. Preheat oven to 350° F/175° C .
3. Assemble **Grate Master Shredder** with small cone attachment and place bowl underneath. Add almonds to hopper chamber, turn handle to grind the almonds, pressing down with plunger as necessary.
4. Add remaining ingredients to the bowl of ground almonds and use spatula to mix until fully combined. If necessary, add an extra drizzle of honey or a little water if the dough is too dry to form.
5. Using tablespoon, drop dough on the **Silicone Baking Sheet with Rim**.
6. Bake for 6–8 minutes. Cookies will look underdone—leave on baking sheet for 10 minutes to cool.

Chocolate Apple Slice POPS



Tupperware®

INGREDIENTS

- 3 large apples of choice, washed and dried completely
- 2 cups dark chocolate chips or chunks
- 1 Tbsp. unrefined coconut oil
- ½ cup raw pecans, roughly chopped
- ⅓ cup dried cranberries, or raisins
- 10 -12 wooden popsicle sticks

DIRECTIONS

1. Add your coconut oil to the chocolate chips to the inverted ¾ Qt. **Stack Cooker Casserole** cover and place in the microwave, on high. Melt in 30 second intervals, stirring after each one, until fully melted and smooth.
2. slice your apples into ½ inch slices, with a pairing knife make a small slit into the bottom of each apple slice, insert into the popsicle sticks
3. Dip apple slices into your melted chocolate to evenly cover both sides, then gently place on the Silicone **Baking Sheet with Rim**.
4. Immediately sprinkle with pecans and cranberries.
5. Refrigerate for 15 minutes, or until the chocolate is fully set.

Chocolate Apple Slice

TURTLE POPS



INGREDIENTS

- 2 very large Fuji apples
- 3½ cups semi-sweet chocolate chips
- 1 tablespoon coconut oil
- 1 cup caramels, melted
- Chopped pecans
- Popsicle sticks

DIRECTIONS

1. Add your coconut oil to the chocolate chips to the inverted **¾ Qt. Stack Cooker Casserole** cover and place in the microwave, on high. Melt in 30 second intervals, stirring after each one, until fully melted and smooth.
2. Slice your apples into ½ inch slices, with a pairing knife make a small slit into the bottom of each apple slice, insert into the popsicle sticks
3. Dip apple slices into your melted chocolate to evenly cover both sides, then gently place on the **Silicone Baking Sheet with Rim**.
4. Place caramels in **2 cup Micro Pitcher** and microwave on high for 45-60 seconds. Do NOT overheat. Stir until smooth. Drizzle melted caramel over chocolate and sprinkle with nuts.
5. Refrigerate for 1 hour, or until the chocolate is fully set.

Chocolate Brownie

TRUFFLES



INGREDIENTS

- ½ cup unsweetened applesauce
- 1 cup sugar
- 1 tsp. vanilla extract
- 2 eggs
- ½ cup all-purpose flour
- ⅓ cup cocoa powder
- ¼ tsp. baking powder
- ¼ tsp. salt
- 14 oz. bag candy melts
- assorted sprinkles

DIRECTIONS

1. In the **Stack Cooker 3-Qt. Casserole**, place first 8 ingredients (through salt) and mix until well combined.
2. Microwave uncovered on high power 4–5 minutes, or until a toothpick comes clean. Remove from microwave and cool.
3. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to the refrigerator. Using an a scoop, form cake into small balls and press together. Place on the **Silicone Baking Sheet with Rim**.
4. Place candy melts in **Stack Cooker 1¾ Qt. Casserole**. Microwave on high power 1–2 minutes and mix until smooth.
5. Hold the truffle on a fork and dip into melted candy until completely covered, allowing excess to drip back into container. Place on baking sheet and decorate with assorted sprinkles, or drizzle a contrasting color over the top to make designs.
6. Chill in refrigerator until chocolate is set.



Chocolate Caramel THUMBPRINTS

INGREDIENTS

- | | |
|--------------------------------|---------------------------------|
| 1 egg | 1½ cups finely chopped pecans |
| ½ cup butter, softened | ½ cup semisweet chocolate chips |
| ¾ cup sugar | 1 tsp. shortening |
| 2 Tbsp. milk | |
| 1 tsp. vanilla | |
| 1 cup all-purpose flour | |
| ⅓ cup unsweetened cocoa powder | |
| ¼ tsp. salt | |
| 16 vanilla caramels, unwrapped | |
| 3 Tbsp. whipping cream | |

DIRECTIONS

1. Preheat oven to 350° F. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. Separate egg; place yolk and white in separate bowls. Cover and chill egg white until needed. In a large mixing bowl beat butter and sugar with an electric mixer for 30 seconds. Beat in egg yolk, milk, and vanilla.
3. In another bowl stir together the flour, cocoa powder, and salt. Add to butter mixture and beat until combined. Wrap the cookie dough in plastic wrap: Chill for 2 hours.
4. In a small saucepan heat and stir caramels and whipping cream over low heat until mixture is smooth. Set aside.
5. Slightly beat reserved egg white. Shape the refrigerated dough into 1-inch balls. Roll the balls in egg white, then in pecans to coat. Place balls 1 inch apart on the **Silicone Baking Sheet with Rim**. <ake an indentation in the center of each cookie with your thumb.
6. Bake for 10 minutes. Spoon melted caramel mixture into indentations of cookies. Transfer cookies to wire racks; cool.
7. In a saucepan heat and stir chocolate chips and shortening over low heat until melted and smooth. Let cool slightly. Drizzle chocolate mixture over tops of cookies. Let stand until chocolate is set. Makes 36 cookies.

Chocolate Chip **COOKIE BARS**



INGREDIENTS

2¼ cups all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 cup butter, softened
¾ cup granulated sugar
¾ cup packed brown sugar
1 tsp. vanilla extract

2 large eggs
2 cups semi-sweet chocolate chips
1 cup chopped nuts

DIRECTIONS

1. Preheat oven to 375°F/190°C. Place the **Silicone Baking Sheet with Rim** on a cold oven rack removed from oven, and set aside.
2. Combine flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Spread on the **Silicone Baking Sheet with Rim**.
3. Bake for 20 to 25 minutes or until golden brown. Cool in pan on wire rack. Cut into bars using a plastic utensil.



Chocolate Chip COOKIE DOUGH TRUFFLES

Tupperware

INGREDIENTS

- | | |
|--|---|
| ½ cup butter, softened | chocolate, chopped |
| ½ cup packed brown sugar | 4 oz. chocolate-flavor candy coating, chopped |
| 1 Tbsp. vanilla extract | 1 Tbsp. shortening |
| 1 cup all-purpose flour | |
| 1 cup miniature semisweet chocolate pieces | |
| 4 oz. dark chocolate or semisweet | |

DIRECTIONS

1. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to freezer.
2. In a medium bowl beat butter, brown sugar, and vanilla with an electric mixer on medium speed until combined. Beat in flour just until combined. Stir in chocolate pieces. Shape dough into 1-inch balls. Place on **Silicone Baking Sheet with Rim**. Cover; freeze about 30 minutes or until firm.
3. Place chopped chocolate, candy coating, and shortening in the **Stack Cooker ¾-Qt. Casserole**. Cover and microwave on high power 2 minutes, stirring every 30 seconds, until smooth.
4. Using a fork, dip balls into chocolate mixture, allowing excess chocolate mixture to drip back into saucepan. Place dipped balls on the **Silicone Baking Sheet with Rim**. Let stand or chill about 30 minutes or until set. Lightly drizzle with the remaining melted chocolate mixture.
5. Store in sealed Tupperware container in refrigerator.

A close-up photograph of a white plate filled with chocolate cinnamon pretzels. The pretzels are dark brown, coated in a thick layer of chocolate, and have a glossy finish. They are piled together, with some showing the characteristic twisted knot shape.

Chocolate CINNAMON PRETZELS

Tupperware®

INGREDIENTS

- 12 oz. small pretzels
- $\frac{1}{4}$ cup oil
- 3 Tbsp. granulated sugar
- $1\frac{1}{2}$ tsp. ground cinnamon
- $1\frac{1}{2}$ cups chocolate chips

DIRECTIONS

1. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to freezer.
2. Place pretzels into the **Stack Cooker 3-Qt. Casserole**.
3. In small bowl, whisk together oil, sugar and cinnamon. Pour over pretzels. Stir until pretzels are thoroughly coated.
4. Microwave, uncovered, on high power 1 minute. Remove and stir. Microwave on high power 1 minute more. Remove and stir.
5. Pour chocolate chips over hot pretzels and stir. Heat from pretzels will melt chocolate. Stir until chocolate is melted and pretzels are well coated.
6. Pour pretzels on the **Silicone Baking Sheet with Rim**. To set the chocolate quickly, place in freezer 15–20 minutes.
7. For individual covered pretzels, lay pretzels out in a single layer. If allowed to set in a mound or multiple layers, you will need to break apart in chunks

A close-up photograph of several chocolate coconut macaroons. One macaroon is in sharp focus in the foreground, showing its textured surface and the chocolate chips embedded in it. It sits on a silver metal cooling rack. In the background, other macaroons are visible but are out of focus. The surface beneath the rack is a dark, textured blue-grey.

Chocolate COCONUT MACAROONS

INGREDIENTS

- 1½ cups sweetened coconut
- 2 large egg whites, room temperature
- ⅛ tsp. coarse kosher salt
- 1 Tbsp. unsweetened cocoa powder
- 3 Tbsp. granulated sugar
- ¼ cup mini chocolate chips, optional

DIRECTIONS

1. Preheat oven to 350°F/175°C. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. Place coconut in a single layer on **Silicone Baking Sheet with Rim**.
3. Once oven is ready, place into the oven 5-7 minutes or until coconut is light brown. Watch carefully so coconut doesn't burn.
4. Place egg whites and salt in base of **Whip N Mix Chef**, cover, whip until soft peaks form.
5. Add remaining ingredients, and whip until blended.
6. Fold in toasted coconut using **Silicone Spatula**.
7. Using a teaspoon, drop spoonfuls of the mixture on the **Silicone Baking Sheet with Rim**.
8. Bake for 15-20 minutes until outside is set but the insides should still be moist.

Chocolate COVERED APPLES



INGREDIENTS

- 2 Granny Smith apples
- ½ cup dark chocolate chips
- ¼ cup each chopped toasted pumpkin seeds, nuts, and candies

DIRECTIONS

1. Place dark chocolate chips in **2-cup Micro Pitcher**. Microwave on high power 30 seconds. Stir, return to microwave. Microwave 30 seconds more, stir. Repeat as needed.
2. Holding by the stem, dip apple in chocolate, allowing excess to drip off.
3. Dip apple in toasted pumpkin seeds, nuts, and candies. Place upright on the **Silicone Baking Sheet with Rim**; let stand until set.
4. Slice apples, serve at room temperature. Refrigerate, covered, up to 3 days.

A close-up photograph of a white ceramic bowl filled with chocolate-covered peanut butter pretzels. The pretzels are golden-brown and twisted, with some coated in dark chocolate and others in a lighter, possibly milk chocolate, coating. The text "Chocolate Covered PEANUT BUTTER PRETZELS" is overlaid on the top left of the image.

Chocolate Covered PEANUT BUTTER PRETZELS

INGREDIENTS

40 mini pretzel twists

¼- ½ cup peanut butter

1-2 oz. dark chocolate or milk chocolate, coarsely chopped

DIRECTIONS

1. Spread half of the pretzels with peanut butter. Top with the remaining pretzels. Arrange pretzel sandwiches on the **Silicone Baking Sheet with Rim**.
2. In a **2 cup Micro Pitcher** microwave chocolate on high for 30 to 60 seconds or until melted, stirring every 30 seconds. Drizzle melted chocolate over pretzel sandwiches or dip in chocolate. Place on **Silicone Baking Sheet with Rim**.. Let stand until chocolate is set.
3. Store in an airtight container in the refrigerator for up to 1 week.



