



Tupperware®

Silicone Form
BUNDT
Recipes

Silicone Forms

BUNDT FEATURES



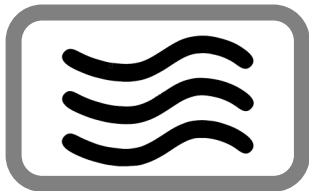
- No need for grease or spray with our non-stick interior coating
- Raised handles
- Heat distributes evenly throughout the mold
- Fits in all microwaves and ovens
- It has six cup capacity.
- Measures 8¾" x 4"
- Royal Amethyst

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

*Features Limited Lifetime Warranty.

Silicone Forms

BUNDT FEATURES



Microwave Safe



Refrigerator Safe



Dishwasher Safe



Oven Safe
up to 428° F/220°C



Freezer Safe

BUNDT FORM RECIPES

5. Black Raspberry Bubble Ring
6. Butter Pound Cake
7. Carrot Swirl Cheesecake
8. Cheddar Pecan Cheese Ring
9. Chimichurri Pull Apart Bread
10. Cream Cheese Chocolate Pound Cake
11. Festive Punch with Ice Ring
12. Flancocho
13. French Onion Pull Apart Bread Ring
14. Magic Swirl Cake
15. Patriotic Gelatin Salad
16. Pecan Bundt Cake
17. Pizza Ring
18. Spring Krispy Cake
19. Sticky Toffee Monkey Bread
20. Stuffing Ring
21. Yogurt Brunch Cake

Black Raspberry BUBBLE RING



INGREDIENTS

1 (¼ oz.) pkg. active dry yeast
¼ cup warm water (110° to 115°)
1 cup warm whole milk (110° to 115°)
¼ cup plus 2 Tbsp. sugar, divided
½ cup butter, melted, divided
1 large egg, room temperature
1 tsp. salt
4 cups all-purpose flour

1 (10 oz.) jar seedless black raspberry preserves

Syrup

⅓ cup corn syrup
2 Tbsp. butter, melted
½ tsp. vanilla extract

DIRECTIONS

1. Preheat oven to 350° F/175° C. Place **Silicone Bundt Form** on a baking sheet, and set aside.
2. In a large bowl, dissolve yeast in warm water. Add the milk, ¼ cup sugar, ¼ cup butter, egg, salt and 3½ cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough.
3. Turn onto a floured surface; knead until smooth and elastic, 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1½ hours.
4. Punch dough down. Turn onto a lightly floured surface; divide into 32 pieces. Flatten each into a 3-in. disk.
5. Place about 1 teaspoon of preserves on the center of each piece; bring edges together and seal.
6. Place 16 dough balls in the **Silicone Bundt Form**. Brush with half the remaining butter; sprinkle with 1 tablespoon sugar. Top with remaining balls, butter and sugar. Cover and let rise until doubled, about 35 minutes.
7. Bake for 25-30 minutes or until golden brown. Combine syrup ingredients; pour over warm bread. Cool for 5 minutes before inverting onto a serving plate.



INGREDIENTS

1 cup butter, softened
2 cups sugar
1 tsp. vanilla extract
5 large eggs
2¼ cups all-purpose flour
¼ tsp. baking powder
⅛ tsp. salt
3 Tbsp. water

Garnish, optional

3 Tbsp. light corn syrup
1 package fresh rosemary sprigs
¼ cup sugar, divided
¼ cup fresh cranberries
2 Tbsp. fresh blueberries
Confectioners' sugar, optional

