



**Tupperware**

Silicone Form  
**WAFFLE**  
Recipes

# Silicone Forms

## WAFFLE FEATURES



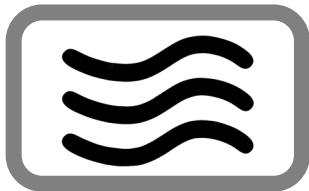
- No need for grease or spray with our non-stick interior coating
- Raised handles
- Heat distributes evenly throughout the mold
- Fits in all microwaves and ovens
- It has four 3.3 oz. sections.
- Measures 11¾ x 7½ x 1"
- 484 Royal Amethyst

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*

# **WAFFLE FEATURES**



Microwave Safe



Refrigerator Safe



Dishwasher Safe



Oven Safe  
up to 428° F/220°C



Freezer Safe

# WAFFLE FORM - RECIPE LIST

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# Banana and Cookie Chunks **WAFFLES**

## INGREDIENTS

½ cup banana  
1 tsp. lemon juice  
½ cup sugar  
¾ cup yogurt  
½ cup heavy cream  
1 chocolate cookie, crumbled  
⅓ cup chocolate chunks

Optional Toppings  
Peanut butter  
Nutella  
Salted caramel Strawberries  
Blueberries  
Coconut.

## DIRECTIONS

1. Using the **SuperSonic Chopper Tall**, blend the banana, the lemon juice, the sugar and the yogurt until perfectly smooth.
2. Using the **Whip N Mix Chef** on Gear I, whip the cold heavy cream until stiff. Pour the mixture of the **SuperSonic Chopper Tall** on the whipped cream, add the cookie crumbs and mix gently using the **Silicone Spatula**.
3. Divide the banana cream evenly in each cavity of the **Silicone Waffle Form**. Freeze for at least 8 hours.
4. Unmold gently and decorate with the chocolate chunks. For a perfect texture of your ice cream, allow 5 minutes of standing time before serving.

Pro Tip: The **Freezer Mates Large Shallow 2.25L** is perfectly sized to fit the **Silicone Waffle Form** when you want to prepare a frozen recipe. For easy handling, set the Silicone Form in the Freezer Mates before filling it.

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# Birthday Cake **WAFFLES**



## **INGREDIENTS**

- 1½ cups self-rising flour
- ¾ cup granulated sugar
- ½ cup salted butter, melted
- ¾ cup milk
- 1 egg
- 1 tbsp. vanilla extract
- ¼ cup sprinkles

## **DIRECTIONS**

1. Mix all ingredients in medium bowl until well combined.
2. Spread heaping ¼ cup batter into each cavity of the **Silicone Waffle Form** and microwave on high power 3 minutes.
3. Let rest 2 minutes before unmolding. Repeat with remaining batter.



# Blueberry Ricotta Cheesecake **WAFFLES**

## INGREDIENTS

- 3 eggs, separated
- 1 cup milk
- $\frac{3}{4}$  cup all purpose flour
- 1 pinch of salt
- 1 tsp. baking powder
- $\frac{1}{3}$  cup sugar
- $\frac{1}{4}$  cup ricotta cheese
- $\frac{1}{3}$  cup cream cheese, softened
- $\frac{1}{3}$  cup butter
- $\frac{3}{4}$  cup frozen blueberries

*To Serve*  
Butter  
Syrup

## DIRECTIONS

1. Preheat oven to 220°C/425°F.
2. Place the **Silicone Waffle Form** on a baking sheet; set aside.
3. Using an electric beater whip together egg yolks milk, flour, salt, baking powder, sugar, ricotta and cream cheese.
4. Melt butter and add to egg mixture, stir to combine.
5. Whip egg whites using an electric beater, until stiff peaks form, gently fold into to batter.
6. Gently fold in blueberries to the batter.
7. Distribute  $\frac{1}{2}$  the batter in the **Silicone Waffle Form** and bake for 10-11 minutes. Immediately remove from Silicone Waffle Form onto the baking sheet and bake 3-4 more minutes or until golden. Repeat with remaining batter.
8. In the base of the **Whip N Mix Chef** on gear I, add syrup and cream, cover and turn until whipped.
9. Serve waffles warm and top with butter and syrup of your choice.