Chocolate Covered **POTATO CHIPS**

INGREDIENTS

- 1½ cup water
- 1 cup chocolate chips
- 3–4 cups ridged potato chips

DIRECTIONS

1. Microwave water in a **2 cup Micro Pitcher** on high for 2 minutes.
2. Pour chocolate chips into **1 cup Micro Pitcher**.
3. Place **1 cup Micro Pitcher** into **2 cup Micro Pitcher** so the **1 cup Micro Pitcher** is submerged in water.
4. Let sit for 30–60 seconds and then stir. Repeat until chocolate is smooth.
5. Dip potato chips into melted chocolate until partially coated. Lay out on the **Silicone Baking Sheet with Rim**. Repeat until chocolate has been used. Chill until chocolate is set, 10–15 minutes in the freezer.

Chocolate Covered **STRAWBERRIES**



INGREDIENTS

4 oz. semisweet chocolate
1 lb. strawberries, (approx. 20)

Course sugar mixed with
cinnamon
Sea Salt
Candy Sprinkles

Optional Toppings

Kraft Caramel bits (microwave and
drizzle)
Crushed Oreos
Crushed Candy Canes
Chopped toasted pecans
Chopped toasted almonds

DIRECTIONS

1. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to refrigerator.
2. In the base of the **Stack Cooker 1¾ Qt. Casserole** add chocolate and microwave for 1 minute, stir, microwave in increments of 15 seconds, if more time is needed.
3. Holding the strawberry by the stem, dip in the melted chocolate and allow to excess chocolate to drip off, place on the **Silicone Baking Sheet with Rim**. Repeat with remaining berries.
4. Decorate berries as desired.
5. Refrigerates berries at least 30 minutes until firm.



Chocolate **CRINKLES**

INGREDIENTS

- | | |
|--|----------------------------|
| 4 ounces unsweetened chocolate,
chopped | 1 ½ cups all-purpose flour |
| 1 ¾ cups granulated sugar | ¼ cup granulated sugar |
| ½ cup shortening | ¾ cup powdered sugar |
| ¼ cup butter | |
| 3 eggs, lightly beaten | |
| 2 teaspoons baking powder | |
| ¼ teaspoon baking soda | |
| ¼ teaspoon salt | |
| 2 teaspoons vanilla | |

DIRECTIONS

1. Preheat oven to 350°F. Line cookie sheets with **Silicone Baking Sheet with Rim**.
2. In a **Chef Series II 1 Qt. Saucepan** cook and stir chocolate, shortening, and butter over low heat until melted. Cool.
3. In a large bowl, combine eggs, granulated sugar, baking powder, baking soda, and salt. Beat with an electric mixer on medium speed until combined, scraping side of bowl occasionally.
4. Stir in melted chocolate mixture and vanilla. Then gradually stir in flour and cocoa powder.
5. Shape dough into 1 ½-inch balls. Roll balls in ¼ cup granulated sugar, then in powdered sugar to coat.
6. Place balls 2 inches apart on **Silicone Baking Sheet with Rim**.
7. Bake 8 to 10 minutes or just until edges are firm and cracks appear slightly moist. Cool on cookie sheets 2 minutes. Remove; cool on wire racks. (Cookies will deflate slightly upon cooling.) Makes about 36 cookies.

A close-up photograph of several chocolate crunch clusters on a white surface. The clusters are irregular, clumpy shapes made of melted chocolate, peanuts, and potato chips. One cluster is prominently in the center, with others around it. The background is a plain white surface.

Chocolate Crunch **CLUSTERS**

INGREDIENTS

- 6 oz. butterscotch chips
- 6 oz. chocolate chips
- 1 cup salted peanuts
- 1 cup rippled potato chips

DIRECTIONS

1. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to refrigerator.
2. In the base of the **Stack Cooker 1¾ Qt. Casserole** add butterscotch and chocolate chips.
3. Microwave on 50% power for 4-6 minutes, stirring twice.
4. Stir in peanuts and crushed potato chips.
5. Drop by teaspoonful's onto **Silicone Baking Sheet with Rim**.
6. Refrigerate until set.



Chocolate Hazelnut **CARAMEL THUMBPRINT COOKIES**

Tupperware

INGREDIENTS

- | | |
|--|--|
| 1 cup all-purpose flour | 14 vanilla caramels, unwrapped |
| $\frac{1}{3}$ cup Dutch-process cocoa powder | 3 Tbsp. whipping cream |
| $\frac{1}{2}$ cup butter, softened | $\frac{1}{2}$ cup semisweet chocolate pieces |
| $\frac{2}{3}$ cup sugar | 1 tsp. shortening |
| $\frac{1}{4}$ tsp. salt | Toasted whole hazelnuts |
| 1 egg yolk | |
| 2 Tbsp. milk | |
| 1 tsp. vanilla extract | |
| 1 cup hazelnuts, finely chopped | |
| 1 egg white, lightly beaten | |

DIRECTIONS

1. Preheat oven to 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 small bowl combine flour and cocoa powder; set aside.
3. In a medium bowl beat butter, sugar and salt with an electric mixer on high speed for 30 seconds. Beat in egg yolk, milk, and vanilla until combined. Beat in as much of the flour mixture as you can with the mixer. Using a wooden spoon, stir in any remaining flour mixture. Cover; chill for 1 hour.
4. Shape dough into 1-inch balls. Place chopped hazelnuts on a sheet of waxed paper. Dip balls in egg white and roll in hazelnuts. Place 1 inch apart on **Silicone Baking Sheet with Rim**. Using your thumb, make an indentation in each cookie. Bake for 10 to 12 minutes or until edges are firm.
5. In a small saucepan add caramels and cream over low heat stir until the mixture is smooth and melted.
6. Remove cookies from the oven, use a teaspoon to press down the center of each cookie. Transfer to wire racks; cool.
7. Spoon about 1 teaspoon filling into the center of each cookie.
8. In a **2 cup Micro Pitcher** combine chocolate chip and shortening. Microwave on high for 30 to 45 seconds or until softened; stir until smooth. Place a small mound of chocolate on top of each cookie. Top with a whole hazelnut. Let stand until chocolate is set.

Chocolate **SANDWICH COOKIES**



Tupperware®

INGREDIENTS

1 cup sugar
¾ cup softened butter
½ 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
½ cup vegetable shortening
1½ cups powdered sugar
1 tsp. vanilla
1 Tbsp. cold water

DIRECTIONS

1. Preheat oven to 325° F/162° C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven
2. In a **Thatsa Medium Bowl**, mix sugar, butter, salt and espresso powder, 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 the **Silicone Baking Sheet with Rim**. 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 to a wire rack.
5. Place shortening in base of **Whip N Mix Chef**, replace cover and turn until smooth. 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 Tupperware container.

Chocolate **SWISS ROLL**



INGREDIENTS

- ⅓ cup unsweetened cocoa powder
- ⅓ cup flour
- ¼ tsp. salt
- 1 tsp. baking powder
- ½ cup sugar
- 4 Tbsp. unsalted butter
- 4 large eggs
- 3 cups whipped cream

DIRECTIONS

1. Preheat oven to 400° F/200° C. Place the **Silicone Baking Sheet with Rim** on a metal baking sheet, and set aside.
2. Sift together the cocoa powder, flour, baking powder and salt and set it aside.
3. In a bowl cream together the sugar and butter until lightened in color, about a minute then add in the eggs one at a time until fully incorporated before adding in the flour until just mixed in.
4. Pour the mixture **Silicone Baking Sheet with Rim** and bake for 8-10 minutes or until the cake is done to the touch (your finger doesn't leave an indentation) then remove from the oven and while it is still warm roll the cake with parchment paper into a roll and let cool in the roll shape.
5. Unroll carefully and spread the whipped cream over the cake then re-roll with our parchment paper, trim the edges (this is the chef's reward) and serve.

Chocolate PARTY MIX



INGREDIENTS

- 3 cups corn cereal squares
- 3 cups rice cereal squares
- 3 cups toasted whole grain oat circles
- 2 cups small pretzels
- 2 (11 oz.) bags desired chocolate chips; dark, milk, white, semi-sweet
- 1 (10 oz.) bag mini candy coated chocolates

DIRECTIONS

1. In a large bowl combine cereals and small pretzels.
2. Place chocolate chips in **Stack Cooker 1¾ Qt. Casserole** base and microwave at 70% power for 3–4 minutes or until melted. Stir halfway through to check. If using white chocolate start with 1–2 minutes, and then stir and microwave in 15–20 second increments until melted.
3. Pour melted chocolate over cereal mixture, seal and shake to coat cereal with chocolate. Wait for chocolate to cool slightly before adding candy coated chocolates to keep the color from running.
4. Spread onto **Silicone Baking Sheet with Rim** to dry and set the chocolate. Break apart into chunks to serve.

Cinnamon APPLE CHIPS



Tupperware®

INGREDIENTS

- 1 apple, any type
- 1 tsp. ground cinnamon

DIRECTIONS

1. Preheat oven to 225° F/107° C. Place the Silicone **Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. Set up the **Mandoline** and attach apple (no need to core) to the food guide, set round knob to #2 for thicker slices, or #1 for thinner slices.
3. Place apple slices on **Silicone Baking Sheet with Rim** and sprinkle with cinnamon.
4. Bake for 45 minutes. Flip slices and bake another 45 minutes. For thicker slices, more baking time may be necessary. Monitor throughout baking and remove chips once they crisp up and lose their moisture.
5. Cool on a cooling rack until chips are crisp and store in a **Modular Mates Container**.



Cinnamon **TORTILLA CHIPS** with Fruit Salsa

INGREDIENTS

4 (6") flour tortillas, cut into 8 wedges
non-fat cooking spray (butter flavor)
1 tsp. granulated sugar
½ tsp. ground cinnamon

Salsa

1 large Granny Smith apple, cored and cut into wedges
2 kiwi, peeled
8 strawberries, hulled

DIRECTIONS

1. Preheat oven to 375°F/190°C.
2. Lay tortilla wedges on **Silicone Baking Sheet with Rim**. Spray lightly with cooking spray. Sprinkle with sugar and seasoning.
3. Bake 10 minutes or until tortillas begin to brown.
4. Place apple wedges, kiwi and strawberries in base of **SuperSonic Chopper Extra** with blade attachment. Cover and pull cord until fruit is roughly chopped. Do not over chop.
5. Serve with Cinnamon Tortilla Chips.

Coconut Almond **CLUSTERS**



Tupperware

INGREDIENTS

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

DIRECTIONS

1. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to freezer.
2. Place ½ cup coconut into the **Stack Cooker ¾ Qt. Casserole**. Cover and microwave, on high power, in 30 second increments, for 2–4 minutes. Stir thoroughly after each segment. Until browned.
3. Place chocolate chips into **Stack Cooker 1¾ Qt. Casserole** and microwave on high power 90 seconds. Stir to melt evenly.
4. Add almonds and remaining coconut to melted chocolate and, using **Silicone Spatula**, mix until coated with chocolate.
5. Using a tablespoon, drop clusters onto a **Silicone Baking Sheet with Rim**. Flatten slightly to make a thinner cluster.
6. Top each cluster with sea salt and freeze 5 minutes to set. Store in a sealed Tupperware container.



Coconut Crunch COOKIES

INGREDIENTS

- | | |
|---|-----------------------|
| ½ cup granulated sugar | 1 tsp. baking soda |
| ½ cup chopped pecans or hazelnuts | 1 tsp. baking powder |
| 1¼ cups flaked coconut | ¼ teaspoon salt |
| 1 cup crushed cornflakes or wheat cereal flakes | ½ cup softened butter |
| ¾ cup packed brown sugar | 1 lightly beaten egg |
| ½ cup quick-cooking rolled oats | 1 teaspoon vanilla |
| 1¼ cups all-purpose flour | |

DIRECTIONS

1. Preheat oven to 350° F/175° C degrees. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. In a mixing bowl stir together sugar, pecans, coconut, cornflakes, brown sugar, oats, flour baking soda, baking powder and salt. Add softened butter, egg, and vanilla. Mix until well combined.
3. Shape dough into 1-inch balls. Place balls 2 inches apart on the **Silicone Baking Sheet with Rim**.
4. Bake for 10 to 12 minutes or until edges are light brown.
5. Cool for 2 minutes on cookie sheet. Transfer cookies to a wire rack and let cool.

