



Tupperware®

Silicone Form
RING
Recipes

Silicone Forms

RING FEATURES



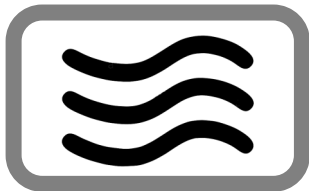
- No need for grease or spray with our non-stick interior coating
- Raised handles
- Heat distributes evenly throughout the mold
- Fits in all microwaves and ovens
- Fill each ring with approximately $\frac{1}{4}$ cup batter, holds $\frac{1}{3}$ cup.
- 482 Royal Amethyst
- Measures 11 $\frac{1}{4}$ " x 7 $\frac{1}{2}$ " x 1"

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

RING FEATURES



Microwave Safe



Refrigerator Safe



Dishwasher Safe



Oven Safe
up to 428° F/220°C



Freezer Safe

RING FORM RECIPES

5. Apple Cider Donuts
6. Banana Oatmeal Donuts
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19. Oatmeal Pumpkin Donuts
20. Orange Iced Donuts
21. Potato Rösti
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23. Vanilla Iced Donuts



Apple Cider DONUTS

INGREDIENTS

1¼ cups all-purpose flour
¼ cup granulated sugar
2 tsp. apple pie spice*
½ tsp baking soda
¼ tsp. salt
½ cup apple sauce
½ cup frozen apple juice
concentrate, thawed
1 egg
2 Tbsp. canola oil

12 donuts

Apple Pie Spiced Sugar

¼ cup (50 mL) granulated sugar
1 tsp (5 mL) apple pie spice

DIRECTIONS

1. Preheat the oven to 350°F (180°C). Place **Silicone Ring Form** on baking sheet, and set aside.
2. Combine the flour, sugar, apple pie spice, baking soda, and salt in a medium bowl. Add the remaining ingredients and whisk until just combined.
3. Place the large round tip on the large **Decorating Bag**. Fill the bag with dough and pipe around each well until it's about $\frac{3}{4}$ full. Bake for 8–10 minutes, or until the donuts spring back when lightly pressed. Remove from the oven to a cooling rack. Let the donuts cool in the pan for 5 minutes before releasing.
4. Meanwhile, combine the sugar and apple pie spice in small resealable bag. Add several warm donuts to the bag and toss to coat. Repeat with the remaining donuts.

Banana Oatmeal **DONUTS**



INGREDIENTS

- 2 bananas
- 1½ cup quick cooking oats
- 1 egg
- ½ tsp. cinnamon
- ⅓ cup whole milk
- 2 Tbsp. honey

DIRECTIONS

1. In the **SuperSonic Chopper Compact**, puree bananas.
2. In small bowl, mix all ingredients until well combined.
3. Divide mixture evenly among **Silicone Ring Form** and place in microwave for 5-6 minutes at 80% power.
4. Let cool before unmolding.

Broccoli Cheddar omelet RINGS



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INGREDIENTS

- 3 cups broccoli florets
- 5 oz. water
- 1 cup cheddar cheese, shredded
- 2 eggs
- Salt and pepper

DIRECTIONS

1. Preheat the oven to 400° F/205° C. **Place Silicone Ring Form** on baking sheet, and set aside.
2. Place Broccoli in the Stack Cooker 1¾ Qt. Casserole, add water and microwave for 5 minutes at 50% power, stirring halfway through. Allow to stand 1 minute, then drain and allow to cool for 5 minutes.
3. In the **SuperSonic Chopper Extra** with the blade attachment, combine the shredded cheese, broccoli, salt and pepper. Cover and pull cord to blend well.
4. Stir in eggs to the broccoli mixture using a **Silicone Spatula**.
5. Divide the contents of the **SuperSonic Chopper Extra** into the cavities of the **Silicone Ring Form**, and bake about 20 minutes.
6. Allow to stand 5 minutes, then unmold and serve as a side dish or for breakfast.

Note: To cook in microwave, follow steps 2–4. Place Silicone Ring Form inside microwave and pour egg/broccoli mixture into each cavity evenly. Microwave on high power 4 minutes and 30 seconds. Let rest 2–3 minutes, unmold and serve.