# Blueberry **WAFFLES**



## **INGREDIENTS**

- 1 cup all-purpose flour
- 1 tsp. baking powder
- ½ tsp. salt
- ¼ cup granulated sugar
- 1 large egg
- ¾ cup whole milk
- 1 tsp. white vinegar
- 2 tbsp. vegetable oil or melted butter
- ¼ cup blueberries

*To Serve*

Butter

Syrup

## **DIRECTIONS**

1. In medium sized bowl combine flour, baking powder, salt and sugar until well combined.
2. Separately, mix egg, milk, vinegar and oil in the **All-in-One shaker**.
3. Pour wet into dry until just combined. Let rest for a couple of minutes, fold blueberries.
4. Divide batter between **Silicone Waffle Form** and place in microwave for 2 minutes 30 seconds.
5. Let cool for 2-3 minutes before unmolding. Leftovers may be frozen up to three months.





# Classic Fluffy **WAFFLES**

## **INGREDIENTS**

- 1¼ cup all-purpose flour
- 2½ tsp. baking powder
- 2 tbsp. granulated sugar
- 1 egg
- 1 cup whole milk
- 2 tbsp. salted butter, melted

## **DIRECTIONS**

1. Preheat oven to 350°F/175°C. Place **Silicone Waffle Form** on a baking sheet; set aside.
2. Place dry ingredients in **Thatsa Bowl**. Add egg, milk and melted butter and mix until all dry ingredients are incorporated. Batter will be slightly lumpy. Let batter rest for 5 minutes.
3. Pour batter into **Silicone Waffle Form**.
4. Bake for 20 minutes.



# Dark Chocolate **WAFFLES** With Maple Whipped Cream

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## **INGREDIENTS**

3 eggs, separated  
1 cup milk  
 $\frac{3}{4}$  cup all purpose flour  
1 pinch of salt  
1 tsp. baking powder  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{3}$  cup ricotta  
 $\frac{1}{3}$  cup marscapone  
 $\frac{1}{3}$  cup butter  
6 oz dark belgium chocolate

*To Serve*  
2 Tbsp. maple syrup  
 $\frac{1}{2}$  cup heavy cream  
Pinch sea salt

## **DIRECTIONS**

1. Preheat oven to 220°C/425°F.
2. Place **Silicone Waffle Form** on a baking sheet; set aside.
3. Using an electric beater whip together egg yolks milk, flour, salt, baking powder, sugar, ricotta and mascarpone.
4. Melt butter and chocolate and add to egg mixture, stir to combine.
5. Whip egg whites using an electric beater, until stiff peaks form, gently fold into to batter.
6. Distribute  $\frac{1}{2}$  the batter in the **Silicone Waffle Form** and bake for 10-11 minutes. Immediately remove from Silicone Waffle Form onto the baking sheet and bake 3-4 more minutes or until golden. Repeat with remaining batter.
7. In the base of the **SuperSonic Chopper Extra** with the paddle attachment, add syrup and cream, cover and pull cord until whipped.
8. Serve waffles warm and top with whipped cream.



# Jalapeno Corn **WAFFLES** With Tomato Avocado Herb Salad

## INGREDIENTS

1 tsp. baking powder  
½ cup all purpose flour  
½ tsp. salt  
Pinch of pepper  
3 eggs, separated  
½ cup milk  
1 large jalapeño, deseeded, diced  
¼ cup cheddar cheese, grated  
½ cup corn kernels  
½ cup beer  
2 Tbsp. olive oil