Makes 36 cookies.



Coconut MACAROONS

INGREDIENTS

- 5½ cups (one 14 oz. bag) sweetened shredded coconut
- ¾ cup sweetened condensed milk (not evaporated milk)
- 1 tsp. vanilla extract
- 2 large eggs whites
- ¼ tsp. salt
- 4 oz. semi-sweet chocolate, best quality such as Ghirardelli, chopped

DIRECTIONS

1. Preheat the oven to 325°F. Set Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. In a medium **Thatsa Bowl**, mix together the shredded coconut, sweetened condensed milk and vanilla extract. Set aside.
3. In the bowl beat the egg whites and salt until stiff peaks form. Use a large **Silicone Spatula** to fold the egg whites into the coconut mixture.
4. Using two spoons, form heaping tablespoons of the mixture into mounds on the **Silicone Baking Sheet with Rim**, spacing about 1 inch apart.
5. Bake for 23 to 25 minutes, rotating the pans halfway through. Let cool on the pans for a few minutes, then transfer to a wire rack to cool completely.
6. Place chocolate in **Stack Cooker 1¼-Qt. Casserole** and microwave at 70% power for 3–4 minutes or until melted. Stir halfway. If using white chocolate start with 1–2 minutes, and then stir every 15–20 second until melted.
7. Dip the bottoms of the macaroons in the chocolate, letting any excess drip back into the **Stack Cooker**, and return to the **Silicone Baking Sheet with Rim**.
8. Place the macaroons in the refrigerator for about 10 minutes to allow the chocolate to set. The cookies keep well in an airtight Tupperware container at room temperature for about a week.



Cowboy COOKIES

INGREDIENTS

- | | |
|------------------------|---------------------------------|
| 1½ cup flour | 1 stick unsalted butter, melted |
| 1 tsp. baking soda | 1 egg, lightly beaten |
| 1 tsp. baking powder | |
| ¼ tsp. table salt | |
| ½ cup brown sugar | |
| ½ cup granulated sugar | |
| 1 cup rolled oats | |
| 1 cup chocolate chips | |
| 1 cup chopped pecans | |

DIRECTIONS

1. Preheat oven to 350°F/175°C. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. In a medium **Thatsa Bowl**, mix flour, baking soda, baking powder, salt, both sugars, oats, chocolate chips and pecans.
3. Make a well in the center of the dry ingredients and pour in melted butter and egg. Stir until dough comes together.
4. Press dough into balls, about 2 Tbsp. and place on the **Silicone Baking Sheet with Rim**.
5. Bake for 8–10 minutes or until lightly browned and just beginning to set.
6. Let cool slightly and remove from baking sheet. Repeat with remaining dough.



Cranberry Chocolate OATMEAL COOKIES

INGREDIENTS

- | | |
|-----------------------------------|------------------------------------|
| 2 eggs | 1 tsp. baking soda |
| ½ cup packed light brown sugar | 2 cups old-fashioned whole oatmeal |
| ½ cup granulated sugar | pinch of salt |
| 1 tsp. ground cinnamon | |
| 4 Tbsp. unsalted butter, softened | |
| ½ cup peanut butter | |
| ½ cup white chocolate chips | |
| ½ cup dried cranberries | |

DIRECTIONS

1. Preheat oven to 350°F/175°C. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. In a medium **Thatsa 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 the **Thatsa Bowl** and stir to combine with **Silicone Spatula**.
5. Drop batter by tablespoons onto **Silicone Baking Sheet with Rim**.
6. Bake 8–10 minutes. Let stand about 3 minutes before transferring to wire racks to cool.



Crispy Baked **CHICKEN WINGS**

INGREDIENTS

- 2 lb. chicken wings
- 2 tbsp olive oil
- 1 tsp. black pepper, freshly ground
- 2 tsp. sea salt
- 1 tbsp. parsley

* You can use any seasoning you desire

DIRECTIONS

1. Preheat oven to 425°F/220°C. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. Place all wings in a medium sized bowl. Drizzle the wings with the olive oil and toss well, making sure each wing is coated with a bit of olive oil.
3. Sprinkle the chicken wings with the pepper and salt, and toss well.
4. Arrange the wings in a single layer on the **Silicone Baking Sheet with Rim**. Bake for about 40 to 45 minutes or until they're golden crisp.
5. Sprinkle with more salt and pepper if preferred and garnish with some chopped parsley

Christmas CANDY



INGREDIENTS

- 2 cups white chocolate chips
- ½ cup sweetened condensed milk
- ½ cup cranberries
- ½ cup peanuts or nuts of choice

DIRECTIONS

1. Place the **Silicone Baking Sheet with Rim** on a metal baking sheet, and set aside.
2. Place chocolate chips and sweetened condensed milk into the **Stack Cooker 1¾ Qt. Casserole**. Microwave on high power 2–3 minutes, or until chips are melted, stopping every minute to stir.
3. Scoop out tablespoon-sized portions onto the **Silicone Baking Sheet with Rim**.
4. Sprinkle bites with cranberries and peanuts, pressing down as necessary to make stick. Refrigerate until set, about 10 minutes.
5. Store in a sealed Tupperware container in refrigerator until ready to eat.



Crunchy Chili Lime **KALE CHIPS**

INGREDIENTS

- 2 cups kale leaves
- ½ tsp. extra virgin olive oil
- ⅛ tsp. coarse kosher salt
- ⅛ tsp. ground chili pepper
- 1 tsp. lime juice

DIRECTIONS

1. Preheat oven to 275° F/135° C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. Pull kale leaves off the thick stem in large pieces.
3. Toss leaves with remaining ingredients in medium **Thatsa Bowl** and massage leaves until oil has coated the leaves.
4. Spread out kale into single layer on the **Silicone Baking Sheet with Rim**.
5. Bake for 20–25 minutes or until very crispy. Store in sealed Tupperware container up to 3 days.



Crunchy **KALE CHIPS**

INGREDIENTS

- 2 cups kale leaves
- ½ tsp. extra virgin olive oil
- ⅛ tsp. coarse kosher salt

DIRECTIONS

1. Preheat oven to 275°F/135°C.
2. Pull kale leaves off the thick stem in large pieces.
3. Toss leaves with all ingredients in medium bowl and massage leaves until oil has coated the leaves.
4. Line baking sheet with **Silicone Wonder Mat** and spread out kale into single layer.
5. Bake for 20–25 minutes or until very crispy. Store in sealed Tupperware container up to 3 days.



Dijon Roasted CAULIFLOWER

INGREDIENTS

- ¼ cup olive oil
- 2 tbsp. Dijon mustard
- 2 tsp. garlic powder
- 1 tsp. salt
- ½ tsp. pepper
- 1 head cauliflower florets (about 4 cups)

DIRECTIONS

1. Preheat oven to 400°F/200 °C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. In **Thatsa Bowl** combine olive oil, Dijon mustard, garlic powder, salt and black pepper. Mix until well combined. Add in cauliflower and toss to coat.
3. Spread cauliflower over the **Silicone Baking Sheet with Rim**.
4. Bake for 20-25 minutes or until golden. Serve warm or chilled.

A close-up photograph of two English Muffin Cheese Pizzas served on a white rectangular plate. The pizzas are made from halved English muffins, topped with a layer of red pizza sauce, melted white mozzarella cheese, and sliced pepperoni. The muffin texture is visible around the edges of the toppings.

English Muffin CHEESE PIZZA

INGREDIENTS

- 6 English muffins, halved
- 1 cup pizza sauce
- 8 oz. mozzarella cheese, shredded

DIRECTIONS

1. Preheat oven to 400°F/205°C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. Lay each muffin half on **Silicone Baking Sheet with Rim** half side up, spread pizza sauce evenly over each English muffin half.
3. Top each English muffin half with shredded cheese, and other toppings as desired, and bake 15 minutes or until cheese is melted and muffin is crunchy.



FLOWER COOKIE

Bouquet

INGREDIENTS

- 16.5-oz. tube ready-made sugar cookie dough
- 5 Tbsp. all-purpose flour
- 14 small spherical lollipops

DIRECTIONS

1. Preheat oven to 350° F/176° C
2. Mix flour and cookie dough in **Thatsa Bowl** until combined.
3. Line 2 baking sheets with **Silicone Baking Sheet with Rim**.
4. Place lollipops 2" from the edge of the **Silicone Baking Sheet with Rim** at 4" intervals.
5. Scoop dough using the ½ tsp. measuring spoon. Use your finger to gently ease the dough out of the spoon and place 5 half circles, rounded side up, around each lollipop.
6. Refrigerate for 15–20 minutes (5–10 minutes in freezer) or until dough has firmed.
7. Bake 10–12 minutes. 8. Let cool on the **Baking Sheet with Rim** until candy hardens, about 10 minutes.



Fruity COOKIES

INGREDIENTS

- 1 package refrigerated sugar cookie dough
- 8 oz. container whipped cream cheese, softened
- 5.3 oz. vanilla Greek or whole-milk yogurt
- 1–2 tbsp. honey, depending on desired sweetness
- 2–3 cups desired fresh fruit

DIRECTIONS

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, ¾" circle before baking.*
2. In a medium **Thatsa 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.



Fudgy Pecan COOKIES

INGREDIENTS

- 2 egg whites
- $\frac{3}{4}$ cup confectioners' sugar
- $\frac{1}{4}$ cup granulated sugar
- $\frac{1}{4}$ tsp. table salt
- 1 $\frac{1}{2}$ Tbsp. unsweetened cocoa
- 1 $\frac{1}{2}$ tsp. ground cinnamon
- 1 $\frac{1}{2}$ cups pecans, chopped

DIRECTIONS

1. Preheat oven to 350° F/175° C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. In the base of the base of **Whip N Mix Chef** add egg whites, sugars, salt, unsweetened cocoa, and cinnamon, cover and turn until well combined.
3. In a medium **Thatsa Bowl**, combine chocolate mixture with chopped pecans. Stir until combined.
4. Spoon portions of cookie mixture 2" apart on the **Silicone Baking Sheet with Rim**.
5. Bake 10–12 minutes until slightly firm and surface looks cracked.
6. For easy removal, allow to cool completely before removing with a spatula.



Giant Cinnamon Roll

INGREDIENTS

1 (17.5 oz.) can Pillsbury Grands!
refrigerated cinnamon rolls with icing

DIRECTIONS

1. Preheat oven to 350° F/180° C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. Separate dough into 5 rolls. Place 1 roll in center of **Silicone Baking Sheet with Rim**. Unroll remaining 4 rolls into long strips of dough. Loosely coil each strip around roll, cinnamon side in, forming giant cinnamon roll (be sure to replace any cinnamon that falls off).
3. Bake 20 to 25 minutes or until center is thoroughly baked and edge is deep golden brown. Cool 5 minutes.
4. Meanwhile, remove cover from icing; microwave on Medium (50%) 15 seconds. Drizzle icing over warm cinnamon roll. Cut into 6 wedges; serve warm.



Guava JELLY ROLL

INGREDIENTS

- 5 eggs, separated
- $\frac{3}{4}$ cup sugar
- 1 Tbsp. vanilla extract
- 1 Tbsp. vegetable oil
- $\frac{3}{4}$ cup all purpose, sifted

Garnish

- Powdered sugar, for dusting, sifted
- 1 cup guava jam or jelly, stirred well
- Whipped cream

DIRECTIONS

1. Preheat oven to 350F. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. In **Thatsa Medium Bowl**, place egg yolks, sugar and mix until light pale in color.
3. Add oil, vanilla extract and flour, mix well until batter is smooth.
4. In base of **Whip N Mix Chef**, add egg whites, and turn handle to beat until stiff. Gently fold half the egg whites in the batter in Thatsa bowl. Then add the second half and continue to gently fold until well incorporated.
5. Pour batter in the **Silicone Baking Sheet with Rim** and spread batter evenly.
6. Bake for 8-10 minutes or until toothpick comes out clean.
7. Let cake rest for 2 minutes. Dust powdered sugar over the surface of cake and place a clean kitchen towel over and roll it immediately with the **Baking Sheet with Rim**. Allow cake to cool for 30-45 minutes in fridge.
8. Once cake is cooled, unroll cake, removing **Silicone Baking Sheet with Rim** and spread filling over the whole surface of cake. Then re-roll.
9. Refrigerate for 2 hours. Dust with powdered sugar just before serving.