DIRECTIONS

1. Preheat oven to 350° F/175° C. Place **Silicone Bundt Form** on a baking sheet, and set aside.
2. Spray **Silicone Bundt Form** with cooking spray; dust with flour.
3. Cream butter and sugar until light and fluffy. Beat in vanilla and eggs, one at a time. Whisk together flour, baking powder and salt. Add to creamed mixture alternately with water, beating after each addition. Transfer to **Silicone Bundt Form**.
4. Bake 50-55 minutes or until a toothpick inserted in center comes out clean, Cool 10 minutes before removing from pan; cool completely on a wire rack.
5. If desired, for garnish, place corn syrup in a small microwave-safe bowl. Microwave, uncovered, 10 seconds or until warm. Brush corn syrup lightly over rosemary. Sprinkle sugar to coat; place on waxed paper to dry. Reheat remaining corn syrup until warm; gently toss cranberries and blueberries in syrup. Toss in remaining sugar to coat. Place on waxed paper; let stand until set, about 1 hour. Just before serving, top cake with sugared rosemary and berries. If desired, dust with confectioners' sugar.

Carrot Swirl CHEESECAKE



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s Baking Addiction

INGREDIENTS

1½ cups light or dark brown sugar
1 cup vegetable oil
4 large eggs, at room temperature
¾ cup unsweetened applesauce*
1 tsp. pure vanilla extract
1 orange, zested
2½ cups all-purpose flour
2 tsp. baking powder
1 tsp. baking soda
½ tsp. salt
1½ tsp. ground cinnamon
1 tsp. ground ginger
¼ tsp. ground nutmeg

¼ tsp. ground cloves
2 cups grated carrots (about 3 large)
1 cup raisins, optional
¾ cup chopped pecans, optional
Cheesecake Layer
12 oz. cream cheese, softened
¼ cup granulated sugar
1 large egg, at room temperature
1 tsp. pure vanilla extract

Glaze

1 cup confectioners' sugar, sifted
2–3 Tbsp. fresh orange juice

DIRECTIONS

1. Preheat oven to 350° F/175° C. **Place Silicone Bundt Form** on a baking sheet, and set aside.
2. In a large bowl, whisk the brown sugar, oil, eggs, applesauce, vanilla, and orange zest together. Set aside.
3. In another large bowl, whisk the flour, baking powder, baking soda, salt, cinnamon, ginger, nutmeg, and cloves together until combined. Pour the wet ingredients into the dry ingredients and, fold the ingredients together until just combined. Then, fold in the carrots, raisins, and pecans. Spread half of the batter into the bottom of the **Silicone Bundt Form**.
4. In a medium bowl whisk cream cheese for 1 minute. Add the sugar, egg, and vanilla. Spread in an even layer on top of the carrot cake batter. Spread the remaining carrot cake batter evenly on top.
5. Bake for 55-75 minutes or until a toothpick inserted into the cake comes out clean.
6. Allow to cool for 30 minutes inside the pan.
7. After 30 minutes, invert the slightly cooled **Silicone Bundt Form** onto a wire rack and allow to cool completely.
8. Whisk the glaze ingredients together and spoon over cake prior to serving. Cover up extras tightly and store in the refrigerator for up to 4 days.

Cheddar Pecan CHEESE RING



INGREDIENTS

4 cups (16 oz.) sharp cheddar cheese, grated
1 (3-oz.) package cream cheese, softened
 $\frac{3}{4}$ cup mayonnaise
1 small onion, grated or minced
1 + $\frac{1}{2}$ cup chopped pecans, divided
 $\frac{1}{2}$ tsp. garlic salt or powder
Cayenne pepper to taste
1 cup strawberry preserves
Assorted crackers

DIRECTIONS

1. Add cheddar cheese, cream cheese, mayonnaise, onions, 1 cup pecans, garlic salt and cayenne pepper into a **Thatsa Bowl**; whip using an electric beater until well blended.
2. Press mixture into the **Silicone Bundt Form**.
3. Refrigerate for at least two hours.
4. To remove dip mold into a pan of hot water for 15-20 seconds before turning out onto a serving platter.
5. Press remaining pecans to the outside and on top of ring.
6. Fill center with strawberry preserves.
7. Serve with crackers of your choice.