### *Salad*

1 pt. grape tomatoes, halved  
1 c. scallion, thinly sliced  
½ tbsp. seedless cucumber, sliced in half  
2 tbsp. olive oil  
½ tsp. Kosher salt  
½ tsp. pepper  
1 cup cilantro leaves  
1 cup flat-leaf parsley leaves  
1 Tbsp. small avocado, diced

### *Dressing*

½ cup yogurt  
1 Tbsp. lime juice  
1 Tbsp. chopped cilantro

## DIRECTIONS

1. Preheat oven to 220°C/425°F. Place **Silicone Waffle Form** on a baking sheet; set aside.
2. In a bowl, toss tomatoes, scallion, and cucumber with oil and pinch each salt and pepper. Let sit 10 minutes. When ready to serve, fold in cilantro, parsley, and avocado.
3. Dressing: In a small bowl, whisk together yogurt, lime juice, and cilantro. Add water, 1 tablespoon at a time, until it's drizzling consistency. Refrigerate until ready to use.
4. In a **Thatsa Bowl**, add baking powder, flour, salt, pepper, egg yolks, milk, jalapeño, cheese and corn, stir to mix; add beer and oil and whisk to mix.
5. Whip egg whites using an electric beater, until stiff peaks form, gently fold into to batter.
6. Distribute ½ the batter in the **Silicone Waffle Form** and bake for 12-13 minutes. Immediately remove from Silicone Waffle Form onto the baking sheet and bake 3-4 more minutes or until golden. Repeat with remaining batter.
7. Serve waffles warm and top with salad and drizzle dressing over salad.

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# Jalapeno Cornbread

## WAFFLES



### INGREDIENTS

- 1 8.5-oz. box corn muffin mix
- ½ cup whole kernel corn
- ¾ cup cheddar cheese, shredded
- 1 jalapeño, deseeded and chopped
- ½ cup red onion, chopped

### DIRECTIONS

1. Preheat oven to 400° F/205° C. Place **Silicone Waffle Form** on baking sheet, and set aside.
2. In a medium bowl, prepare corn muffin mix as directed on box.
3. Using a **Silicone Spatula**, fold in corn, cheese, jalapeño and onion, then spread mixture evenly into **Silicone Waffle Form**.
4. Bake 15–20 min. Allow to cool before unmolding. Serve as a side dish or easy appetizer. These could also be cut into bite-size portions.

Note: To cook in microwave, follow steps 2–3 and microwave on high power 3 minutes and 30 seconds. Let rest inside microwave for 1 additional minute before removing. Allow to cool before unmolding

# Mexican Chocolate **WAFFLES**



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## **INGREDIENTS**

3 eggs, whites and yolks separated  
1¼ cups whole milk  
1 tsp. vanilla extract  
⅓ cup granulated sugar  
4 tbsp. salted butter, melted  
1 tsp. kosher salt  
1 tsp. baking powder  
1 tbsp. ground cinnamon  
1¼ cup all-purpose flour  
¼ cup unsweetened cocoa powder

## **DIRECTIONS**

1. Preheat oven to 400° F/205° C. Place **Silicone Waffle Form** on baking sheet, and set aside.
2. In a medium bowl, whisk together egg yolks, milk, vanilla, sugar, butter, salt, baking powder, cinnamon, flour and cocoa powder.
3. Add egg whites in the base of the **Whip N Mix Chef**, on gear I, Cover and turn handle until soft peaks form. Fold into flour mixture until just incorporated.
4. Pour about ⅓ cup of the batter into **Silicone Waffle Form** cavity.
5. Bake 20 minutes or until waffles are lightly crispy along the edges. Remove pan from oven; let stand 3 minutes before serving. Serve with your favorite toppings.

Note: To cook in microwave, follow steps 2–3. Place Silicone Waffle Form inside microwave and fill each cavity with ⅓ cup of batter. Microwave on high power 3 minutes. Let rest 3 minutes, unmold and serve.