Holiday Chocolate **SWISS ROLL**



Tupperware

INGREDIENTS

- | | |
|--|------------------------------------|
| 5 eggs, whites and yolks separated | 8 oz. cream cheese, softened |
| $\frac{3}{4}$ cup granulated sugar | $\frac{1}{2}$ cup granulated sugar |
| 2 oz. semisweet chocolate, melted | 1 tsp. vanilla extract |
| 1 Tbsp. vegetable oil | $\frac{1}{2}$ cup heavy cream |
| $\frac{3}{4}$ cup all-purpose flour | |
| 3 Tbsp. unsweetened cocoa powder
plus extra for dusting | |
| 2 Tbsp. milk of choice (almond,
whole or non-fat) | |

DIRECTIONS

1. Preheat oven to 350° F/175° C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. In **Thatsa Medium Bowl**, place egg yolks, sugar and mix until light pale in color. Add chocolate and mix until well combined, add remaining ingredients (oil, flour, cocoa powder and milk) mix until batter is smooth.
3. In base of **Whip N Mix Chef**, add egg whites, cover turn handle to beat until stiff. Gently fold the egg whites into the batter in **Thatsa Bowl**. Pour batter in the **Silicone Baking Sheet with Rim** and spread evenly.
4. Bake 10 minutes or until toothpick inserted in center comes out clean.
5. Let cake rest 2 minutes. Dust cocoa powder over the surface of cake and place a clean kitchen towel over top and roll it immediately with the **Baking Sheet with Rim**. Allow cake to cool 30–45 minutes in fridge.
6. In base of **Whip N Mix Chef**, add cream cheese, sugar, vanilla extract and heavy cream, cover, turn handle to beat until stiff.
7. Once cake is cooled, unroll cake, removing the **Silicone Baking Sheet with Rim** and spread cream cheese filling over the whole surface of cake. Then roll again to form the filled cake roll.
8. Refrigerate at least 2 hours. Dust with powdered sugar before serving.



Holiday **CRACK CANDY**

INGREDIENTS

- 16 oz. almond bark, vanilla flavored
- 6 oz. semisweet chocolate chips
- 2 oz. German chocolate bar (by Baker's)
- 16 oz. honey roasted dry roasted peanuts

optional garnish: sprinkles or crushed candy canes

DIRECTIONS

1. Add almond bark, chocolate chips and German chocolate bar the **Stack Cooker 3 Qt. Casserole**.
2. Microwave on high power 1 minute. Stir and continue to microwave in 15 second intervals until melted.
3. Add peanuts stir until coated.
4. Use a 1 tablespoon scooper to scoop out candy from **Stack Cooker** and onto **Silicone Baking Sheet with Rim**, make sure candy is not touching.
5. Top with crushed peppermint. Allow to cool.
6. Store in a sealed Tupperware container.



Holiday HAND PIES

INGREDIENTS

- 2 (9") refrigerated pie crusts
- ½ cup desired canned pie filling, roughly chopped if containing large piece such as apple
- ½ tsp. ground cinnamon
- 1 tsp. granulated sugar
- 1 Tbsp. unsalted butter, melted

DIRECTIONS

1. Preheat oven to 400° F/200° C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. Place pie crusts on Pastry Sheet and use tree holiday cookie cutter* to cut out pie crust. 2 trees make 1 pie. It may be necessary to reroll excess dough to make 3 pies using 1 crust.
3. Place 1 Tbsp. pie filling on top of tree shape and place another tree shape over filling. Gently press edges together using tines of a fork.
4. Place pies on the **Silicone Baking Sheet with Rim**, using a fork, pierce the top pie crust a few times.
5. Brush top of pie with melted butter and sprinkle with seasoning and sugar.
6. Bake for 12 minutes or until golden brown.

Honey Sriracha CAULIFLOWER



INGREDIENTS

- 1 head cauliflower
- 1-2 Tbsp. sriracha
- $\frac{1}{4}$ cup honey
- $\frac{1}{2}$ Tbsp. extra virgin olive oil
- $\frac{1}{2}$ tsp. coarse kosher salt

DIRECTIONS

1. Preheat oven to 425° F/218° C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. Core cauliflower and cut off florets.
3. Combine florets with remaining ingredients in a medium bowl. Seal and shake until coated.
4. Spread florets out on the **Silicone Baking Sheet with Rim**.
5. Bake 15–20 minutes or until tender and have started to brown.



Ice Cream **SANDWICHES**

INGREDIENTS

- 1 (15.25 oz.) box chocolate cake mix
- ¼ cup shortening
- ¼ cup unsalted butter
- 1 large egg
- 1 Tbsp. water
- 1 tsp. vanilla extract
- ½ gallon ice cream flavor of your choice

DIRECTIONS

1. Preheat oven to 350°F/180°C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. In a Thatsa Bowl combine shortening, butter, egg, water and vanilla extract until well combined.
3. Place cake mix dough in the **Silicone Baking Sheet with Rim** and roll out in an even layer.
4. Score dough with the Silicone spatula into 16 rectangle portions. Using a fork poke holes in the dough.
5. Bake for 10 minutes.
6. Remove from oven and remove cookie from the **Silicone Baking Sheet with Rim**, separating pieces and allowing to cool.
7. Cut 8 rectangle ice cream pieces. Place one ice cream rectangle on a chocolate piece and top with 2nd piece to make a sandwich.



Indulgent **TRUFFLES**

INGREDIENTS

- ¼ cup heavy cream
- ¾ cup chocolate chips
- ¼ tsp. desired spice such as cinnamon or cardamom
- ¼ cup chopped nuts or sprinkles

DIRECTIONS

1. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to refrigerator.
2. Place heavy cream in the **Stack Cooker ¾-Qt. Casserole Cover** and microwave on high power 2 minutes. 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 and place on the **Silicone Baking Sheet with Rim**.
5. Roll each ball over ground nuts or sprinkles.
6. Serve immediately or Store in sealed Tupperware container in refrigerator.

Jelly Roll CAKE



Tupperware®

INGREDIENTS

- 4 eggs, separated
- $\frac{3}{4}$ cup sugar
- 1 Tbsp. vanilla
- $\frac{3}{4}$ cup cake flour, sifted
- $\frac{3}{4}$ tsp. baking powder
- $\frac{1}{4}$ tsp. salt

Garnish

- Confectioners' sugar, for dusting, sifted
- 1 cup jam or jelly, stirred well
- Whipped cream

DIRECTIONS

1. Preheat oven to 400° F/200° C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. In a small bowl beat egg whites until stiff; set aside. In another bowl, beat the egg yolks until light, add the sugar and vanilla, and mix well. Sift together the flour, baking powder, and salt. Add the sifted flour mixture to the egg yolk mixture. Fold in the egg whites into the egg mixture and pour the batter into a **Silicone Baking Sheet Form**.
3. Bake for 8 to 10 minutes or until the cake is golden.
4. Loosen edges of cake, invert cake onto a towel dusted with confectioners' sugar. Trim $\frac{1}{4}$ -inch of hard crust off each long side of the jelly roll cake. Begin with the narrow side and roll the cake and towel up together. Cool cake on rack, seam side down, for 10 to 15 minutes.
5. Once cake has cooled, gently unroll and spread cake with jam or jelly and re-roll. Sprinkle with confectioners' sugar or cover with whipped cream.



Key Lime COOKIES

INGREDIENTS

- ½ cup unsalted butter, cubed
- 1 large egg
- 2 key limes
- 1 (17.5 oz.) pouch sugar cookie mix

DIRECTIONS

1. Preheat oven to 375°F. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. Fill **Mix N Stor Pitcher** with hot water, place cover on top, remove middle insert.
3. Place cubed butter in **All-in-One shaker** and seal. Insert shaker in mix n store with water to softened butter.
4. When butter has softened, discard hot water and transfer butter to base of **Mix N Stor Pitcher** .
5. Using **All-in-One Mate** juice and zest the limes. Transfer zest and juice to mix n store.
6. Using the egg separator, separate the yolk from the white. Add the white to mix n store.
7. Mix all contents of batter until well combined.
8. Scoop Tbsp. of dough on the **Silicone Baking Sheet with Rim** and bake for 9-10 mins or until golden brown.



Lemon Pepper
**BAKED CHICKEN
WINGS**

INGREDIENTS

- 10–12 chicken wings
- Zest of 1 lemon
- 1 tsp. black pepper
- 1 tsp. coarse kosher salt
- 2 Tbsp. baking powder

DIRECTIONS

1. Preheat oven to 425° F/218° C.. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. Combine all ingredients in a medium bowl, seal and shake until wings are coated.
3. Spread wings out on the **Silicone Baking Sheet with Rim**.
4. Bake 30 minutes or until crispy and internal temperature has reached 165° F/75° C.



Lemon Shortbread
**GLAZED
COOKIES**

INGREDIENTS

1 cup unsalted butter, softened
 $\frac{3}{4}$ cup granulated sugar
 $\frac{1}{8}$ tsp. salt
 $2\frac{1}{4}$ cup all-purpose flour
1 lemon, zested and juiced

Glaze
2 Tbsp. lemon juice
1 cup powdered sugar
optional 1-2 drops yellow food coloring

DIRECTIONS

1. Preheat oven to 350°F. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. Beat together butter and sugar with electric beaters until light and fluffy. Add salt and flour to butter and whip until incorporated.
3. Beat in lemon zest and 2 Tbsp. of lemon juice until combined. Place in refrigerator to chill for 1–2 hours.
4. Scoop cookie dough in 2 Tbsp. size portion on the **Silicone Baking Sheet with Rim**.
5. Bake for 8–10 minutes until set or lightly brown. Allow to cool.
6. Whisk together glaze ingredients. Beat until all sugar and lemon juice have been incorporated and icing has thickened. Add yellow food coloring if desired. Drizzle over cookies.



Let It Snow MIX

INGREDIENTS

- 24 oz. white chocolate baking pieces
- 6 cups rice or corn square checkered cereal
- 1 cup mini pretzels, any variety
- 1 cup plain or honey-roasted peanuts
- 12 oz. mini candy-coated chocolate candies

DIRECTIONS

1. In the **Stack Cooker 3-Qt. Casserole**, place baking pieces. Microwave on high power 45 seconds. Remove from microwave, let stand 1 minute. Microwave an additional 45 seconds. Remove from microwave, let stand 1 minute, stir until smooth.
2. Gently stir in cereal, pretzels and peanuts until well coated.
3. Spread mixture evenly on the **Silicone Baking Sheet with Rim**; gently press candies into mixture. Let stand 15 minutes to set.
4. Break into pieces, serve.



Maple Pecan COOKIES

INGREDIENTS

- 2¼ cups all-purpose flour
- ½ tsp. baking soda
- 7 oz. salted butter, softened
- ½ cup granulated sugar
- ¾ cup brown sugar
- ¼ cup maple syrup
- ¼ tsp. kosher salt
- 3 tsp. vanilla extract
- 1 egg
- 2 cups chopped pecans

DIRECTIONS

1. Preheat oven to 400° F/205° C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. In a medium bowl, whisk together flour and baking soda; set aside.
3. In the base of the **Whip N Mix Chef**, add butter, granulated sugar, brown sugar, maple syrup and salt. Cover and turn until pale and well combined. Add vanilla and egg. Cover and turn until mixture is smooth and well mixed.
4. Transfer mixture to bowl with dry ingredients; mix until well combined. Stir in nuts.
5. Scoop 2 Tbsp. dough and roll into ball. Place dough balls 2" apart on **Silicone Baking Sheet with Rim** and bake 10–12 minutes or until edges are brown and crisp. Remove pan from oven, transfer cookies to cooling rack.