Chicken RINGS

INGREDIENTS

- 1 lb. lean ground chicken
- ⅓ cup Italian-style seasoned bread crumbs
- 1 large egg
- ½ tsp. onion powder
- ½ tsp. garlic powder
- ½ tsp. salt
- ¼ tsp. ground black pepper
- 1 packet Shake N Bake extra crispy seasoned coating

DIRECTIONS

1. Preheat the oven to 350°F.
2. In a large bowl, combine the chicken, bread crumbs, egg, onion powder, garlic powder, salt, and pepper. Mix well. Divide into 6 balls, flatten each ball, using your finger make a center hole in each patty.
3. Place Shake N Bake mixture in a shallow bowl and dip chicken into mixture, coating both sides.
4. Press chicken ring into **Silicone Ring Form**.
5. Bake for 20 to 25 minutes, until the chicken is cooked through (they will pull away from the sides of the Ring Form). Let rest for 5 minutes before serving.

*Can also be microwaved for 5-7 minutes.

Chocolate Crunch **RINGS**



INGREDIENTS

- 1¼ cups semisweet chocolate chips
- 1 Tbsp. refined coconut oil
- 1½ cups rice cereal

DIRECTIONS

1. In the **2 Cup Micro Pitcher**, place chocolate chips and coconut oil. Microwave on high power 75 seconds, stopping halfway to stir.
2. Add rice cereal and mix well until fully coated.
3. Divide mixture evenly between **Silicone Ring Form** and pat down with spatula to flatten.
4. Place in fridge or freezer to set for 15 minutes. Invert, cut if desired, and serve.



Chocolate Iced Donuts

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INGREDIENTS

1¾ cups all-purpose flour
½ tsp. ground nutmeg
1 cup full-fat buttermilk
1 cup granulated sugar
2 small eggs
2 Tbsp. oil
1 tsp. vanilla extract

Icing

1 cup powdered sugar
¼ cup cocoa powder
1 tsp vanilla extract
2-3 tbs milk

Sprinkles, as desired

For chocolate cake doughnuts: Add ¾ cup of unsweetened cocoa powder to dry flour mixture.

DIRECTIONS

1. Preheat oven to 375° F/190° C. Place **Silicone Ring Form** onto a baking sheet, and set aside.
2. In a medium bowl, whisk together flour and nutmeg, set aside.
3. In the **SuperSonic Chopper Extra** with paddle attachment, combine buttermilk, sugar, eggs and oil. Cover and pull cord until combined.
4. Pour wet ingredients into bowl with flour and mix well.
5. Place ¼ cup of batter into each **Silicone Ring Form** cavity.
6. Bake 15–20 minutes or until just golden brown and baked through.
7. Remove pan from oven, let stand 3 minutes.
8. Turn ring form over to release doughnuts from form.
9. For a chocolate icing, combine all ingredients (excluding sprinkles) in a bowl. Dip the donuts in the chocolate, decorate with sprinkles. Allow frosting to stand for 30 seconds until slightly hardened.

Note: To cook in microwave, follow steps 2–4. Place Silicone Ring Form inside microwave and fill each cavity with 3 Tbsp. of batter. Microwave on high power 2 minutes. Let rest 1 minute, unmold and serve. Yields 10 doughnuts



Cinnamon Sugar DONUTS

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INGREDIENTS

1¾ cups all-purpose flour
½ tsp. ground nutmeg
1 cup full-fat buttermilk
1 cup granulated sugar
2 small eggs
2 Tbsp. oil
1 tsp. vanilla extract

Cinnamon Sugar
½ cup sugar
½ Tbsp. cinnamon

DIRECTIONS

1. Preheat oven to 375° F/190° C. Place **Silicone Ring Form** onto a baking sheet, and set aside.
2. In a medium bowl, whisk together flour and nutmeg, set aside.
3. In the **SuperSonic Chopper Extra** with paddle attachment, combine buttermilk, sugar, eggs and oil. Cover and pull cord until combined.
4. Pour wet ingredients into bowl with flour and whisk until well combined.
5. Place ¼ cup of batter into each **Silicone Ring Form** cavity.
6. Bake 15–20 minutes or until just golden brown and baked through.
7. Meanwhile, in a medium bowl, stir together sugar and cinnamon; set aside.
8. Remove pan from oven, let stand 3 minutes.
9. Turn ring form over to release doughnuts from form.
10. Lightly coat donuts in the cinnamon sugar. Serve.