# S'mores **WAFFLES**

## **INGREDIENTS**

- 1 cup graham cracker crumbs
- $\frac{1}{2}$  cup self-rising flour
- 3 tbsp. brown sugar
- $\frac{3}{4}$  cup whole milk
- $\frac{1}{4}$  cup vegetable oil
- 1 large egg

Marshmallow fluff, optional  
Chocolate bar, optional

## **DIRECTIONS**

1. In medium bowl, mix all ingredients (except marshmallow fluff and chocolate bar) until batter is smooth.
2. Divide batter between **Silicone Waffle Form** cavities and microwave on high power 2–3 minutes or until toothpick inserted in center comes out clean.
3. Let rest 1–2 minutes before inverting.
4. Cut each waffle in half and fill with a dollop of marshmallow fluff and a piece of chocolate bar or desired filling.



# Spring WAFFLES

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## INGREDIENTS

2 cup all-purpose flour  
 $\frac{3}{4}$  tsp. kosher salt  
4 tsp baking powder  
2 tbsp. white sugar  
2 egg  
 $1\frac{1}{2}$  cup warm milk  
 $\frac{1}{3}$  cup butter, melted  
1 tsp. vanilla extract

*Optional Toppings*  
Chocolate syrup  
Strawberries. sliced  
Honey  
Powdered Sugar  
Ground cinnamon  
Fresh Berries  
Whipped Topping

## DIRECTIONS

1. Preheat oven to 400° F/205° C. Place **Silicone Waffle Form** on baking sheet, and set aside.
2. In a Small Whisk Bowl , mix the flour with the baking powder and eggs. Mix well.
3. Pour the warm milk and beat very fast so that lumps do not form. Add the oil and mix well. Let stand for at least 30 minutes.
4. Divide evenly in **Silicone waffle form** cavities.
5. Bake for 15—20 minutes. Remove from oven; immediately invert onto wire rack, shaking gently to remove waffles, and cool.





# Sweet Potato **WAFFLES** Breakfast Sandwich

## INGREDIENTS

- |  |                             |
|--|-----------------------------|
| 1 tsp. baking powder                   | 2 Tbsp. olive oil           |
| ½ cup all purpose flour, sifted        | To Serve                    |
| ½ tsp. salt                            | 8 pieces bacon              |
| Pinch of pepper                        | 1 Tbsp. maple syrup         |
| 3 eggs, separated                      | 4 eggs                      |
| ½ cup milk                             | Tomato, sliced, optional    |
| 1 tsp. maple syrup                     | 1 avocado, sliced, optional |
| ½ med. sweet potato steamed and mashed |                             |
| ⅓ cup beer                             |                             |

## DIRECTIONS

1. Preheat oven to 220°C/425°F.
2. Place **Silicone Waffle Form** on a baking sheet; set aside.
3. In a **Thatsa bowl**, add baking powder, flour, salt, pepper, egg yolks, milk, maple syrup and sweet potato, combine using a whisk.
4. In a separate bowl, whip egg whites until stiff peaks form, gently fold into the sweet potato mixture.
5. Distribute ½ the batter in the **Silicone Waffle Form** and bake for 12-14 minutes. Immediately remove from Silicone Waffle Form onto the baking sheet and bake 3-4 more minutes or until golden. Repeat with remaining batter.
6. In a **Chef Series fry pan**, cook bacon with maple until caramelized. Remove bacon from pan and fry eggs.
7. Serve waffles warm with 2 slices of bacon, one fried egg and avocado slices if desired.





# WAFFLES

## Appetizers

### INGREDIENTS

- ¾ cup flour
- 1 tsp. baking powder
- ½ tsp. salt
- Pepper, to taste
- 3 eggs
- ½ cup milk
- ⅓ cup beer
- 2 Tbsp. olive oil
- ¼ cup green or black olives, diced

### *Optional waffles substitutions*

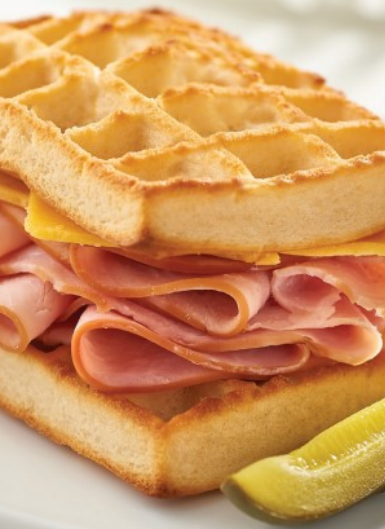
Sundried tomatoes: substitute the olives with ⅓ cup tomatoes, chopped.