*To freeze for a later date, store in a **Freeze-It container**. Seal and store up to 1 month in freezer, or 7 days in refrigerator.*

Minty Fudge **SANDWICH COOKIES**



Tupperware®

INGREDIENTS

3½ cups all-purpose flour
⅔ cup unsweetened Dutch process
cocoa powder or unsweetened
cocoa powder
2 tsp. baking powder
1½ cups butter, softened
1½ cups sugar
¼ cup cooking oil
2 eggs
1 Tbsp. vanilla

Additional Sugar
1 (14 oz.) can sweetened
condensed milk
1 (10 oz.) package mint-flavor
semisweet chocolate pieces
2 oz. unsweetened chocolate,
coarsely chopped

DIRECTIONS

1. Preheat oven to 350° F. Place the Silicone Baking Sheet with Rim on a baking sheet for transferring to oven.
2. In a medium **Thatsa Bowl** combine flour, cocoa powder, and baking powder; set aside.
3. In a large bowl beat butter with an electric mixer on medium speed for 30 seconds. Add the 1-½ cups sugar and the oil, eggs and vanilla until combined. Beat in flour mixture. Cover and chill about 1 hour or until dough is easy to handle.
4. Shape dough into 1-inch balls. Place balls 2" apart on **Silicone Baking Sheet with Rim**. Flatten cookies with the bottom of a glass dipped in sugar. Bake for 7 to 9 minutes or just until firm. Transfer cookies to a wire rack; let cool.
5. For filling, in a small saucepan combine sweetened condensed milk, chocolate pieces, and chopped chocolate. Cook and stir over medium heat until chocolate melts; cool.
6. Spread filling on bottoms of half of the cookies, using 1 rounded teaspoon per cookie. Top with remaining cookies, bottom sides down, pressing lightly together.



Monster COOKIES

INGREDIENTS

2 sticks butter (salted) softened
½ cup white sugar
1-½ cup brown sugar, packed
2 whole large eggs
1 Tbsp. vanilla extract
1½ cup all-purpose flour
½ tsp. baking soda
1 tsp. baking powder
2 tsp. kosher salt
1½ cup oats (quick or regular)

½ cup M & M's
½ cup pecans, Chopped
¾ cups semi-sweet chocolate chips
½ cup Peanut Butter Chips
2¼ cups Rice Krispies

DIRECTIONS

1. Preheat oven to 375° F. **Place the Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. Cream butter with sugars until fluffy. Add eggs one at a time, beating well after each addition. Add vanilla and beat.
3. Combine flour, baking soda, baking powder, and kosher salt. Add to mixing bowl and mix till combined. After that, add in remaining ingredients in whatever quantity you prefer. Add more nuts if you'd like, or more M & M's, more peanut butter chips or chocolate chips.
4. Add Rice Krispies at the very end, mixing until just combined. Do not overmix!
5. Use a cookie scoop to scoop balls of dough onto a the **Silicone Baking Sheet with Rim**. Bake 8-10 minutes or until golden brown, then allow to cool on a rack.

Mushroom & Red Onion

PIZZA



INGREDIENTS

Pizza Sauce

- 1 (15 oz.) can tomato sauce
- 1 tsp. salt
- 2 tsp. oregano
- 1 tsp. garlic powder
- 1 tsp. basil
- 1 tsp granulated sugar

- 1 lb. pizza dough
- 8 oz. parmesan cheese, shredded
- 1 cup white mushroom, sliced
- ¼ red onion, sliced

Makes 2 pizzas, divide ingredients in half if you only need one pizza.

DIRECTIONS

1. Preheat oven to 400°F/200°C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. In a small bowl, the pizza sauce ingredients, stir to combine.
3. Knead dough briefly with hands. (sprinkle with flour, if needed) Divide dough in half.
4. Roll half of the dough into a 11" circle on the **Silicone Baking Sheet with Rim**.
5. Spread half the pizza sauce on top of dough, sprinkle half of the parmesan cheese, and top with onions and mushrooms.
6. Bake 10-12 minutes or until cheese is fully melted and crust is golden brown.
7. Transfer pizza to cutting board to cut into slices and serve warm.
8. Repeat with remaining ingredients.



Must Have MEATBALLS

INGREDIENTS

- 1 small onion, chopped
- 1 lb. ground chuck
- 1 lb. ground pork
- 2 large eggs, lightly beaten
- ½ cup reduced-fat (2%) milk
- ½ cup bread crumbs
- 1 Tbsp. Steak & Chop Seasoning*

*Ask your consultant
for this recipe

DIRECTIONS

1. Preheat oven to 350° F/175° C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. Combine all ingredients in a large bowl, mixing well. Divide mixture into 50 portions and form meatballs.
3. Place meatballs on a baking pan, lined with **the Silicone Baking Sheet with Rim** and bake 20 minutes.



Nutty MONKEY BITES

INGREDIENTS

- 2 bananas, peeled
- $\frac{1}{4}$ cup cold sunflower or nut butter, divided
- $\frac{1}{4}$ cup chocolate chips, melted
- $\frac{1}{4}$ cup shredded coconut
- $\frac{1}{4}$ cup nuts or seeds, finely chopped

DIRECTIONS

1. Place the **Silicone Baking Sheet with Rim** on a baking Sheet.
2. Slice bananas into $\frac{1}{4}$ " coins.
3. Spread approximately $\frac{1}{4}$ tsp. of nut butter on half of the banana slices. Top each with another banana slice.
4. Dip half of each banana sandwich into melted chocolate. Then dip chocolate covered side into coconut, nuts or seeds.
5. Place banana sandwiches on the **Silicone Baking Sheet with Rim** and refrigerate until chocolate has set. Serve chilled.



Nutty Gorgonzola **APPLE RINGS** with Spiced Nuts

INGREDIENTS

2 tart green and/or red apples
2 Tbsp. fresh lemon juice
1 (28 oz.) tub whipped cream
cheese
2 Tbsp. dark honey, such as
buckwheat honey
¼ cup crumbled Gorgonzola or
other blue cheese

Spicy Candied Walnuts
1 cup coarsely chopped walnuts
1 Tbsp. packed brown sugar
1 tsp. vanilla extract
dash salt
dash crushed red pepper

DIRECTIONS

1. Preheat oven to 400°F. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. In a small bowl stir together the coarsely chopped walnuts, packed brown sugar, vanilla, salt and crushed red pepper. Spread nut mixture onto **Silicone Baking Sheet with Rim**. Bake about 10 minutes or until nuts are toasted, stirring twice. Cool.
3. Core the apples with an apple corer, making sure to remove all of the seeds. Cut apples horizontally into fairly thin rings and brush both sides of rings with lemon juice; set aside.
4. In a small bowl stir together cream cheese and honey. Spoon cream cheese mixture into a small resealable plastic bag; seal bag. Snip off a corner of the bag. Pipe cream cheese mixture onto apple rings.
5. Sprinkle with Gorgonzola cheese and Spicy Candied Walnuts. Serve immediately or cover and chill for up to 2 hours.



Peanut Butter Cup COOKIES

Tupperware

INGREDIENTS

- | | |
|--|--|
| 1¼ cups rolled oats | ¼ cup softened butter |
| ¾ cup all-purpose flour | 2 eggs |
| ½ cup packed brown sugar | ½ tsp. vanilla |
| ¼ cup granulated sugar | 1 cup miniature chocolate-covered peanut butter cups, halved |
| ½ tsp. baking powder | |
| ½ tsp. baking soda | |
| ½ cup coarsely chopped dry roasted peanuts | |
| ½ cup creamy peanut butter | |

DIRECTIONS

1. Preheat oven to 350° F/175° C degrees. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. Mix oats, flour, brown sugar, sugar, baking powder, baking soda, and peanuts into a large bowl.
3. In another bowl, whisk together peanut butter, softened butter, eggs, and vanilla. Add to flour mixture; stir until combined.
4. Gently stir in peanut butter cups. Use a ¼-cup measure or scoop to drop mounds of dough about 4 inches apart onto a **Silicone Baking Sheet with Rim**.
5. Flatten dough mounds to about ¾ inch thick. Bake for 12 to 14 minutes or until edges are brown. Cool on cookie sheet for 1 minute.
6. Transfer to a wire rack and let cool. (For regular-size cookies, drop dough by rounded teaspoons 2 inches apart **on Silicone Baking Sheet with Rim**. Bake for 9 to 11 minutes.)



Oven Baked **SWEET PLANTAINS**

INGREDIENTS

- 4 Tbsp. unsalted butter
- 4 Tbsp. brown sugar
- 2 ripe plantains peeled and cut ¼" thick

DIRECTIONS

1. Preheat oven to 375° F/180° C degrees. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. In the base in the **2 cup Micro Pitcher** add butter and brown sugar and microwave on high for 30-60 seconds, until melted, stir to combine.
3. In a medium bowl mix half of the brown sugar mixture with all the plantains.
4. Spread plantains onto the **Silicone Baking Sheet with Rim** and bake for 10-15 minutes or until warm.
5. Microwave remaining brown sugar mixture for 30 seconds and pour over Plantains.



Parmesan CRISPS

INGREDIENTS

- ½ cup grated fresh Parmesan cheese
- ¼ tsp. freshly ground black pepper

DIRECTIONS

1. Preheat oven to 400°F/180°C degrees. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. Spoon cheese by tablespoonfuls 2 inches apart on **Silicone Baking Sheet with Rim**. Spread each mound to a 2-inch diameter. Sprinkle mounds with pepper.
3. Bake for 6 to 8 minutes or until crisp and golden.
4. Cool completely on baking sheet. Remove from baking sheet using a thin spatula.



Parmesan POTATO WEDGES

INGREDIENTS

- 3 russet potatoes, cut into wedges
- 1 Tbsp. extra virgin olive oil
- 1 tsp. Italian herb Seasoning
- 1 tsp. coarse kosher salt
- ½ cup Parmesan cheese, shredded

DIRECTIONS

1. Preheat oven to 450° F/232° C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. Combine ingredients in a medium bowl, seal and shake until potatoes are coated.
3. Spread out potatoes onto **Silicone Baking Sheet with Rim**.
4. Bake 25–30 minutes, until potatoes are tender and deep golden brown.



Parmesan SPINACH BALLS

INGREDIENTS

- 2 cups spinach
- 4 eggs
- ½ cup reduced-fat (2%) milk
- 3 cups stuffing mix
- 2 cups shredded parmesan cheese

DIRECTIONS

1. Preheat oven to 425° F/218° C. Place the Silicone **Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. Place spinach in base of **SuperSonic Chopper Extra** fitted with blade attachment. Cover and pull cord until finely chopped. Set aside.
3. In a medium bowl whisk together eggs and milk. Stir in stuffing mix, Parmesan cheese, and chopped spinach. Allow to sit 1–2 minutes for stuffing mix to absorb milk.
4. Form in ¼-cup sized balls and place onto **Silicone Baking Sheet with Rim**.
5. Bake 15-18 minutes or until golden brown. Serve warm.

Once baked these can be frozen and reheated in a 350°F/175°C oven for 15–20 minutes.



Party MIX

INGREDIENTS

- ½ cup unsalted butter
- 2 Tbsp. Worcestershire sauce
- 1-2 tsp. seasoned salt
- 2 tsp. onion powder
- 2 tsp. garlic powder
- 4 cups corn cereal
- 4 cups rice cereal
- 2 cups pretzels
- 2 cups mixed nuts

DIRECTIONS

1. Place butter in base of **Stack Cooker 3 Qt. casserole**. Microwave on high for 45–60 seconds or until melted.
2. Whisk Worcestershire sauce, seasoned salt, onion powder and garlic powder into melted butter.
3. Pour remaining ingredients into melted butter mixture. Place **Stack Cooker Casserole** seal over mixture and shake to coat cereal with butter mixture.
4. Microwave uncovered for 4–6 minutes, stirring every 2 minutes or until mixture has begun to dry.
5. Spread out onto **Silicone Baking Sheet with Rim** to cool.



