



Tupperware

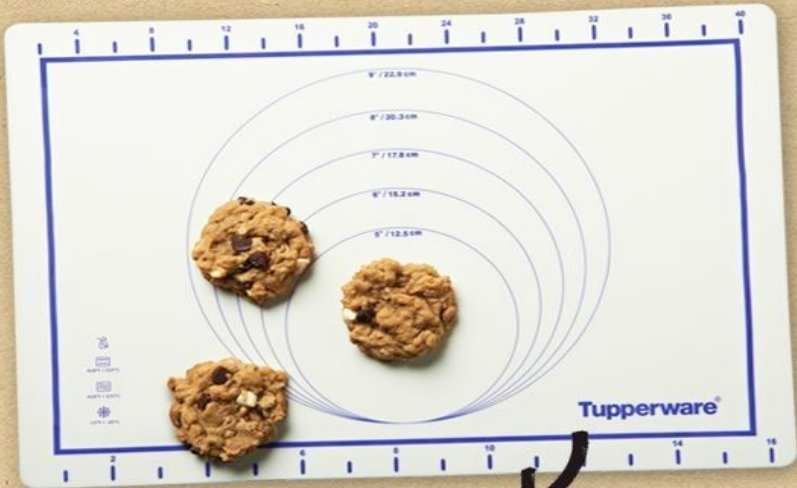
Silicone
WONDER MAT
Recipes

Silicone Wonder[®] Mat

After you bake the perfect batch of cookies, you have more important things to do than clean up (like sharing photos of them online or even just...eating them?). The Silicone Wonder[®] Mat is a longtime Tupperware favorite of cooks, bakers and candy makers at every level.

- **Stay flexible.** Not just for sweets, the Silicone Wonder[®] Mat is ideal for baking biscuits, chicken, fish, appetizers, veggies and more.
- No greasing or spraying is necessary so you can **cut the fat** for healthier versions of all your favorite meals and treats.





Eliminates

Line baking sheets and baking pans to eliminate the need for grease, nonstick spray, foil or parchment paper. It's microwave, freezer, fridge and oven safe (up to 425° F/220° C). Dishwasher safe



GREASE



NONSTICK
SPRAY



FOIL AND
PARCHMENT PAPER

SILICONE WONDER MAT RECIPES

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SILICONE WONDER MAT RECIPES

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3 Ingredient **OATMEAL COOKIES**

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.
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 a baking sheet lined with **Silicone Wonder Mat**, 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
- 2¼ cups all purpose flour
- 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
- ½ tsp. pure vanilla extract
- 1 tsp. lemon zest

DIRECTIONS

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



Balsamic **CHICKEN & VEGETABLES**

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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
cooking spray
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.
2. Place balsamic vinegar, olive oil, garlic, sugar, rosemary, oregano and sage in the **SuperSonic Chopper Extra**, with blade attachment. Place cover on and pull cord 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. Line baking sheet with **Silicone Wonder Mat**, arrange everything onto the prepared baking sheet spread out in a single layer, separating the vegetables from the chicken or it will steam instead of roast.
6. 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.
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. Line baking sheet with **Silicone Wonder Mat** and spread chicken pieces onto Wonder Mat, spray chicken with Nonstick cooking spray.
7. Bake 12-15 minutes or until reaching an internal temperature of 165°F.



BROWNIE Brittle

INGREDIENTS

- 1 (18-oz.) box brownie mix
- Egg, oil and water according to box directions
- ¼ cup semi sweet chocolate chips

DIRECTIONS

1. Preheat oven to 325° F/162° C.
2. In a medium bowl, mix together ingredients until well combined.
3. Spread 1 cup batter onto baking sheet lined with **Silicone Wonder Mat**.
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. Melt chocolate chip in the **1 Cup Micro Pitcher**, microwave and drizzle over brownie brittle.
7. Store in a sealed Tupperware container.

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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 Wonder Mat** on a cold oven rack removed from oven, and set aside.
2. Place dough ¼" apart on **Silicone Wonder Mat** so dough will touch when baking. Allow to cool completely, remove from **Silicone Wonder Mat 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.