Tuna: substitute the olives with ⅓ cup of tuna in oil, drained.

### DIRECTIONS

1. Preheat oven to 220°C/425°F.
2. Place **Silicone Waffle Form** on a baking sheet; set aside.
3. In a **Thatsa Bowl**, add baking powder, flour, salt, pepper, eggs, milk, beer and olive oil, combine using a whisk. Add olives, stir.
4. Distribute ½ the batter in the **Silicone Waffle Form** and bake for 12-14 minutes. Immediately remove from Silicone Waffle Form onto the baking sheet and bake 3-4 more minutes or until golden.
5. Repeat with remaining batter.

# WAFFLE Bread



## INGREDIENTS

- 1 cup self-rising flour
- 3 Tbsp. granulated sugar
- $\frac{1}{2}$  tsp. kosher salt
- $\frac{1}{3}$  cup beer
- $\frac{1}{2}$  cup heavy cream

Make 4 waffles

## DIRECTIONS

1. Preheat oven to 425° F/218° C. Place **Silicone Waffle Form** on baking sheet and set aside.
2. Place all ingredients in **Thatsa Bowl** and mix until well combined.
3. Divide batter evenly between **Silicone Waffle Form** cavities and bake 12 minutes.
4. Let it cool 5 minutes before unmolding.



# WAFFLE Fruit Ice Pops

## INGREDIENTS

- 2 medium bananas
- 8 oz. fruit of choice (mango, strawberry, kiwi, blackberry...)
- ½ cup sugar
- 1 tsp. lemon juice
- Popsicle sticks

## DIRECTIONS

1. Place **Silicone Waffle Form** on a baking tray and place three popsicle sticks into each waffle cavity.
2. Process all ingredients in the **SuperSonic Chopper Extra** with blade attachment until smooth.
3. Pour mixture into **Silicone Waffle Form** Freeze for 2 hours or until set.
4. Remove from form and cut each waffle into two pops. Serve immediately.

# Whole Wheat WAFFLES



## INGREDIENTS

3½ cups milk or non-dairy milk  
4 large eggs (or ¾ cup aquafaba)  
½ cup oil, melted coconut oil or melted butter  
2 Tbsp. unrefined sugar or honey  
2 Tbsp. organic apple cider vinegar or Kombucha  
1 tsp. vanilla extract  
3 cups white whole wheat flour or GF all purpose flour blend\*

½ teaspoon baking soda  
1 Tbsp. baking powder  
½ tsp. salt  
1 teaspoon cinnamon  
*Gluten-free, Dairy-free and Egg-free options*

## DIRECTIONS

1. Preheat oven to 430°F. Place the **Silicone Waffle Mold** on a baking sheet.
2. In a large mixing bowl, whisk the wet ingredients until smooth. In another bowl, mix the dry ingredients. Slowly add the dry to the wet while whisking, until batter is very smooth.
3. With a ladle, fill the **Silicone Waffle Mold** with the batter, be careful not to overfill.
4. Bake for 9-10 minutes or until golden. Remove from the oven. Using an oven mitt, turn the waffle molds over onto the baking sheet to release the waffles onto the baking sheet. Return to the oven and bake again for 3-5 minutes or until golden.

*\*The gluten-free batter is a bit thinner than whole wheat so I add 1 Tablespoon of grass-fed gelatin - Great Lakes Gelatin - Collagen Hydrolysate Kosher - Unflavored Protein*

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