Pasta CHIPS

INGREDIENTS

- 6 oz. pasta (bowtie, farfalle, penne, rigatoni, ziti, fusili, shells)
 - 2 Tbsp. olive oil
 - $\frac{1}{3}$ cup grated parmesan
 - $\frac{1}{2}$ tsp. garlic powder
 - $\frac{1}{2}$ tsp. salt
 - $\frac{1}{4}$ tsp. dried oregano
- Your favorite sauce for dipping, marinara, alfredo sauce, pesto, hummus

DIRECTIONS

1. Preheat oven to 400F/200C.
2. Place **Silicone Baking Sheet with Rim** on a baking sheet; set aside.
3. Add pasta to **Microwave Pasta Maker** and add water to maximum fill line. Microwave for 12-14 minutes or until fully cooked.
4. Strain well and add remaining ingredients, tossing pasta until it's fully coated.
5. Place pasta on **Silicone Baking Sheet with Rim** in a single layer and bake for 15-17 minutes or until crispy.
6. Serve with your favorite sauce.



Peanut **BRITTLE**

INGREDIENTS

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

DIRECTIONS

1. Place butter, sugar and honey in the **Stack Cooker 1½ Qt. 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 Baking Sheet with Rim** and sprinkle salt evenly over brittle. Refrigerate 15 minutes.
5. Break into desired pieces.
6. Store in a sealed Tupperware container.



Peanut Butter PRETZEL BITES

INGREDIENTS

- 1½ cups pretzels
- 1½ cup creamy peanut butter
- 1 cup powdered sugar
- 1 cup chocolate chips

DIRECTIONS

1. Place pretzels in base of **SuperSonic Chopper Extra**, fitted with blade attachment. Cover and pull cord until pretzels are finely crumbled, should be about 1 cup crumbled.
2. Place peanut butter in the **Stack Cooker 1¾ Qt. Casserole** and microwave on high power 1 minute.
3. Stir powdered sugar and 1 cup crushed pretzels into peanut butter. Roll into balls and place on **Silicone Baking Sheet with Rim**.
4. Microwave chocolate chips in 30 second intervals, stirring in between, until melted.
5. Place balls in the melted chocolate using a fork to remove and place on **Silicone Baking Sheet with Rim**.
6. Refrigerate until chocolate is set, about 10 minutes. Store in a sealed Tupperware container.

Peppermint **BARK**



INGREDIENTS

- 1 (12 oz.) pkg. semi-sweet chocolate chips
- 1 (12 oz.) pkg. white chocolate chips or white bark
- ½ cup peppermint candies, crushed

DIRECTIONS

1. Add semi-sweet chocolate chips to **Stack Cooker 1½ Qt. Casserole**. Microwave at high power 1 minute. Stir and continue to microwave in 15 second intervals until chips are melted.
2. Pour over **Silicone Baking Sheet with Rim** and spread, using **Silicone Spatula**, into an even layer. Place in freezer to harden, about 10 minutes.
3. Add white chocolate to base of **Stack Cooker Casserole** and microwave at high power 1 minute. Stir and continue to microwave in 15 second intervals until melted.
4. Spread melted white chocolate over chilled semi-sweet chocolate on **Silicone Baking Sheet with Rim**. Spread, using **Silicone Spatula**, into an even layer covering the semi-sweet chocolate.
5. Sprinkle warm white chocolate with crushed peppermint candies. Return to freezer until fully hardened, about 10–20 minutes, before breaking or cutting into pieces.



Peppermint Chocolate **DIPPED COOKIES**

INGREDIENTS

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

DIRECTIONS

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

Peppermint Chocolate **WAFFLE COOKIES**



INGREDIENTS

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

DIRECTIONS

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

Peppermint Pretzel **CANDIES**



INGREDIENTS

20 oz. package vanilla-flavor
candy coating, coarsely chopped
6 oz. white baking chocolate with
cocoa butter, coarsely chopped
3 Tbsp. butter-flavor shortening
½ tsp. peppermint extract
1 (16 oz.) pkg. pretzel twists,
coarsely chopped (8 cups)
¾ cup coarsely crushed striped

peppermint candies (about 28
candies)
3 oz. dark chocolate, coarsely
chopped

DIRECTIONS

1. Place candy coating, white chocolate, and shortening into the **Stack Cooker 1½ Qt. Casserole**. Microwave on high power 2–3 minutes, or until melted, stopping every minute to stir.
2. Stir in peppermint extract. Stir in pretzels and peppermint candies.
3. Scoop out tablespoon-sized portions onto **Silicone Baking Sheet with Rim**.
4. In the **2 cup Micro Pitcher** place dark chocolate and microwave on high power for 1-2 minutes, checking every 30 seconds and stirring.
5. Drizzle melted dark chocolate over candies. If desired, sprinkle with additional crushed peppermint candies. Let stand at room temperature until firm.

PESTO PIZZA

With avocado

INGREDIENTS

Pesto

¾ cup walnuts

2 cups packed arugula leaves

1 garlic clove

¾ cup extra virgin olive oil

½ cup parmigiana Reggiano or
parmesan cheese

1 (13.8 oz.) pkg. refrigerated pizza
dough

½ cup Feta cheese

1 cup Mozzarella
cheese, shredded

Red onion, thinly sliced

Avocado, sliced

Fresh basil, diced small

DIRECTIONS

1. Preheat oven to 425° F/200° C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. In base of **Smooth Chopper** fitted with blade attachment, place walnuts, arugula and garlic. Replace cover and pull cord until finely chopped. Add olive oil and cheese and continue processing until pureed and mixture is well incorporated. Set aside.
3. Sprinkle half of flour on **Silicone Baking Sheet with Rim** and roll out pizza dough to desired thickness.
4. Spread pesto on pizza crust. Sprinkle feta cheese all over the pizza and then mozzarella. Top with sliced red onion.
5. Bake for 8-10 minutes.
6. Top with avocado and chopped basil.
7. Remove to cutting board for cutting. Serve.

Pizza con Patate

POTATO PIZZA



INGREDIENTS

- 1 lb. pizza dough
- 5 yellow Idaho potatoes
- 5 Tbsp. good quality extra virgin olive oil
- 1½ tsp. Kosher or sea salt, more or less to taste
- freshly ground black pepper, to taste
- 8 oz. fresh mozzarella, sliced
- 3 Tbsp. Parmesan cheese
- a sprig of fresh rosemary

DIRECTIONS

1. Preheat oven to 425° F/200° C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. Roll dough out on the **Silicone Baking Sheet with Rim**, Drizzle about a tablespoon or more of extra virgin olive oil and rub it over the surface evenly; set aside
3. Set **Mandoline** round knob to #1, triangular knob to "lock" and select the straight v-shaped blade insert. Using the food guider, slice potatoes. Add sliced potatoes to a bowl and drizzle with olive oil and sprinkle with salt and pepper, toss to coat.
4. Start layering the potato slices over the pizza dough in the pan, overlapping the slices slightly until all the dough is covered. You can brush on more olive oil at this point if desired.
5. Layer with mozzarella cheese and sprinkle with parmesan cheese.
6. Sprinkle with fresh rosemary.
7. Bake for 15-18 minutes or until lightly golden brown.
8. Remove pizza to cutting board to cut.



Pretty as a Peach **TART**

INGREDIENTS

- 6 prepared tart shells
- 2 fresh peaches, thinly sliced
- $\frac{1}{4}$ cup apricot jam

DIRECTIONS

1. Preheat oven to 350° F/175° C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. Divide peach slices evenly between the 6 tart shells, fanning the peaches in the same direction.
3. Place apricot jam in **1 cup Micro Pitcher**. Microwave on high power 25 seconds or until melted and smooth.
4. Brush apricot jam over peaches.
5. Place tarts on **Silicone Baking Sheet with Rim** and bake 12 minutes or until peaches are just soft. Remove from oven and let stand 10 minutes. Serve warm or at room temperature.



Pretzel HOLIDAY TREES

Tupperware®

INGREDIENTS

- 1 cup chocolate chips
- 1¼ cups water
- 10 mini pretzel rods
- Desired sprinkles or mini candy coated chocolates for decorating

DIRECTIONS

1. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to freezer.
2. Microwave water in a **2 cup Micro Pitcher** on high for 2 minutes.
3. Pour chocolate chips into **1 cup Micro Pitcher**.
4. Place **1 cup Micro Pitcher** into **2 cup Micro Pitcher** so the **1 cup Micro Pitcher** is submerged in water.
5. Let sit for 30–60 seconds and then stir. Repeat until chocolate is smooth.
6. Lay out pretzel rods onto **Silicone Baking Sheet with Rim**.
7. Pour melted chocolate into pastry bag or plastic bag. Cut tip for a small opening.
8. Slowly squeeze out chocolate over pretzels in gradually wider lengths to form the shape of a tree.
9. Sprinkle with desired decorations.
10. Chill until set, about 10–15 minutes in freezer.
11. Carefully peel to remove from **Silicone Baking Sheet with Rim** for serving.



Pretzel **ROLOS**

INGREDIENTS

- 1 Bag of Hershey's Rolo's
- 1 Bag of whole pecans
- 1 Bag of mini pretzels

DIRECTIONS

1. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. Lay all of your pretzels down on a **Silicone Baking Sheet with Rim**, top with a rolo, and top with one whole pecan.
3. Bake at 350°F for about 5 minutes or until you see the chocolate start to melt.
4. Remove from oven, using a fork slightly smash down.
5. Allow to cool.
6. Store in a sealed Tupperware container.

A close-up photograph of several round, white-coated pumpkin cheesecake bites on a light-colored plate. One bite is broken open, revealing a thick, orange-colored pumpkin filling. The bites are topped with a fine, golden-brown crumb. In the background, a portion of a whole orange pumpkin is visible.

Pumpkin CHEESECAKE BITES

INGREDIENTS

- ¾ cup crushed ginger snaps, divided
- ¾ cup crushed graham crackers, divided
- 4 oz. cream cheese, softened
- 2½ cups melted white chocolate, divided
- ½ cup pumpkin puree
- 1 tsp. pumpkin pie spice
- pinch of kosher salt
- 1 Tbsp. coconut oil

DIRECTIONS

1. Line a large baking sheet with the **Silicone Wonder Mat**.
2. In a small bowl, mix together ginger snaps and graham cracker crumbs. Set aside.
3. In a large bowl, beat cream cheese until light and fluffy. Add ½ cup white chocolate, pumpkin puree, pumpkin pie spice, and salt and beat until incorporated. Beat in cookie crumbs until well mixed.
4. Scoop mixture into tablespoon-sized balls and freeze until solid, about 30 minutes.
5. Mix together remaining 2 cups melted white chocolate with coconut oil, then dunk truffles to coat. (use a fork to dip and remove from coating)
6. Place on **Silicone Baking Sheet with Rim**, and sprinkle with remaining cookie crumbs.
7. Refrigerate at least 10 minutes, or until ready to serve.

A close-up photograph of several pumpkin-shaped rice krispie treats. The treats are orange-colored, textured with rice krispies, and decorated with a brown pretzel stem and green fondant leaves. They are arranged on a white plate with a gold rim. The background is dark and out of focus.

Pumpkin RICE KRISPIE TREATS

INGREDIENTS

- 6 cups rice krispies cereal
- 3 Tbsp salted butter
- 1 (10 oz) pkg. mini marshmallows
- Orange gel food coloring
- 3 pretzel rods, end portions broken off into 2-inch pieces (so you'll have 6 pieces)
- 6 mini green airheads or green fondant or green gel icing
- Non-stick cooking spray

DIRECTIONS

1. Melt butter in the **Stack Cooker 3 Qt. Casserole**.
2. Add marshmallows and stir and as they begin to melt start adding in the gel food coloring until desired color is achieved. Stir constantly until marshmallows have melted.
3. Add rice krispies, stir until cereal is coated. Let cool.
4. Butter hands and shape rice krispies into balls approximately the size of a baseball.
5. Insert one pretzel in the top center, place on **Silicone Baking Sheet with Rim**.
6. Cut a leaf shape from the airhead candy or shape fondant in leaf shape and place on each side of the pretzel.