Note: To cook in microwave, follow steps 2–4. Place **Silicone Ring Form** inside microwave and fill each cavity with 3 Tbsp. of batter. Microwave on high power 2 minutes. Let rest 1 minute, unmold and serve. Yields 10 doughnuts



Cinnamon Sugar DONUTS

**KETO. LOW CARB. PALEO
GLUTEN FREE**

INGREDIENTS

- 1 cup blanched almond flour
- $\frac{1}{3}$ cup Erythritol
- 2 tsp. gluten-free baking powder
- 1 tsp. ground cinnamon
- $\frac{1}{8}$ tsp. sea salt
- $\frac{1}{4}$ cup butter (unsalted; measured-solid, then melted)
- $\frac{1}{4}$ cup unsweetened almond milk
- 2 large egg
- $\frac{1}{2}$ tsp. vanilla extract
- $\frac{1}{2}$ cup Erythritol

DIRECTIONS

1. Preheat the oven to 350°F/177°C. Place the **Silicone Ring Form** on the baking sheet.
2. In a **Thatsa Bowl** stir together the almond flour, erythritol, baking powder, cinnamon, and sea salt.
3. In a small bowl, whisk together the melted butter, almond milk, egg, and vanilla extract. Whisk the wet mixture into the dry mixture.
4. Transfer the batter evenly into the **Silicone Ring Form** cavities, filling them $\frac{3}{4}$ of the way. Bake for about 22-28 minutes, until dark golden brown. Cool until donuts are easy to remove from the pan.
5. Meanwhile, in a small bowl, stir together the erythritol and cinnamon for the coating.
6. When the donuts have cooled enough to easily remove from the molds, transfer them to a cutting board. Brush both sides of one donut with butter, then press/roll in the sweetener/cinnamon mixture to coat. Repeat with the remaining donuts.

Cinnamon Sugar Topping

- 1 tsp. ground cinnamon
- 3 Tbsp. butter (unsalted; measured solid, then melted)



Classic Cake DONUTS

INGREDIENTS

- 1¾ cups all-purpose flour
- ½ tsp. ground nutmeg
- 1 cup full-fat buttermilk
- 1 cup granulated sugar
- 2 small eggs
- 2 Tbsp. oil
- 1 tsp. vanilla extract

For chocolate cake doughnuts:
Add ¾ cup of unsweetened cocoa powder to dry flour mixture.

DIRECTIONS

1. Preheat oven to 375° F/190° C. Place **Silicone Ring Form** onto a baking sheet, and set aside.
2. In a medium bowl, whisk together flour and nutmeg, set aside.
3. In the **SuperSonic Chopper Extra** with paddle attachment, combine buttermilk, sugar, eggs and oil. Cover and pull cord until combined.
4. Pour wet ingredients into bowl with flour and whisk until well combined.
5. Place ¼ cup of batter into each **Silicone Ring Form** cavity.
6. Bake 15–20 minutes or until just golden brown and baked through.
7. Remove pan from oven, let stand 3 minutes.
8. Turn ring form over to release doughnuts from form.

Note: To cook in microwave, follow steps 2–4. Place **Silicone Ring Form** inside microwave and fill each cavity with 3 Tbsp. of batter. Microwave on high power 2 minutes. Let rest 1 minute, unmold and serve. Yields 10 doughnuts



Doggie DONUTS

INGREDIENTS

- 1 cup flour
- 1 cup oats
- $\frac{1}{3}$ cup coconut oil
- $\frac{1}{2}$ cup peanut butter
- 2 eggs
- $\frac{1}{2}$ cup Greek yogurt
- $\frac{1}{4}$ cup bacon bits

DIRECTIONS

1. Preheat the oven to 375°F/190°C.
2. Place the **Silicone Ring Form** on a baking tray.
3. Add flour, oats, coconut oil, peanut butter and eggs in a **Thatsa Bowl**; mix until combined.
4. Evenly distribute the batter into the cavities of the **Silicone Ring Form**.
5. Transfer into the oven and bake for 13-14 minutes, allow to cool before unmolding.
6. Spread Greek yogurt over cooled donut and sprinkle with bacon bits.

Easy Baked **BAGELS**



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INGREDIENTS

¾ lb. baby potatoes, peeled
2 tsp. instant yeast
7 oz. lukewarm water
½ tsp sugar
2½ cups plain flour
2 Tbsp. olive oil
1½ tsp. salt

Fillings of choice

smoked salmon and cream cheese
ham and salad
chicken, avocado and mayonnaise

DIRECTIONS

1. Preheat the oven to 375°F/200°C.
2. In the **Smart Multi Cooker**, fill the base with 1¼ cups of cold water. Place Large Shielded Colander in the base. Using a fork, prick holes into potatoes, place into colander, cover with Shielded Cover and microwave for 10 minutes.
3. Remove from the microwave. Leave the Cover on and allow potatoes to cool slightly. Drain and Transfer potatoes into a **Thatsa Bowl** junior; mash until smooth. Set aside.
4. Add yeast, water and sugar into a clean Thatsa Bowl; whisk until well combined. Allow mixture to stand for a few minutes. Add flour, olive oil, salt and mashed potatoes; stir. Knead the dough with your hands until it no longer sticks to the bowl. Cover and allow to rise for 30 minutes.
5. Place the **Silicone Ring Form** onto a baking tray. Set aside.
6. Knead the dough for 1 minute, before dividing into 12 portions. Press a portion into each **Silicone Ring Form** cavity.
7. Place into the oven and bake for 16-18 minutes or until golden brown and cooked through. Remove from oven. Allow to cool before unmolding.
8. Slice the bagels horizontally. Serve with your filling of choice