Buckeye Candy

INGREDIENTS

- 1 cup unsalted butter
- 2 cups peanut butter
- 3½ cups powdered sugar
- 2 cups chocolate chips (12 oz.)
- 2 Tbsp. coconut oil

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, (1 Tbsp.).
3. Place chocolate chips and coconut oil in **Stack Cooker 1¾-Qt. Casserole** 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 **Silicone Wonder Mat** 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 4-serving-size package butterscotch instant pudding and pie filling mix
- 1 cup butterscotch-flavor pieces
- ¾ cup shortening
- ¼ cup softened butter

DIRECTIONS

1. Preheat oven to 350° F/175° C degrees.
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 baking sheet lined with a **Silicone Wonder Mat**. Flatten slightly, smoothing edges as necessary.
5. Bake for 7 to 9 minutes or until edges are lightly browned. Cool for 2 minutes on baking sheet.
6. Transfer cookies to a wire rack; cool.



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.
2. Combine ingredients in medium bowl and stir until evenly coated.
3. Place **Silicone Wonder Mat** on baking sheet, and spread nut mixture over **Silicone Wonder Mat**.
4. Bake 30 minutes, stirring nut mixture halfway through.

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Caramel BITES

INGREDIENTS

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

DIRECTIONS

1. Place dulce de leche spread in the **Stack Cooker 3-Qt. Casserole** and microwave on high power 45 seconds. Whisk until smooth.
2. Place vanilla wafers in the **SuperSonic Chopper Extra** with the blade attachment. Cover and pull cord several times until wafers are crushed.
3. Mix crushed wafers into the dulce de leche until evenly combined. Refrigerate 10 minutes until slightly firm.
4. Scoop out Tbsp.-sized balls and roll in coconut until covered.
5. Place on baking sheet lined with **Silicone Wonder Mat** and freeze 10 minutes to set..
6. 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
- 2 ¼ cups all-purpose flour
- ¼ cup granulated sugar

DIRECTIONS

1. 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 tsp.s 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.
2. Shape dough into 1-inch balls. Roll balls in mixture of granulated sugar and remaining ½ tsp. cardamom to coat. Place balls 2 inches apart on an baking sheet lined with the **Silicone Wonder Mat**.
3. Bake in 375° F oven about 10 minutes or until edges are set and tops are slightly cracked. Cool on wire rack. Package 6 cookies in a small glass tumbler; seal with waxed paper; tie with string. 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.
2. Place oats in the **SuperSonic Chopper Extra** 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. Pour into flour and stir until combined.
6. Place dough onto **Silicone Wonder Mat** and roll out until approximately ¼" thick. Trim off edges of dough with the edge of the **Silicone Spatula** to create a rectangle. Make as many 3½ x 4" rectangles as possible with the dough. Re-roll 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 **Silicone Wonder Mat** 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. Preheat oven 350° F/175° C.
2. In the **SuperSonic Chopper Extra** 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 **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 Wonder Mat**. 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
- 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. Preheat oven to 375° F/190° C.
2. Use the **Grate Master Shredder**, shred ½ cup cheddar cheese.
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 onto baking sheet lined with **Silicone Wonder Mat**. 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. Preheat oven to 350° F/175° C .
2. 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.
3. 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.
4. Place **Silicone Wonder Mat** on baking sheet.
5. Using a Tbsp., drop dough onto **Silicone Wonder Mat**.
6. Bake for 6–8 minutes. Cookies will look underdone—leave on baking sheet for 10 minutes to cool.



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 with a **Silicone Spatula** until well combined.
2. Microwave uncovered on high power 4–5 minutes, or until a toothpick comes clean. Remove from microwave and cool.
3. Using an small scoop, form cake into small balls and press together. Place on a baking sheet lined with a **Silicone Wonder Mat**.
4. Place candy melts in **Stack Cooker 1-¾ 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, separated | 1 ½ cups finely chopped pecans |
| ½ cup butter, softened | ½ cup (3 oz.) semisweet chocolate pieces |
| ⅔ cup sugar | 1 tsp. shortening |
| 2 Tbsp.s milk | |
| 1 tsp. vanilla | |
| 1 cup all-purpose flour | |
| ⅓ cup unsweetened cocoa powder | |
| ¼ tsp. salt | |
| 16 vanilla caramels, unwrapped | |
| 3 Tbsp.s whipping cream | |