Pumpkin Seed **BRITTLE**



INGREDIENTS

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

DIRECTIONS

1. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to refrigerator.
2. Place butter, brown sugar and honey in the **Stack Cooker 1¼ Qt. Casserole**, microwave on high power 2 minutes and mix well until smooth and well combined.
3. Add pumpkin seeds and microwave on high power an additional 2 minutes.
4. Add vanilla and carefully whisk; mixture will be boiling.
5. Pour on a baking sheet lined with **Silicone Baking Sheet with Rim** and sprinkle salt evenly over brittle. Refrigerate 15 minutes.
6. Break into pieces.
7. Store in a sealed Tupperware container.



Pumpkin Spice Roll

WITH CREAM CHEESE FILLING

INGREDIENTS

¾ cup all-purpose flour
½ tsp. baking powder
½ tsp. baking soda
½ tsp. ground cinnamon
½ tsp. ground cloves
¼ tsp. salt
3 large eggs
1 cup granulated sugar
¾ cup pure pumpkin, canned
1 cup walnuts, chopped (optional)

¼ cup powdered sugar (to sprinkle on cake before rolling)
Cream Cheese Filling
1 pkg. (8 oz.) cream cheese, at room temperature
1 cup powdered sugar, sifted
6 Tbsp. butter or margarine, softened
1 tsp. vanilla extract
Powdered sugar

DIRECTIONS

1. Preheat oven to 375° F. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. Combine flour, baking powder, baking soda, cinnamon, cloves and salt in small bowl. Beat eggs and granulated sugar in large mixer bowl until thick. Beat in pumpkin. Stir in flour mixture. Spread evenly into **Silicone Baking Sheet with Rim**. Sprinkle with nuts.
3. Bake for 13 to 15 minutes or until top of cake springs back when touched. Dust powdered sugar over the surface of cake and place a clean kitchen towel over top and roll it immediately with the **Silicone Baking Sheet with Rim**. Allow to cool 30 minutes in fridge.
4. Beat cream cheese, powdered sugar, butter and vanilla extract in small mixer bowl until smooth. Carefully unroll cake. Spread cream cheese mixture over cake. Reroll cake. Wrap in plastic wrap and refrigerate at least one hour. Sprinkle with powdered sugar before serving, if desired.

Raspberry & Brown Butter MACARONS



Tupperware®

INGREDIENTS

4 large egg whites, room temp
Pinch of salt
½ cup granulated sugar
1¼ cup powdered sugar, sifted
1½ cup almond powder
1 drop red gel food coloring

Brown Butter Filling
½ cup unsalted butter
2 cups powdered sugar
2 Tbsp. heavy cream

Raspberry Cream Filling
1 cup heavy whipping cream
3 Tbsp. red raspberry jelly
½ cup powdered sugar, sifted

DIRECTIONS

1. Preheat oven to 300°F/150°C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. Place egg whites and salt in base of **Whip N Mix Chef**. Cover and turn until peaks form. Add sugar and whip until peaks form. Transfer to **Thatsa Bowl** and fold in powdered sugar and almond powder; until well combined. Divide mixture in half. Add gel food coloring to half the batter. Place batter in decorating bag and pipe circles on Silicone Baking Sheet. Let macaron shells dry for at least 1 hour or until fully dry to the touch.
3. Place butter in shallow saucepan over medium heat and cook until it turns brown in color, remove from heat and let cool. Refrigerate for 1 hour, once the butter is set, mix with remaining ingredients.
4. In the **Whip N Mix Chef** add the raspberry ingredients, turn handle until well combined.
5. Once shells are dry, bake for 9-10 minutes.
6. Let cool for 10 mins before removing from the **Silicone Baking Sheet with rim**.
7. Assemble by placing filling in center of shell and topping with another. Store in refrigerator until ready to eat.



Roasted **ASPARAGUS**

INGREDIENTS

- 1 bunch asparagus, trimmed
- 2 Tbsp. extra virgin olive oil
- 3 cloves garlic, minced
- 3 Tbsp. Parmesan cheese, grated
- ½ tsp. Kosher salt
- Pepper to taste

DIRECTIONS

1. Preheat oven to 425°F/220°C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. Rinse and trim asparagus. Dry well and set aside.
3. In a mixing bowl or shallow dish, combine olive oil, garlic, Parmesan cheese, salt and pepper. Toss well with asparagus until asparagus is lightly coated with mixture.
4. Place asparagus in a single layer on a **Silicone Baking Sheet with Rim** and bake for 8-10 minutes.



Roasted GREEN BEANS

INGREDIENTS

- 2 pounds green beans trimmed
- ¼ cup extra virgin olive oil
- 4 cloves garlic minced
- 2 Tbsp. fresh lemon juice
- Lemon Slices, optional
- Salt and freshly ground black pepper

DIRECTIONS

1. Preheat oven to 400°F/200°C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. Rinse and trim green beans. Dry well and set aside.
3. In a large bowl, add green beans, olive oil, lemon juice, garlic, and salt to taste and pepper to taste.
4. Place green beans and lemon slices in a single layer on a **Silicone Baking Sheet with Rim** and bake for 20-25 minutes.



ROASTED PUMPKIN SEEDS

Cinnamon Sugar

INGREDIENTS

1½ tsp. ground cinnamon
3 Tbsp. brown sugar
⅛ tsp. salt

1½ cup raw pumpkin seeds
2 tsp. olive oil

DIRECTIONS

1. Preheat oven to 300° F. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. Mix seasoning together in a small bowl, set aside.
3. In a small bowl add pumpkin seeds, drizzle with oil, stir until well coated.
4. Sprinkle seasonings over pumpkin seeds, stir until well combined.
5. Transfer pumpkin seeds to the **Silicone Baking Sheet with Rim**, spreading evenly to form one layer and bake for 20-30 minutes, stirring every 8-10 minutes.



ROASTED PUMPKIN SEEDS

Dill Pickle

INGREDIENTS

3 tsp. white vinegar
3 tsp. dill
1½ tsp. garlic powder
1½ tsp. sea salt
¼ tsp. black pepper

1½ cup raw pumpkin seeds
2 tsp. olive oil

DIRECTIONS

1. Preheat oven to 300° F. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. Mix seasoning together in a small bowl, set aside.
3. In a small bowl add pumpkin seeds, drizzle with oil, stir until well coated.
4. Sprinkle seasonings over pumpkin seeds, stir until well combined.
5. Transfer pumpkin seeds to the **Silicone Baking Sheet with Rim**, spreading evenly to form one layer and bake for 20-30 minutes, stirring every 8-10 minutes.

ROASTED PUMPKIN SEEDS

Italian

INGREDIENTS

3 Tbsp. grated Parmesan cheese
1½ tsp. basil
1½ tsp. oregano
¾ tsp. sea salt
⅓ tsp. garlic powder

1½ cup raw pumpkin seeds
2 tsp. olive oil

DIRECTIONS

1. Preheat oven to 300° F. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. Mix seasoning together in a small bowl, set aside.
3. In a small bowl add pumpkin seeds, drizzle with oil, stir until well coated.
4. Sprinkle seasonings over pumpkin seeds, stir until well combined.
5. Transfer pumpkin seeds to the **Silicone Baking Sheet with Rim**, spreading evenly to from one layer and bake for 20-30 minutes, stirring every 8-10 minutes.



ROASTED PUMPKIN SEEDS

Ranch

INGREDIENTS

1 tsp. sea salt
¾ tsp. onion powder
¾ tsp. parsley
¾ tsp. garlic powder
¾ tsp. dill
⅓ tsp. dry mustard
⅓ tsp. celery seed
⅓ tsp. paprika
⅓ tsp. black pepper

1½ cup raw pumpkin seeds
2 tsp. olive oil

DIRECTIONS

1. Preheat oven to 300° F. Place the **Silicone Baking Sheet with Rim** on a baking sheet or a cold oven rack for transferring to oven.
2. Mix seasoning together in a small bowl, set aside.
3. In a small bowl add pumpkin seeds, drizzle with oil, stir until well coated.
4. Sprinkle seasonings over pumpkin seeds, stir until well combined.
5. Transfer pumpkin seeds to the **Silicone Baking Sheet with Rim**, spreading evenly to form one layer and bake for 20-30 minutes, stirring every 8-10 minutes.



Roasted TOMATO SAUCE

INGREDIENTS

- 3 plum tomatoes, quartered lengthwise
- ½ tsp. coarse kosher salt
- 2 Tbsp. extra virgin olive oil, divided
- 2 unpeeled garlic cloves
- 1 (5") rosemary sprig
- ¼ tsp. Italian Herb Seasoning

DIRECTIONS

1. Preheat oven to 400° F/200° C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. Toss tomatoes with salt and 1 Tbsp. olive oil. Spread tomatoes on **Silicone Baking Sheet with Rim**, spacing apart. In center of mat, place rosemary sprig and garlic cloves.
3. Bake for 30 minutes.
4. Remove roasted garlic from peel and place in base of **SuperSonic Chopper Extra**, fitted with blade attachment.
5. Remove toasted rosemary from woody stem and add to **SuperSonic Chopper Extra** base.
6. Add remaining olive oil and warm roasted tomatoes to **SuperSonic Chopper Extra** base. Cover and pull cord until mixture is chunky.



Rocky Road **CLUSTERS**

INGREDIENTS

- 12 oz. package chocolate chips
- 1 cup pecans, chopped
- 2 cups mini marshmallows

DIRECTIONS

1. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to refrigerator.
2. In **Stack Cooker 1½ Qt. Casserole**, microwave chocolate chips on 50% power 1–2 minutes. Stir and continue microwaving in 30 second intervals until finished melting.
3. Stir in pecans and marshmallows.
4. Spoon mixture onto **Silicone Baking Sheet with Rim** and refrigerate until chilled, about 10–15 minutes.
5. Break into clusters and serve.

Rustic APPLE TART



INGREDIENTS

- 1 refrigerated pie crust
- 1 large Granny Smith apple, peeled and cored
- ½ lemon, juiced
- 1 tsp. ground cinnamon
- ¼ cup granulated sugar
- 2 Tbsp. all-purpose flour

DIRECTIONS

1. Preheat oven to 425° F/218° C. Place the **Silicone Baking Sheet with Rim** on a baking sheet for transferring to oven.
2. On **Silicone Baking Sheet with Rim**, roll out pie dough into an oblong circle. Lift Mat and lay onto cookie sheet.
3. Set **Mandoline** round knob to #2, triangular knob to “lock” and select the straight V-shaped blade insert. Secure apple to food guider and slice.
4. Cut apple slice circles in half and place in a medium bowl. Add remaining ingredients to bowl and toss to combine.
5. Top pie crust with thin, even layer of apple mixture and fold up outer edges of crust.
6. Bake 20–25 minutes, until apples are tender and crust is golden brown. Serve warm or at room temperature.



Salted Dark Chocolate **ALMOND BARK**

INGREDIENTS

- 6 oz. chocolate-flavor candy coating, chopped (1 cup)
- 6 oz. dark chocolate, chopped (1 cup)
- 1 Tbsp. shortening
- $\frac{3}{4}$ cup chopped smoked almonds or chopped almonds, toasted
- $\frac{1}{4}$ tsp. sea salt

DIRECTIONS

1. Place **Silicone Baking Sheet with Rim** on baking sheet for transferring to refrigerator.
2. In the **Stack Cooker $\frac{3}{4}$ Qt Casserole** combine candy coating, dark chocolate, and shortening. Microwave, uncovered, on 100 percent power (high) for 1 $\frac{1}{2}$ to 2 minutes or until chocolate melts, stirring every 30 seconds.
3. Pour chocolate mixture onto the **Silicone Baking Sheet with Rim**. Spread mixture evenly in a layer about $\frac{1}{4}$ inch thick.
4. Sprinkle with the almonds; lightly press into chocolate mixture. Sprinkle evenly with salt.
5. Chill candy about 30 minutes or until firm. Cut or break into pieces.