Eggy BAGELS



INGREDIENTS

- 3 eggs
- ½ bell pepper, chopped
- ½ onion, chopped
- ⅓ cup milk
- 1 tsp. kosher salt

DIRECTIONS

1. Place **Silicone Ring Form** on a flat plate for transferring to the microwave.
2. Place all ingredients in the **SuperSonic Chopper Extra** with whip attachment. Replace cover and pull cord until well combined.
3. Place **Silicone Ring Form** inside microwave and distribute egg mixture evenly in each ring.
4. Microwave on high 3 minutes. Let it rest for 2 minutes before unmolding.



MEATLOAF

Rings

INGREDIENTS

- 1 lb. lean ground beef
- $\frac{1}{3}$ cup Italian-style seasoned bread crumbs
- 1 large egg
- 1 Tbsp. grated parmesan cheese
- 1 tsp. oregano
- 1 tsp. onion powder
- 1 tsp. garlic powder
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{4}$ tsp. ground black pepper
- $\frac{1}{3}$ cup ketchup

Makes 12 rings

DIRECTIONS

1. Preheat the oven to 350 degrees.
2. In a large bowl, combine the beef, bread crumbs, egg, parmesan cheese, oregano, onion powder, garlic powder, salt, and pepper. Mix well. Press the mixture into two (6-ct) **Silicone Ring Forms**. Spread the ketchup over each meatloaf.
3. Bake for 20 to 25 minutes, until the meatloaves are cooked through, they will pull away from the sides of the **Silicone Ring Forms**. Let rest for 5 minutes before serving.

*Can also be microwaved for 5-7 minutes.

A glass of milk and a green rice crispy wreath with red candies.

Mini Rice Crispy **WREATHS**

INGREDIENTS

- ½ cup marshmallow fluff
- 1 Tbsp. salted butter
- 3 drops green food coloring
- 1½ cups crispy rice cereal

Red candies and licorice for decoration

DIRECTIONS

1. Place **Silicone Ring Form** on a cutting board or sheet pan.
2. In the **Stack Cooker ¾-Qt. Casserole**, combine marshmallow, butter and food coloring.
3. Microwave on high power 30 seconds or until marshmallow is melted.
4. Stir in rice cereal until well coated and green. Gently press about ¼ cup of the rice cereal mixture into each **Silicone Ring Form** cavity; refrigerate 15 minutes or until firm.
5. Remove from refrigerator and unmold crispy rice rings. Decorate with candies to resemble holiday wreaths.



Oatmeal Pumpkin **DONUTS**

INGREDIENTS

- 2 cups old fashioned oatmeal
- 2 (4 oz.) individual applesauce cups
- 1 cup water
- $\frac{1}{4}$ cup maple syrup
- 1 tsp. ground cinnamon
- $\frac{1}{2}$ cup pumpkin puree

DIRECTIONS

1. Place oatmeal in the **SuperSonic Chopper Extra** with blade attachment, cover and pull cord until a flour consistency.
2. Add applesauce, water, syrup, ground cinnamon and pumpkin puree, mix to combine.
3. Fill **Silicone Ring Forms** halfway with batter.
4. If cooking in the oven: Preheat oven to 400° F/205° C. Place **Silicone Ring Form** on baking sheet, Bake 14-16 minutes.
5. If cooking in the Microwave: cook for 3 minutes, check, add additional minute or two if needed.

A top-down view of several orange iced donuts resting on a black wire cooling rack. The donuts are coated in a thick white icing and sprinkled with orange zest. Some donuts are fully iced, while others are partially iced, showing their golden-brown baked exterior. The background is dark, making the donuts stand out.