DIRECTIONS

1. Preheat oven to 350°F. Place **Silicone Wonder Mat** on a baking sheet.
2. Place yolk and white in separate bowls. Cover and chill egg white until needed. In a large mixing bowl beat butter with an electric mixer for 30 seconds. Add sugar and beat well. Beat in egg yolk, milk, and vanilla.
3. In another bowl stir together the flour, cocoa powder, and salt. Add flour mixture to butter mixture and beat until well combined. Wrap the cookie dough in plastic wrap and chill for 2 hours or until easy to handle.
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 dough into 1-inch balls. Roll the balls in egg white, then in pecans to coat. Place balls 1 inch apart on **Silicone Wonder Mat**. Make an indent with your thumb in each cookie.
6. Bake for 10 minutes or until edges are firm. If cookie centers puff during baking, repress with your thumb. Spoon melted caramel mixture into indentations of cookies. Transfer cookies to wire racks; cool. (If necessary, reheat caramel mixture to keep it spoonable.)
7. In another saucepan heat and stir chocolate pieces and shortening over low heat until chocolate is melted. Let cool slightly. Drizzle chocolate mixture over tops of cookies.* Let stand until chocolate is set. Makes 36 cookies.



Chocolate Chip Cookie Dough **TRUFFLES**

INGREDIENTS

- ⅓ cup butter, softened
- ⅓ cup packed brown sugar
- 1 Tbsp. vanilla
- 1 cup all-purpose flour
- 1 cup miniature semisweet chocolate pieces
- 4 oz. dark chocolate or semisweet chocolate, chopped
- 4 oz. chocolate-flavor candy coating, chopped
- 1 Tbsp. shortening

DIRECTIONS

1. Line baking sheet with **Silicone Wonder Mat**.
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 prepared baking sheet. Cover; freeze about 30 minutes or until firm.
3. Place chopped chocolate, candy coating, and shortening in the **Stack Cooker ¾-Qt. Casserole** 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 baking sheet. 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.

Chocolate Cinnamon **PRETZELS**



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INGREDIENTS

- 12 oz. small pretzels
- ¼ cup oil
- 3 Tbsp. granulated sugar
- 1½ tsp. ground cinnamon
- 1½ cups chocolate chips

DIRECTIONS

1. Line baking sheet with **Silicone Wonder Mat**.
2. Place pretzels into the **Stack Cooker 3-Qt. Casserole**.
3. In small bowl, whisk together oil, sugar and seasoning. 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 onto **Silicone Wonder Mat**. 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



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.
2. Place coconut in a single layer on a baking sheet with **Silicone Wonder Mat**.
3. Bake for 5-7 minutes or until coconut is light brown. Watch carefully so coconut doesn't burn.
4. Place egg whites and salt in the **SuperSonic Chopper Extra** with Whip Accessory, whip until soft peaks form.
5. Add remaining ingredients, and whip until blended.
6. Fold in toasted coconut using **Silicone Spatula**.
7. Using a tsp., drop spoonfuls of the mixture onto the **Silicone Wonder Mat**.
8. Place cookies in oven and bake 15-20 minutes until outside is set but the insides should still be moist.

Chocolate Covered **APPLES**



INGREDIENTS

- 2 granny smith apples
- $\frac{1}{2}$ cup dark chocolate chips
- $\frac{1}{4}$ 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 **Silicone Wonder Mat**; 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 a thick layer of dark chocolate coating them. Some pretzels are partially covered in peanut butter, which is visible as a light tan color. The bowl has a subtle embossed pattern on its rim.

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. Line a baking sheet with **Silicone Wonder Mat**; set aside.
2. Spread half of the pretzels with peanut butter. Top with the remaining pretzels. Arrange pretzel sandwiches on the **Silicone Wonder Mat**.
3. In a **1 Cup Micro Pitcher** microwave chocolate on high power for 30 to 60 seconds or until melted, stirring every 30 seconds. Drizzle melted chocolate over pretzel sandwiches or dip into chocolate. Place on **Silicone Wonder Mat**. Let stand until chocolate is set.
4. Store in an airtight container in the refrigerator for up to 1 week.



Chocolate Covered **POTATO CHIPS**

INGREDIENTS

- 1¼ 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 creating a double boiler.
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 **Silicone Wonder Mat**. 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)

Optional Toppings
Kraft Caramel bits (microwave and drizzle)
Crushed Oreos
Crushed Candy Canes
Chopped toasted pecans
Chopped toasted almonds
Course sugar mixed with cinnamon
Sea Salt
Candy Sprinkles

DIRECTIONS

1. Line a baking sheet with the **Silicone Wonder Mat**.
2. In the base of the **Stack Cooker 1-¾ 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.
4. Repeat with remaining berries. Decorate as desired.
5. Refrigerates berries at least 30 minutes until firm.



