



Tupperware

Silicone Form
MINI
GOODIES
Recipes

Silicone Forms

MINI GOODIES 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 11¾ x 7½"
- 24 cavities
- Six shapes: Heart, Rectangle, Square, Round, Pyramid, Dome
- Royal Amethyst
- Dishwasher safe

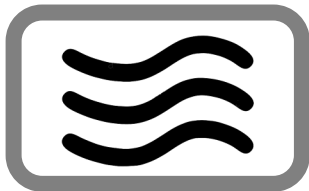


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*Features Limited Lifetime Warranty.

Silicone Forms

MINI GOODIES FEATURES



Microwave Safe



Refrigerator Safe



Dishwasher Safe



Oven Safe
up to 428° F/220°C



Freezer Safe

TIPS FOR MAKING FILLED CHOCOLATES

- Make sure your molds are completely dry, as well as the container you melt your chocolate in. Even one drop of water can cause your chocolate to “seize.” (Get hard and crumbly).
- View your molds from every angle as you paint in the chocolate. It’s easy to miss crevices and not get the chocolate all the way to the top.
- Paint the chocolate so that it is quite thick in the molds. Otherwise, your filling will be showing.
- It’s o.k. if your filling starts to look dry. You can still use it. If you have extra, you can roll it into balls and dip it into the melted chocolate to make truffles. In fact, if you want to do this, the fondant should be dry and completely cool. (You can put it in the fridge if you want). It should be very easy to handle and mold.
- Prepare small batches and immediately put in refrigerator until set. WARNING: Don’t leave the chocolate in the refrigerator for too long. The chocolate can become too cold and will “sweat” or even crack when brought to room temperature.

TO MAKE CENTER FILLED MOLDED CHOCOLATE, USE WITH CREAM CENTERS, CARAMEL, PEANUT BUTTER, GANACHE, OR OTHER FILLINGS

1. Lay Mini Goodies Silicone Baking Form Mold on a baking sheet, on flat surface, such as a counter top or table.
2. Melt or temper your chocolate according to instructions for the type of chocolate you have purchased.
3. If desired, add chocolate coloring to white chocolate or chocolate flavoring oils to dark, milk or white melted chocolate. Chocolate is very sensitive to temperatures (both high and low). When adding colorings and flavorings to melted chocolate, make sure they are close to the same temperature as the chocolate or the chocolate will seize and be ruined.
4. Fill each mold cavity/opening until chocolate is level with the top of each opening.
5. Gently tap the mold on the counter until you remove all of the air bubbles.
6. Turn the filled mold upside down over a large empty bowl (or over your bowl of prepared chocolate, if large enough), so most of the chocolate goes back into the bowl, leaving enough chocolate to coat the entire cavity of each mold. Or Fill ½ full and use paint brush to coat sides.
7. Let the molded chocolate set-up in the refrigerator on a level tray for 10 minutes. As before, don’t leave the chocolate in the refrigerator for too long. The chocolate can become too cold and will “sweat” or even crack when brought to room temperature.
8. Remove from refrigerator. Your “chocolate shells” are now ready to be filled.

FILLING THE “CHOCOLATE SHELLS”:

1. Gently warm your ready to dip cream centers, caramel or ganache on a low power setting in your microwave until it is a pudding-like consistency.
2. Fill a Decorator Bag with the prepared filling or roll the size you want in your hands.
3. Fill the chocolate shells about ¾ from the top of the mold.
4. Gently tap the mold on the counter to remove all air bubbles and to make sure you have filled the nooks and crannies of the chocolate shell completely. Be careful not to overfill the shells or to spill filling outside of the chocolate shells.
5. Return the molds to the refrigerator for about 5 minutes, to give the filling time to set-up.

COVER THE FILLING WITH CHOCOLATE:

1. Bring your melted chocolate back to the correct temperature, then, remove filled molds from the refrigerator. Use a spoon or Deco Pen to cover the “filling” with prepared chocolate to the top of the mold.
2. Tap the mold on the counter to remove all air bubbles and to level the chocolate.
3. Scrape excess chocolate from the mold by running the long edge of your offset spatula along the surface of your mold.
4. Return the filled mold to the refrigerator for about 10 minutes.
5. Check to see if the chocolate has completely set-up. Do not attempt to release the chocolate until it is completely dry and contracted from the mold. If you’re using a clear mold, you’ll be able to tell that the chocolate is ready when it uniformly does not look wet on the underside of the mold. When it’s ready, turn the mold upside down and tap it until the chocolate comes out of the mold. This is a good time to use your candy makers gloves to prevent fingerprints on your molded pieces.
6. If there is any moisture on the chocolate, gently dry with a dry paper towel.
7. Store finished candy in an air tight Tupperware container and keep in a cool, dry place between 55°– 70° F (such as in a cupboard or pantry) and humidity below 50%.