Orange Iced DONUTS

INGREDIENTS

2 cups all-purpose flour
½ cup brown sugar
1 tsp. baking powder
1 orange, zested
⅔ cup soy or almond milk
1 egg
2 tsp. oil

Icing

½ cup powdered sugar
2-3 tsp orange juice

DIRECTIONS

1. Preheat the oven to 350°F/180°C.
2. In a bowl, mix the flour, brown sugar and baking powder.
3. In the **Quick Shake Container** add the orange zest, soy milk, egg and oil, place cover on and shake to mix well. Pour into the mixing bowl and mix. Do not mix too long or it will become sticky.
5. Divide the batter among the **Silicone Ring Form**, set on a baking sheet.
6. Bake for 20 minutes. Allow to cool for 10 minutes before unmolding. Then allow the rings to cool.
7. In a small bowl, combine the powdered sugar and orange juice until smooth and just starting to have a liquid consistency. Add an additional 1 or 2 tsp orange juice if needed.
8. Spread the icing over the rings and allow to stand for at least 30 minutes for the icing to set. You can decorate with additional orange zest.

POTATO

Rösti



INGREDIENTS

- 1½ lbs. potatoes
- 2 Tbsp. butter, melted
- Salt and pepper
- ½ lb. button mushroom
- 1 garlic clove
- 1 Tbsp. oil
- ¼ cup heavy cream
- 1 Tbsp. parsley, chopped

DIRECTIONS

1. Preheat the oven to 400°F/210°C.
2. In a medium mixing bowl, peel the potatoes and grate them using the **Fusion Master Grater** using the Coarse Cone.
3. Mix the grated potatoes with the melted butter, salt and pepper.
4. Place the **Silicone Ring Form** on baking sheet.
5. Divide the grated potatoes among the cavities of the **Silicone Ring Form**. Place the rack on the lowest level in the oven and bake for approx. 55 minutes. Allow to stand for 5 minutes before unmolding.
6. Cut the mushrooms in quarters. Peel and mash the garlic. In the **Chef Series II Fry pan**, fry the mushrooms and garlic in the oil on high heat for 2-3 min. Add salt, pepper, heavy cream and chopped parsley and cook for 1 minute on medium heat.
7. Garnish the center of the rösti rings with the mushrooms.



Tres Leche MINI CAKES

INGREDIENTS

- 4 Tbsp. unsalted butter, softened
- ½ cup granulated sugar
- 1 tsp. vanilla extract
- 2 large eggs
- ¾ cup self-rising flour
- ¾ cup whole milk
- ⅔ cup evaporated milk
- ⅔ cup sweetened condensed milk

DIRECTIONS

1. In the **SuperSonic Chopper Extra** with paddle attachment, mix butter and sugar. Cover and pull cord until smooth and light yellow in color.
2. Add in vanilla extract, eggs and mix until well incorporated.
3. Mix in self-rising flour until smooth then add in 2 Tbsp. of whole milk.
4. Distribute batter between **Silicone Ring Forms** and microwave at 80% power 3–4 minutes or until fully cooked or until toothpick inserted in center comes out clean.
5. Let cool 2 minutes before unmolding.
6. While the cakes are cooling, mix together the evaporated milk, and remaining whole and sweetened condensed milk in small bowl.
7. Dip each cake into milk mixture and add remaining milk mixture to center of cakes. Chill 30 minutes before serving. If desired, garnish with whipped cream, ground cinnamon and cherries.

Vanilla Iced DONUTS



INGREDIENTS

1¾ cups all-purpose flour
½ tsp. ground nutmeg
1 cup full-fat buttermilk
1 cup granulated sugar
2 small eggs
2 Tbsp. oil
1 tsp. vanilla extract

Icing

1 cup powdered sugar
1 Tbsp. butter, softened
½ tsp vanilla extract
1-2 Tbsp. milk

Food coloring of choice
Sprinkles, as desired

DIRECTIONS

1. Preheat oven to 375° F/190° C. Place **Silicone Ring Form** on a baking sheet, and set aside.
2. In a medium bowl, whisk together flour and nutmeg, set aside.
3. In the **SuperSonic Chopper Extra** with paddle attachment, combine buttermilk, sugar, eggs and oil. Cover and pull cord until combined.
4. Pour wet ingredients into bowl with flour and whisk until well combined.
5. Place ¼ cup of batter into each **Silicone Ring Form** cavity.
6. Bake 15–20 minutes or until just golden brown and baked through.
7. Remove pan from oven, let stand 3 minutes.
8. Turn ring form over to release doughnuts from form.
9. For a vanilla icing, combine all ingredients in a bowl. Dip the donuts in the mixture, before decorating with sprinkles. Allow frosting to stand for 30 seconds until slightly hardened.

Note: To cook in microwave, follow steps 2–4. Place Silicone Ring Form inside microwave and fill each cavity with 3 Tbsp. of batter. Microwave on high power 2 minutes. Let rest 1 minute, unmold and serve. Yields 10 doughnuts