Chocolate **CRINKLES**

INGREDIENTS

- 4 eggs
- 1 $\frac{3}{4}$ cups granulated sugar
- 4 oz. unsweetened chocolate, melted and cooled slightly
- $\frac{1}{2}$ cup cooking oil
- 2 tsp. baking powder
- 2 tsp. vanilla
- 2 cups all-purpose flour
- $\frac{3}{4}$ cup powdered sugar

DIRECTIONS

1. In a bowl, combine eggs, sugar, melted chocolate, oil, baking powder, and vanilla. Beat with an electric mixer on medium speed until combined. Gradually beat in the flour you may have to switch to a wooden spoon. Divide dough in half. Cover and chill for 2 to 24 hours or until dough is easy to handle.
2. Preheat oven to 375°F. Line baking sheet with **Silicone Wonder Mat**; set aside. Place powdered sugar in a small bowl. Shape dough into $\frac{1}{2}$ -inch balls. Roll balls in powdered sugar to coat generously. Place balls 1 inch apart **Silicone Wonder Mat**.
3. Bake for about 8 minutes or until edges are set and tops are dry.
4. Transfer cookies to a wire rack; let cool. (Cookies will deflate slightly upon cooling.)

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. The text 'Chocolate Crunch' is in a black script font, and 'CLUSTERS' is in a bold black sans-serif font.

Chocolate Crunch CLUSTERS

INGREDIENTS

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

DIRECTIONS

1. Line baking sheet with **Silicone Wonder Mat**.
2. In the base of the **Stack Cooker 1-¾ 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 Wonder Mat**.
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 finely chopped hazelnuts | |
| 1 egg white, lightly beaten | |

DIRECTIONS

1. Preheat oven to 350°F. line baking sheet with **Silicone Wonder Mats**.
2. In a small bowl combine flour and cocoa powder; set aside.
3. In a medium bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar and salt; beat until combined, scraping bowl occasionally. 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 the 1 cup chopped hazelnuts on a sheet of waxed paper. Dip balls in egg white and roll in hazelnuts. Place 1 inch apart on **Silicone Wonder Mats**. Make an indent on each cookie with your thumb. Bake for 10 to 12 minutes or until edges are firm.
5. In a small saucepan cook caramels and cream over low heat until caramels are melted and the mixture is smooth, stirring frequently.
6. Immediately after removing cookies from the oven, use the rounded side of a teaspoon to press down the center of each cookie. Transfer to wire racks; cool. Spoon about 1 tsp. filling into the center of each cookie.
7. In a **1 Cup Micro Pitcher** combine chocolate pieces and shortening. Microwave high power for 30 to 45 seconds; 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



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INGREDIENTS

- | | |
|---------------------------|----------------------------|
| 1 cup sugar | 1½ cups powdered sugar |
| ¾ cup softened butter | ½ cup vegetable shortening |
| ½ tsp. salt | 1 tsp. vanilla |
| 1 tsp. espresso powder | 1 Tbsp. cold water |
| 1 egg | |
| 2 Tbsp. cold water | |
| 1 tsp. vanilla extract | |
| 1½ cups all-purpose flour | |
| ¾ cup cocoa powder | |
| <i>Filling</i> | |

DIRECTIONS

1. Preheat oven to 325°F/162°C.
2. In **Thatsa Medium Bowl**, mix sugar, butter, salt and espresso powder using spatula, 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 **Silicone Wonder Mat**, placed on baking sheet. 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 from **Silicone Wonder Mat**.
5. Place shortening in the **SuperSonic Chopper Extra** with paddle attachment, replace cover and pull cord until smooth. Add powdered sugar, ½-cup at a time, until mixture is well combined. 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 container.



Chocolatey 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 1½-Qt. Casserole** 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, 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 Wonder Mat** to dry and set the chocolate. Break apart into chunks to serve.

Christmas CANDY

INGREDIENTS

- 2 cups white chocolate chips
- ½ cup sweetened condensed milk
- ½ cup cranberries
- ½ cup peanut or any type of nuts desired

DIRECTIONS

1. 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.
2. Scoop out Tablespoon portions onto baking sheet lined with **Silicone Wonder Mat**.
3. Sprinkle bites with cranberries and peanuts, pressing down as necessary to make stick.
4. Refrigerate until set, about 10 minutes.
5. Store in a sealed Tupperware container in refrigerator.