MINI GOODIES FORM FILLING IDEAS

- Peanut Butter
- Caramel
- Crushed Pretzels
- Mini Marshmallows
- Maraschino Cherries
- Raspberries
- Blueberries
- Blackberries
- Almond paste
- Candied orange
- Candied cherries
- Coconut
- Nougat
- Peanuts
- Pistachios
- Hazelnut
- Almonds
- Rice Cereal
- Raisins soaked in Rum
- Dried Apricots
- Dried Pineapple
- Dried Dates
- Dried Figs
- Dried Papaya wedges
- Dried Apples
- Dried Raisins
- Dried Cranberries
- Frozen Bananas
- Frozen Strawberries
- Chocolate Chip Cookies
- Peanut Butter Cookies
- Oatmeal Raisin Cookies
- Meringue Cookies
- Oreos
- Gingerbread Cookies
- Mint Cookies
- Nutter Butter Cookies
- Shortbread Cookies
- Ginger Snaps Cookies
- Fortune Cookies
- Animal Crackers
- Graham Crackers
- Vanilla Wafers
- Girl Scout Cookies
- Cheesecake Filling
- Cream Cheese Pieces
- Raspberry Crème
- Strawberry Crème
- Mint Crème
- Maple Crème
- Orange Crème
- Vanilla Creme
- Ice Cream
- Ganache
- Liquor

MINI GOODIES FORM RECIPES

7. Cream Cheese Mints
8. Fancy Butter Pats
9. Fruit Juice Gummies
10. Mexican Chocolate Candies

Cream Cheese MINTS



INGREDIENTS

- 1 (3 oz.) pkg. cream cheese, at room temperature
- ½ tsp. flavoring (peppermint, butter, almond, wintergreen or whatever)
- Food coloring or colored sugared (optional)
- 3 cups powdered sugar
- Granulated sugar

DIRECTIONS

1. Mix cream cheese in bowl until soft. Add coloring and flavoring, gradually add the powdered sugar. Mix and knead until it is the consistency of pie dough or putty.
2. Roll into balls the size of a marble. Dip balls in granulated sugar and press firmly into **Silicone Mini Goodies Mold**.
3. Unmold at once onto waxed paper. Once firm, transfer onto a cake rack and let dry for a few hours.
4. Store them in a Tupperware container.



Fancy Butter **PATS**

INGREDIENTS

1 cup butter, room temperature

DIRECTIONS

1. Fill each cavity of your **Silicone Mini Goodies Mold** with butter using a silicone spatula and put it back in the refrigerator until the butter has hardened again.
2. Pop each one out and store in an Tupperware container.

Fruit Juice Gummies

INGREDIENTS

- 2 cups fruit juice
- 8 tbsp. ($\frac{1}{2}$ cup) gelatin powder
- $\frac{1}{4}$ cup honey
- $\frac{1}{2}$ cup pureed fruit (optional)

DIRECTIONS

1. Pour fruit juice into **Chef Series II 8" Fry Pan**. Sprinkle gelatin over fruit juice. Let stand 3 minutes.
2. Heat mixture over medium heat, stirring constantly until gelatin has melted. Do not boil.
3. Stir in fruit puree.
4. Remove from heat. Pour liquid into **Silicone Mini Goodies Mold**.
5. Refrigerate, uncovered, at least 2 hours to set. Refrigerate up to 7 days.



Mexican Chocolate CANDIES

INGREDIENTS

- 1 cup dark chocolate melting wafers
- $\frac{1}{8}$ tsp. cayenne pepper
- 1 cup white chocolate melting wafers
- $\frac{1}{8}$ tsp. cinnamon

DIRECTIONS

1. Place chocolate wafers in the **2 Cup Micro Pitcher**, cover and microwave for 30 seconds at a time until fully melted; about 60 seconds. Add cayenne pepper and mix well.
2. Pour into **Silicone Mini Goodies Mold**, drizzling into some cavities to make a design and half filling others.
3. Place white chocolate melting wafers in clean and dry **2 Cup Micro Pitcher** and microwave for 30 seconds at a time until fully melted. Add cinnamon and mix well.
4. Pour white chocolate to **Silicone Mini Goodies Mold** cavities and use spatula to scrape off excess. Let set at room temperature for about 30-45 mins.

Other combinations:

- White chocolate, green or red food dye, $\frac{1}{4}$ tsp. peppermint extract
- Milk chocolate and $\frac{1}{4}$ tsp. almond extract
- Top off with dried fruit, mini marshmallows, Peanut Butter, shredded coconut or finely chopped nuts