Chimichurri PULL APART BREAD

INGREDIENTS

Chimichurri

- ¼ cup minced fresh parsley
- ¼ cup olive oil
- 2 Tbsp. minced fresh oregano
- 1 Tbsp. white wine vinegar
- 2 garlic cloves, minced
- ¾ tsp. kosher salt
- ¼ tsp. ground cumin
- ¼ tsp. pepper
- ⅛ tsp. crushed red pepper flakes

2 (12 oz.) tubes refrigerated
buttermilk biscuits

DIRECTIONS

1. Preheat oven to 350° F/175° C. Place **Silicone Bundt Form** on a baking sheet, and set aside.
2. In a shallow bowl, combine the first 9 ingredients. Cut each biscuit in half and shape into a ball. Roll in herb mixture.
3. Place biscuit pieces in the **Silicone Bundt Form**. Bake for 18-22 minutes or until golden brown. Cool for 10 minutes before inverting onto a serving plate.



Cream Cheese Chocolate **POUND CAKE**

INGREDIENTS

- 1 pkg. (18.25 oz.) devil's-food cake mix
- 1 pkg. (8 oz.) cream cheese, softened
- $\frac{3}{4}$ cup water
- $\frac{1}{2}$ cup vegetable oil
- $\frac{1}{4}$ cup granulated sugar
- 4 large eggs
- 1 $\frac{1}{2}$ tsp. vanilla extract
- Frosting of your choice

DIRECTIONS

1. Preheat oven to 350° F/175° C. Place **Silicone Bundt Form** on a baking sheet, and set aside.
2. Spray **Silicone Bundt Form** with cooking spray; dust with flour.
3. Place dry cake mix, cream cheese, water, oil and granulated sugar, eggs and vanilla in a bowl. Beat with electric mixer on low speed until blended; beat 2 minutes on medium speed, scraping down sides of bowl often with **Silicone Spatula** until batter is smooth and combined well. Pour batter into prepared Form.
4. Bake 55 to 60 minutes or until toothpick inserted into center of cake comes out clean. Cool 10 minutes and invert onto wire rack. Gently remove Form and cool completely. Store in **Round Cake Taker**.



Festive ICE RING

INGREDIENTS

Ice Ring

- 1 cup fresh cranberries
- 3 oranges, *divided, thinly sliced*
- 3 lemons, *divided, thinly sliced*
- 4 sprigs rosemary

2 cups vodka or rum

Punch

- 4 cups cranberry juice
- 3 cups orange juice, *pulp-free*
- 3 cups lemon-lime soda

DIRECTIONS

1. In **Silicone Bundt Mold**, add cranberries, half of the oranges and lemons, and the rosemary sprigs.
2. Slowly add enough water to the mold to cover the ingredients. Cover with plastic wrap and freeze at least overnight.
3. Punch - To unmold the ice ring, place the mold upside down on a plate. Run warm tap water over the mold until it drops onto the plate.
4. Place ice ring into a large punch bowl. Pour in cranberry juice, orange juice, soda and alcohol. Mix with a long spoon.
5. Add additional cranberries, remaining orange and lemon slices to the bowl.

FLANCOCHO



INGREDIENTS

- 16.5-oz. devil's food cake mix (plus ingredients per box)
- 1 (8 oz.) cream cheese, softened
- 1 (12 oz.) can evaporated milk
- 1 (14 oz.) can condensed milk
- 1 tsp. vanilla extract
- 3 large eggs
- ½ cup caramel for flan

DIRECTIONS

1. In medium **Thatsa Bowl** mix devil's food cake mix with ingredients per box instructions, set aside. In the **SuperSonic Chopper Extra** with the paddle attachment, mix cream cheese, evaporated milk, condensed milk, vanilla and eggs until batter is smooth.
2. Pour half of cake mix into the **Silicone Bundt Form** and top with half of the flan mixture. Microwave on full power, uncovered, for 11 minutes. At the end of cooking time, remove from microwave and cover for 2 minutes.
3. Transfer your Flancocho to a serving plate, repeat cooking process with remaining batter. Refrigerate until ready to serve.
4. Top with ¼ cup caramel to each cake just before serving.