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Cinnamon Apple **CHIPS**



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INGREDIENTS

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

DIRECTIONS

1. Preheat oven to 225°F/107°C
2. Attach apple (no need to core) to the **Mandoline** food guider, set round knob to #2 for thicker slices, or #1 for thinner slices.
3. Place apple slices on two baking sheets lined with **Silicone Wonder Mats** and sprinkle with cinnamon.
4. Bake both sheets at the same time, on upper and lower racks, 45 minutes.
5. 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.
6. 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 Wonder Mat**. 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



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INGREDIENTS

2 cups dark chocolate chips

1 cup almonds

1½ cups sweetened, shredded coconut, divided

DIRECTIONS

1. Place ½ cup coconut into the **Stack Cooker ¾-Qt. Casserole** and microwave, on high power, in 30 second increments, 2 –4 minutes. Stir thoroughly with spatula after each segment. Stop once coconut begins to brown. Set aside.
2. Place chocolate chips into **Stack Cooker 1¾-Qt. Casserole** and microwave on high power 90 seconds. Stir to melt evenly.
3. Add almonds and ¾ of the coconut to melted chocolate and, using spatula, mix until coated with chocolate.
4. Using a tablespoon drop clusters onto a baking sheet lined with **Silicone Wonder Mat**. Sprinkle remaining coconut over cluster, flatten slightly to make a thinner cluster.
5. 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 | ¼ tsp. salt |
| ½ cup chopped pecans or hazelnuts | ½ cup softened butter |
| 1¼ cups flaked coconut | 1 lightly beaten egg |
| 1 cup crushed cornflakes or wheat cereal flakes | 1 tsp. vanilla |
| ¾ cup packed brown sugar | |
| ½ cup quick-cooking rolled oats | |
| 1¼ cups all-purpose flour | |
| 1 tsp. baking soda | |
| 1 tsp. baking powder | |

DIRECTIONS

1. Preheat oven to 350°F/175°C.
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 an a baking sheet lined with a **Silicone Wonder Mat**.
4. Bake for 10 to 12 minutes or until edges are light brown.
5. Cool for 2 minutes on baking sheet. Transfer cookies to a wire rack and let cool. Makes 36 cookies.



Coconut MACAROONS

INGREDIENTS

- 5½ cups (one 14-ounce bag) sweetened shredded coconut
- ⅔ 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. Line two baking sheets with **Silicone Wonder Mats**.
2. In a medium **Thatsa Bowl**, mix together the shredded coconut, sweetened condensed milk and vanilla extract. Set aside.
3. In the bowl of an electric mixer, beat the egg whites and salt until stiff peaks form. Use a large rubber spatula to fold the egg whites into the coconut mixture.
4. Drop heaping tablespoons of the mixture on **Silicone Wonder Mats**, spacing about 1 inch apart. Bake for 23 to 25 minutes, rotating the pans from top to bottom and front to back, until the tops and edges are golden. Let cool on the pans for a few minutes, then transfer to a wire rack to cook completely.
5. Place chocolate in **Stack Cooker 1¼-Qt. Casserole** 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.
6. Dip the bottoms of the macaroons in the chocolate, letting any excess drip back into the **Stack Cooker**, and return to the **Silicone Wonder Mats**. 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 tsp. baking soda
- 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
- 1 stick unsalted butter, melted
- 1 egg, lightly beaten

DIRECTIONS

1. Preheat oven to 350°F/175°C.
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 baking sheet lined with **Silicone Wonder Mat**.
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
- ½ cup packed light brown sugar
- 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
- 1 tsp. baking soda
- 2 cups old-fashioned whole oatmeal

DIRECTIONS

1. Preheat oven to 350°F/175°C.
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 **Thatsa Bowl** and stir to combine with **Silicone Spatula**.
5. Drop batter by tablespoon onto baking sheet lined with **Silicone Wonder Mat**.
6. Bake 8–10 minutes. Let stand about 3 minutes before transferring to wire racks to cool.



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.
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.

Tupperware



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.