Salty Caramel **BRITTLE**

INGREDIENTS

- 25 saltine crackers
- 1 stick unsalted butter
- $\frac{1}{2}$ cup brown sugar
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{3}$ cup heavy cream
- 1 tsp. almond or vanilla extract
- $\frac{1}{4}$ tsp. coarse kosher salt

DIRECTIONS

1. Line a baking sheet with **Silicone Baking Sheet with Rim** and neatly arrange 25 crackers in rows in center of mat. Set aside.
2. In **Stack Cooker 1 $\frac{1}{4}$ Qt. 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 (Do not cut on **Silicone Baking Sheet with Rim**).
6. Store in a sealed Tupperware container.

Shake N Bake

CHICKPEAS



Tupperware

INGREDIENTS

- 2 cups chickpeas, cooked
- 1 tsp. coarse kosher salt
- 1 tsp. paprika
- ½ tsp. cumin
- ½ tsp. coriander
- 1 tsp. extra virgin olive oil

DIRECTIONS

1. Preheat oven to 350° F/175° C.
2. Combine ingredients in medium **Thatsa Bowl**, seal and shake until chickpeas are fully coated with ingredients.
3. Spread coated chickpeas out onto baking sheet lined with **Silicone Baking Sheet with Rim**.
4. Bake 35–40 minutes or until dry and crunchy.



Shake N Bake EGGPLANT

INGREDIENTS

- 1 small eggplant
- 1 Tbsp. coarse kosher salt
- 3 eggs, lightly beaten
- 1 cup breadcrumbs

DIRECTIONS

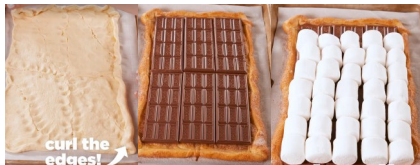
1. Preheat oven to 450°F. Line baking sheet with the **Silicone Baking Sheet with Rim**; set aside.
2. Set circular knob of **Mandoline** to #9. Cut eggplant in half before slicing to make easier to handle. Using food guard slice eggplant.
3. Spread eggplant in a single layer on paper towels, sprinkle eggplant with salt, let sit for 30 minutes. Blot eggplant with paper towels.
4. Place eggs and breadcrumbs into separate bowls.
5. Dip eggplant slices into the eggs, then add to breadcrumbs. Lightly press crumbs onto eggplant. (or Add eggplant slices to breadcrumbs in a bowl, seal, and gently shake to coat with breadcrumbs.)
8. Spread out eggplant onto the **Silicone Baking Sheet with Rim**.
9. Bake in oven for 10 minutes and then flip and bake for an additional 10 minutes to brown other side.

S'mores

For a crowd

INGREDIENTS

- 1 (8-oz.) can crescent dough
- 2 Tbsp. cinnamon sugar
- 6 Hershey chocolate bars
- 1 (10-oz.) bag large marshmallows



DIRECTIONS

1. Preheat oven to 400°F. Line a medium baking sheet with **Silicone Baking Sheet with Rim**.
2. Place crescent dough on **Baking Sheet with Rim** and pinch seams together. Fold outside edges of dough in to create a crust.
3. In a small bowl, combine sugar and cinnamon. Sprinkle all over dough.
4. Bake until crust is golden about, 10 to 15 minutes.
5. Remove from oven. Layer with chocolate bars. Arrange marshmallows on top of chocolate.
6. Return to oven and bake until marshmallows are golden, about 10 minutes.

Watch carefully: once they brown, they brown fast!



Spicy Apple **TURNOVERS**

INGREDIENTS

- 2 large Granny Smith apples, peeled, cored and diced
- ¼ cup melted butter, divided
- ½ tsp. cornstarch
- ¼ cup granulated sugar, divided
- 1 Tbsp. freshly squeezed lemon juice
- 1 tsp. ground cinnamon
- ¼ tsp. salt
- 6 (6" or medium) empanada dough discs

DIRECTIONS

1. Preheat oven to 400° F/205° C. Line a baking sheet with **Silicone Baking Sheet with Rim**.
2. In the **1¾ Qt. Casserole Stack Cooker**, stir together apples and 2 Tbsp. of melted butter until coated.
3. In a small bowl, whisk together cornstarch, 2 Tbsp. sugar, lemon juice, cinnamon and salt. Sprinkle over apples; until coated.
4. Cover and microwave on high for 3 minutes. Cool for 10 minutes.
5. In the **Turnover Maker**, place 1 disc of dough. Spoon 2 Tbsp. of the apple filling into one half of the dough. Close **Turnover Maker** and gently press; removing excess dough. Place on **Silicone Baking Sheet with Rim**. Repeat with remaining dough discs.
6. Brush turnovers with remaining melted butter and sprinkle remaining sugar over each buttered turnover.
7. Bake 12 to 18 minutes or until golden brown. Remove from oven, let stand 5 minutes before serving. Serve warm or at room temperature.



Super Duper **CHOCOLATE KISSES**

INGREDIENTS

- 1 (16½ oz.) pkg. refrigerated chocolate chip cookie dough
- ⅓ cup unsweetened cocoa powder
- ⅔ cup chocolate-flavor sprinkles
- 2 Tbsp. milk
- 40 dark chocolate kisses, unwrapped

DIRECTIONS

1. Preheat oven to 375°F. Line cookie sheet with the **Silicone Baking Sheet with Rim**; set aside.
2. In a small **That's a Bowl**, combine cookie dough and cocoa powder. Knead with your hands until dough is well mixed. Shape dough into 1-inch balls.
3. Place chocolate sprinkles in a shallow dish or small bowl. Place milk in another shallow dish or small bowl. Dip balls in milk to moisten, then roll in chocolate sprinkles to coat. Place balls 2 inches apart on **Silicone Baking Sheet with Rim**.
4. Bake for 8 minutes or until edges are firm. Immediately press a chocolate kiss into the center of each cookie.
5. Transfer cookies to a wire rack; let cool.

Makes about 40 cookies.

Thin Mint **BARK**



INGREDIENTS

- 18 chocolate wafer cookies
- 12 oz. vanilla-flavor candy coating, chopped (1 cup)
- 6 oz. milk chocolate pieces (½ cup)
- 4 tsp. shortening
- 6 oz. green mint-flavor baking pieces (½ cup)

DIRECTIONS

1. Line a large baking sheet with **Silicone Baking Sheet with Rim**. Arrange cookies in a single layer on the mat.
2. In the **Stack Cooker 1½ Qt Casserole** combine half of the candy coating, the milk chocolate baking pieces, and 2 teaspoon of the shortening. Microwave, uncovered (high) for 1 to 1 ½ minutes, or until melted and smooth, stirring every 30 seconds.
3. In the **Stack Cooker 3 Qt Casserole** combine the remaining candy coating, the mint-flavor baking pieces, and the remaining 2 teaspoon shortening. Microwave, uncovered, (high) for 1 to 1 ½ minutes, or until melted and smooth, stirring every 30 seconds.
4. Drop spoonfuls of milk chocolate and mint mixtures over the cookies, alternating colors, and covering the cookies. Using a narrow spatula, swirl the two mixtures together.
5. Chill candy about 30 minutes or until firm. Cut or break into pieces.



Toaster PASTRIES

INGREDIENTS

1½ cups all-purpose flour + extra
for dusting
2 Tbsp. sugar
¼ tsp. coarse kosher salt
1 stick (½ cup) cold unsalted
butter, cut into Tbsp.
1 egg, lightly beaten
1–2 Tbsp. cold water, if necessary
5 Tbsp. favorite jam or apple
sauce

2 Tbsp. milk for brushing the
pastries
Sprinkles if desired

Glaze

½ cup powdered sugar
2 Tbsp. milk

DIRECTIONS

1. Preheat oven to 350° F/175° C. Line a baking sheet with **Silicone Baking Sheet with Rim**.
2. Place flour, sugar, and salt in the **SuperSonic Chopper Extra** fitted with blade attachment. Add in half of butter. Cover and pull cord until butter has been cut into pea size pieces. Add remaining butter. Repeat
3. Pour flour mixture into a bowl, add in egg and cold water. Refrigerate dough for an hour.
4. Dust **Silicone Baking Sheet with Rim** with flour and roll out dough as thin as possible on mat, between ¼–⅛". Straighten edges with the edge of the **Silicone Spatula** to make rectangle. Cut into eight small rectangles.
5. Place about 1 Tbsp. of jam onto one rectangle dough and brush milk on the edges. Place 2nd piece of dough on top, seal with the tines of a fork. Repeat until all pastries have been made. Brush the tops of pastries with milk and pierce 2–3 times with a fork.
6. Place on **Silicone Baking Sheet with Rim**. Bake for 20–25 minutes or until golden brown.
7. In a small bowl mix together powdered sugar and milk. When cooled, top with glaze.



Toffee Pecan **COOKIES**

INGREDIENTS

- | | |
|--|-------------------------------|
| 1½ cups all-purpose flour | ½ cup chopped pecans, toasted |
| ⅓ cup packed brown sugar | |
| ⅓ cup granulated sugar | |
| ½ tsp. baking soda | 1 egg |
| ½ tsp. cream of tartar | ¼ cup softened butter |
| ¼ tsp. salt | ¼ cup vegetable oil |
| ⅔ cup bittersweet or semisweet chocolate chips | |
| ½ cup toffee pieces | |
| ½ cup coconut | |

DIRECTIONS

Preheat oven to 350° F/175° C degrees. Line a baking sheet with

Silicone Baking Sheet with Rim.

1. In a large bowl, mix together flour, brown sugar, sugar, baking soda, cream of tartar, salt, chocolate chips, toffee, coconut and pecans.
2. In a small bowl whisk together egg, softened butter, and vegetable oil. Add egg mixture to flour mixture; stir until combined.
3. Drop dough by rounded teaspoons 2 inches apart onto the **Silicone Baking Sheet with Rim.**
4. Bake for 8 to 10 minutes or until edges are very light brown.
5. Cool on cookie sheet for 1 minute. Transfer cookies to a wire rack; cool.



Turkey & Black Bean POCKETS

INGREDIENTS

1 (15½ oz.) can black beans,
drained
2½ cups cooked turkey, shredded
2 Tbsp. Southwest Chipotle
Seasoning Blend
½ cup salsa
1 egg, beaten
1 cup shredded Mexican-style
cheese

1 (15 oz.) pkg. of two 9"
refrigerated pie crusts or
packaged empanada dough

DIRECTIONS

1. Preheat oven to 375° F/190° C. Line a baking sheet with **Silicone Baking Sheet with Rim**.
2. Combine black beans, turkey, Seasoning Blend and salsa in a **Thatsa Bowl** and stir until well mixed.
3. Roll dough into a 12" circle. Using the cutting side of the **Pie Press**, cut 4 circles of dough, repeat with other half of dough then reroll and cut scraps.
4. Hold the **Pie Press** open; place one of the circular cutouts on the side with the teeth. Brush the dough with a thin layer of beaten egg on the teeth. Place 1 Tbsp. of the turkey mixture in the center of the dough and sprinkle with cheese.
5. Seal by closing the **Pie Press** for 5 seconds. Place finished pockets on a baking sheet lined with a **Silicone Baking Sheet with Rim**.
6. Brush tops with remaining egg and bake for 12–15 minutes or until golden brown.

TURTLES

INGREDIENTS

- 1 pkg. Kraft Caramels
- 1 lb. Pecan halves
- 1 pkg. chocolate chips (6-oz)
- 1 Tbsp. Cooking oil

DIRECTIONS

1. Line baking sheet with **Silicone Baking Sheet with Rim**.
2. Split pecan halves and arrange in groups of five on the **Silicone Baking Sheet with Rim**, resembling turtle legs and head.
3. Place 6 caramels in the **Stack Cooker ¾ Qt. Casserole** in a circle fashion, not touching. Microwave for 15- 30 seconds at 100% power until softened, but not melted.
4. Place soft caramels on pecan and press down. Repeat until all caramels are used.
5. Place chocolate chips and oil into **2 Cup Micro Pitcher** and microwave 2-3 minutes at 100% power until melted.
6. Stir and spread about ½ tsp. of chocolate over each “turtle.”
7. Allow to cool.
8. Store in a sealed Tupperware container.