French Onion Pull Apart **BREAD RING**

INGREDIENTS

- 2½ tsp. poppy seeds, divided
- 2 (11 oz.) tubes refrigerated French bread
- 1 cup shredded Swiss cheese
- ¾ cup sliced green onions
- 6 Tbsp. butter, melted

DIRECTIONS

1. Preheat oven to 375° F/200° C. Place **Silicone Bundt Form** on a baking sheet, and set aside.
2. Sprinkle ½ teaspoon poppy seeds in the **Silicone Bundt Form**. Cut the dough into forty 1-in. pieces; place half in **Silicone Bundt Form**. Sprinkle with half of the cheese and onions. Top with 1 teaspoon poppy seeds; drizzle with half of the butter. Repeat layers.
3. Bake at 375° for 30-35 minutes or until golden brown. Immediately invert onto a wire rack. Serve warm.



Magic Swirl CAKE

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INGREDIENTS

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|--|--|
| 1 pkg. (18.25 oz.) yellow cake mix | <i>Chocolate Glaze</i> |
| $\frac{3}{4}$ cup vegetable oil | $\frac{1}{2}$ cup semi-sweet chocolate chips |
| 1 pkg. (3.4 oz.) instant pistachio pudding mix | 1 Tbsp. shortening |
| 1 cup water | |
| 4 eggs | |
| $\frac{1}{2}$ cup chocolate syrup | |

DIRECTIONS

1. Preheat oven to 350° F/175° C. Place **Silicone Bundt Form** on a baking sheet, and set aside.
2. Spray Bundt Form with vegetable cooking spray; dust with flour.
3. Mix together dry cake mix and pudding mix in **Mix-N-Stor Pitcher**. Add water, oil and eggs; mix well with whisk. Pour half of batter in **Silicone Bundt Form**.
4. Stir chocolate syrup into remaining batter in Form; mix well. Pour chocolate batter over top of pistachio batter in **Silicone Bundt Form**. Do not stir.
5. Bake 50 to 55 minutes or until toothpick inserted comes out clean. Cool 10 minutes; invert onto wire rack and remove Form. Cool completely.
6. Place semi-sweet chocolate chips and shortening in microwave-safe bowl. Microwave for 30 seconds; stir. If necessary, microwave an additional 30 seconds or until chocolate is melted and smooth when stirred. Top cake with glaze, if desired. Store in Round Cake Taker.

Patriotic GELATIN SALAD



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INGREDIENTS

- 2 (3 oz.) pkg. berry blue gelatin
- 2 (3 oz.) pkg. strawberry gelatin
- 4 cups boiling water, divided
- 2½ cups cold water, divided
- 2 envelopes unflavored gelatin
- 2 cups milk
- 1 cup sugar
- 2 cups sour cream
- 2 tsp. vanilla extract

DIRECTIONS

1. Place **Silicone Bundt Form** on a baking sheet, and set aside.
2. In four separate bowls, dissolve each package of gelatin in 1 cup boiling water. Add ½ cup cold water to each and stir. Pour one bowl of blue gelatin into the **Silicone Bundt Form**; chill until almost set, about 30 minutes.
3. Set other three bowls of gelatin aside at room temperature. Soften unflavored gelatin in remaining cold water; let stand 5 minutes.
4. Heat milk in a saucepan over medium heat just below boiling. Stir in softened gelatin and sugar until sugar is dissolved. Remove from heat; stir in sour cream and vanilla until smooth. When blue gelatin in pan is almost set, carefully spoon 1½ cups sour cream mixture over it. Chill until almost set, about 30 minutes.
5. Carefully spoon one bowl of strawberry gelatin over cream layer. Chill until almost set. Carefully spoon 1½ cups cream mixture over the strawberry layer. Chill until almost set. Repeat, adding layers of blue gelatin, cream mixture and strawberry gelatin, chilling in 15 between each. Chill several hours or overnight.