Tupperware



English Muffin **PIZZAS**

INGREDIENTS

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

DIRECTIONS

1. Preheat oven to 400°F/205°C.
2. Lay each muffin half on the **Silicone Wonder Mat** on baking sheet, halved side up.
3. Spread pizza sauce evenly over each English muffin half.
4. Assemble **Grate Master Shredder** fitted with coarse grater cone. Place cheese in hopper, press down lightly with plunger and turn handle to shred cheese.
5. 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 Wonder Mats**.
4. Place lollipops 2" from the edge of the **Silicone Wonder Mat** 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 **Silicone Wonder Mats** until candy hardens, about 10 minutes.

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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.
2. Add egg whites to the **SuperSonic Chopper Extra** with paddle whisk attachment. Add sugars, salt, unsweetened cocoa, and cinnamon, cover and pull cord 3–4 times until well combined.
3. In a bowl, combine chocolate mixture with chopped pecans. Stir until combined.
4. Place **Silicone Wonder Mat** onto a baking sheet and spoon portions of mixture 2" apart.
5. Bake 10–12 minutes until slightly firm and surface looks cracked. For easy removal from mat, allow to cool completely before removing with a spatula.



Holiday **CRACK**

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. Line baking sheets with **Silicone Wonder Mat**.
5. Use a 1 Tbsp. scooper to scoop out candy from **Stack Cooker** and onto **Silicone Wonder Mat**, make sure candy is not touching.
6. Top with crushed peppermint
7. Store in a sealed Tupperware container.

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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 **Silicone Wonder Mat** on a baking sheet.
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. Using fork, pierce the top pie crust a few times.
5. Brush top of pie with melted butter and sprinkle with seasoning and sugar.
6. Place pies on **Silicone Wonder Mat**.
7. Bake 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.
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 onto a baking sheet lined with Silicone **Wonder Mat**.
5. Bake 15–20 minutes or until tender and have started to brown.



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. Line baking sheet with **Silicone Wonder Mat**.
2. Place heavy cream in the **Stack Cooker ¾-Qt. Casserole** 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 **Silicone Wonder Mat**. Roll each ball over ground nuts or sprinkles.
5. Serve immediately.
6. Store in sealed Tupperware container in refrigerator.

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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
2. Fill **Mix N Stor** 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**.
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 onto baking sheet lined with **Silicone Wonder Mat** 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.
2. Combine all ingredients in a medium bowl, seal and shake until wings are coated.
3. Spread wings out onto baking sheet lined with **Silicone Wonder Mat**.
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
- 1-2 drops yellow food coloring, optional

DIRECTIONS

1. Preheat oven to 350°F.
2. In the **Mix-N-Stor Pitcher** cream together butter and sugar with electric beaters until light and fluffy. Add salt and flour to butter mixture and whip with beaters 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 portions onto baking sheet lined with **Silicone Wonder Mat**.
5. Bake for 8–10 minutes until set or lightly brown. Allow to cool.
6. Whip lemon juice and powdered sugar in the **Mix-N-Stor Pitcher**. Beat until all sugar and lemon juice have been incorporated and icing has thickened. Add yellow food coloring if desired. Drizzle cookies with lemon glaze.



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**, add white chocolate. 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 onto the **Silicone Wonder Mat**; gently press candies into mixture. Let stand 15 minutes to set.
4. Break into pieces, serve.



Maple Pecan COOKIES

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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.
2. In a medium bowl, whisk together flour and baking soda; set aside.
3. In the **SuperSonic Chopper Extra** with paddle whisk attachment, combine butter, granulated sugar, brown sugar, maple syrup and salt. Cover and pull cord until pale and well combined. Add vanilla and egg. Cover and pull cord 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 a baking sheet lined with the **Silicone Wonder Mat** 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.



Microwave **CARAMELS**

INGREDIENTS

- 4 Tbsp. unsalted butter
- ½ cup granulated sugar
- ½ cup brown sugar
- 1 tsp. vanilla extract
- ½ cup sweetened condensed milk
- ½ cup light corn syrup

Optional toppings

Melted chocolate, chopped nuts, sea salt or sprinkles

DIRECTIONS

1. Line a baking sheet with **Silicone Wonder Mat**.
2. Combine all ingredients in the **Stack Cooker 3 Qt. Casserole**.
3. Microwave on high power for 6 minutes, stopping every 90 seconds to stir mixture.
4. Remove from microwave and stir until bubbling stops.
5. Slowly pour mixture onto the **Silicone Wonder Mat**.
6. Add any desired toppings.
7. Place in freezer for about ten minutes to set the caramel.
8. Pull caramel off the Wonder mat and place onto a cutting board and cut into pieces.