Pecan **BUNDT CAKE**

INGREDIENTS

- 2 cups butter, softened
- 1¼ cups granulated sugar
- 1¼ cups light brown sugar, packed
- 6 eggs
- 1 Tbsp. vanilla extract
- 1½ tsp baking powder
- ¼ tsp. salt
- 4 cups all-purpose flour, divided
- 1 cup whole milk
- 4 cups chopped pecans

DIRECTIONS

1. Preheat oven to 350° F/175° C. Place **Silicone Bundt Form** on a baking sheet, and set aside.
2. Beat butter in a **SuperSonic Chopper Extra** with paddle attachment, about 2 minutes. Add sugars and continue to mix 3 to 5 minutes, until light and fluffy.
3. Add eggs one at a time, beating just until blended. Add vanilla extract.
4. Combine baking powder, salt and 3¼ cups flour. Add flour mixture to butter mixture alternately with milk until blended after each addition.
5. Toss chopped pecans with remaining ¼ cup flour. Stir into batter.
6. Pour batter into **Silicone Bundt Form**.
7. Bake for 40 minutes, until a wooden pick inserted comes out clean.
8. Cool and remove cake from pan and cool completely. Store in an air-tight Tupperware Cake Taker for 3-4 days.

Pizza RING



INGREDIENTS

32 oz. prepared pizza dough,
homemade or store-bought

1½ Tbsp. olive oil

1 tsp. Italian seasonings

½ tsp. kosher salt

¼ tsp. garlic powder

12 oz. sliced pepperoni

8 oz. shredded mozzarella cheese

8 oz. shredded provolone cheese

1 cup pizza sauce

¼ cup grated Parmesan cheese
plus more for garnishing

DIRECTIONS

1. Preheat oven at 375°. Place **Silicone Bundt Form** on a baking Sheet.
2. On a floured surface, roll pizza dough into an 8"x20" rectangle. Starting with one edge, roll dough into a tight log. Transfer dough into **Silicone Bundt Form**, pinching 2 ends together so that dough creates a ring in the bottom of the pan. Cover with plastic wrap, let rest in a warm spot for 45 minutes, or until approximately doubled in size.
3. Whisk together olive oil, Italian seasonings, kosher salt and garlic powder. Brush this mixture evenly on top of pizza dough.
4. Bake dough for 28-34 minutes or until top is golden brown in color. Let cool for 10 minutes in pan and then transfer to a cooling rack until completely cool. Meanwhile, line a sheet pan with parchment paper. Slice bread in half horizontally and place cut-side up on **Silicone Baking Sheet with Rim**. Tear out center portion of dough, leaving about ¾" well.
5. Layer pepperoni into top half of the bread. Layer mozzarella on top of the pepperoni. Spread pizza sauce evenly onto bottom half of the bread. Sprinkle Parmesan cheese evenly on top of sauce. Layer provolone cheese on top.
6. Bake for 12-15 minutes, or until cheese has completely melted.
7. Remove from oven and carefully place top portion of bread on top of the bottom portion. Garnish top with additional Parmesan cheese.



Spring KRISPY CAKE

INGREDIENTS

3 Tbsp. melted butter
40 large marshmallows
6 cups krispie rice cereal
1 cup white chocolate M&M's
(Regular M&M's are great, too!)
 $\frac{1}{2}$ cup candy melts ($\frac{1}{2}$ cup for each
color you choose)

DIRECTIONS

1. In a large microwave safe bowl, melt the butter. Add the marshmallows, and toss in the butter to coat. Microwave for 1 min, 30 seconds until the marshmallow are completely melted. Stop at 45 seconds to stir. Add the cereal, and stir until the marshmallow and cereal is combined.
2. Add $\frac{3}{4}$ cup of the M&M's and stir until dispersed into the cereal/marshmallow mixture. Press the mixture into the **Silicone Bundt Form**. Let the mixture set for about 10 minutes to harden. Invert on to a plate. Press the remaining M&M's into top of the cake where needed.
3. Melt the candy melts in a small microwave safe bowl, on 30 second increments until completely melted. Drizzle over the cake. Do this with each color you wish to use. Let the cake set for about 30 minutes or until the candy drizzle hardens. Slice and serve.



Sticky Toffee **MONKEY BREAD**

INGREDIENTS

- 1 stick butter
- 1¾ cups packed light-brown sugar
- ½ tsp. ground cinnamon
- 1 (16-oz.) cans refrigerator biscuit dough (original or buttermilk)
- ¼ cup heavy cream

DIRECTIONS

1. Preheat oven to 350° F/175° C. Place **Silicone Bundt Form** on a baking sheet, and set aside.
2. Put ¼ cup brown sugar and the cinnamon in a resealable plastic bag; shake and knead the sugar mixture in the bag until combined.
3. Separate the biscuit dough into individual biscuits. Tear each into 2 to 3 pieces and roll into balls. A few at a time, put dough balls in the bag with the cinnamon sugar and shake until coated; brush off any excess sugar and arrange in the **Silicone Bundt Form**. Repeat with remaining dough balls.
4. Bring the heavy cream, butter and remaining cup of brown sugar to a simmer in a saucepan over medium heat, stirring and/or whisking occasionally, until melted and combined.
5. Pour half of the toffee sauce over the dough balls in the **Silicone Bundt Form**; save the remaining toffee sauce for serving.
6. Bake the monkey bread until fluffy and golden, about 30 minutes.
7. Remove from oven and invert onto a serving plate (if using a cake stand, set a plate underneath to catch any initial drips). Serve with remaining toffee sauce for drizzling and dipping (heated in the 19 microwave, if needed).



Stuffing RING

INGREDIENTS

- | | |
|---|------------------------|
| 1 loaf of day old French bread, cubed (or can buy a bag of stuffing bread cubes in the bakery of your grocery store) | Salt and pepper |
| 4 slices of bacon | 4 eggs, beaten |
| 1 large onion, finely diced | 2-3 cups chicken broth |
| 3 stalks of celery, finely diced | |
| 10 fresh sage leaves, finely chopped | |
| $\frac{2}{3}$ cup fresh parsley, chopped | |

DIRECTIONS

1. If your bread is fresh, preheat the oven to 250°F and bake the bread cubes on baking sheets for about 30 minutes. Stirring half way until the bread is firm.
2. Increase oven temperature to 400°F.
3. In a **Chef Series II Frypan** cook bacon over medium heat and remove from pan. Reserve bacon grease, add onion and celery sauté for 3 minutes. Add sage, parsley, salt and pepper to the skillet and mix. Remove from heat.
4. Chop or break up piece of bacon and add to skillet.
5. In a medium bowl combine chicken broth and eggs.
6. In a large bowl add bread, sauteed vegetables, chicken broth and egg mixture and gently mix until combined. Add more chicken broth if it seems to dry.
7. Fill the **Silicone Bundt Form** with stuffing and press down to pack it into the pan. Bake uncovered for 30- 40 minutes.
8. Let cool for 25 minutes in the pan. Use a long narrow spatula to loosen the edges. Then flip onto serving platter.

Yogurt Brunch CAKE



INGREDIENTS

- 1 (18.25 oz.) box cake mix (flavor of choice)
- $\frac{3}{4}$ cup whole milk Greek yogurt
- 1 cup water

Optional toppings
Whipped cream
Fresh Fruit

DIRECTIONS

1. Preheat oven to 375 °F/ 190 °C. Place **Silicone Bundt Form** on a baking sheet, and set aside.
2. Add all ingredients into a **Thatsa Medium Bowl** and whisk until well combined.
3. Pour batter into a **Silicone Bundt Form** and smooth out the top. Pick up and gently tap on counter to remove any air bubbles.
4. Place **Silicone Bundt Form** on oven tray and place in oven. Bake 25-30 minutes or until toothpick inserted in center comes out clean.
5. Let cool 10 minutes before unmolding.