Minty Cocoa Fudge SANDWICH COOKIES

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INGREDIENTS

3½ cups all-purpose flour
¾ 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. In a medium **Thatsa Bowl** combine flour, cocoa powder, and baking powder; set aside.
2. In a large bowl beat butter with an electric mixer on medium speed for 30 seconds. Add the 1½ cups sugar and the oil. Beat until combined. Beat in eggs and vanilla until combined. Beat in flour mixture. Cover and chill about 1 hour.
3. Preheat oven to 350°F. Shape dough into 1-inch balls. Place balls 2 inches apart on baking sheet lined with **Silicone Wonder Mat**. Flatten cookies with the bottom of a glass dipped in additional sugar. Bake for 7 to 9 minutes or just until firm. Transfer cookies to a wire rack; let cool.
4. In a small saucepan combine sweetened condensed milk, chocolate pieces, and chopped chocolate. Cook and stir over medium heat until chocolate melts; cool.
5. Spread 1 teaspoon of filling on bottoms of half of the cookies, top with remaining cookies, pressing lightly together.



Monster COOKIES

INGREDIENTS

- | | |
|-----------------------------------|-----------------------------------|
| 2 sticks butter (salted) softened | ½ cup M&M's |
| ½ cup white sugar | ½ cup pecans, Chopped |
| 1½ cup brown sugar, packed | ¾ cups semi-sweet chocolate chips |
| 2 whole large eggs | ½ cup Peanut Butter Chips |
| 1 Tbsp. vanilla extract | 2¼ cups Rice Krispies |
| 1½ cup all-purpose flour | |
| ½ tsp. baking soda | |
| 1 tsp. baking powder | |
| 2 tsp. kosher salt | |
| 1½ cup oats (quick or regular) | |

DIRECTIONS

1. Preheat oven to 375°F. Line baking sheet with **Silicone Wonder Mat**.
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.
4. Fold in nuts, M&M's and chips. 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 the **Silicone Wonder Mat**. Bake 8-10 minutes or until golden brown, then allow to cool on a rack.



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*

DIRECTIONS

1. Preheat oven to 350°F/175°C.
2. Combine all ingredients in a **Thatsa Bowl**, mixing well. Divide mixture into 50 portions and form meatballs.
3. Place meatballs on a baking pan, lined with the **Silicone Wonder Mat**, and bake 20 minutes.

*Ask your consultant for this recipe.

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Nutty Gorgonzola APPLE RINGS with Spiced Nuts

INGREDIENTS

Spicy Candied Walnuts

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

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

DIRECTIONS

1. Preheat oven to 400°F. Line a baking sheet with **Silicone Wonder Mat**; set aside.
2. In a small bowl stir together the walnuts, brown sugar, vanilla extract, salt and crushed red pepper. Spread nut mixture onto **Silicone Wonder Mat**. 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.



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. Line baking sheet with **Silicone Wonder Mat**.
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 **Silicone Wonder Mat** and refrigerate until chocolate has set. Serve chilled.



Oatmeal Peanut Butter Cup COOKIES

INGREDIENTS

- | | |
|---|---|
| 1½ cups rolled oats | 2 eggs |
| ¾ cup all-purpose flour | ½ tsp. vanilla |
| ½ cup packed brown sugar | 1 cup miniature chocolate-covered
peanut butter cups, halved |
| ¼ cup granulated sugar | |
| ½ tsp. baking powder | |
| ⅛ tsp. baking soda | |
| ½ cup coarsely chopped dry
roasted peanuts | |
| ½ cup creamy peanut butter | |
| ¼ cup softened butter | |

DIRECTIONS

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

(For regular-size cookies, drop dough by rounded teaspoons, 2 inches apart on baking sheet. Bake for 9 to 11 minutes.)

Tupperware



Oven Baked **SWEET PLANTAINS**

INGREDIENTS

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

DIRECTIONS

1. Line baking sheet with **Silicone Wonder Mat**.
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 Wonder Mat** and bake for 10-15 minutes or until warm.
5. Microwave remaining brown sugar mixture for 30 seconds and pour over Plantains.

Tupperware

Parmesan CRISPS



INGREDIENTS

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

DIRECTIONS

1. Line sheet tray with Silicone Wonder Mat.
2. Spoon cheese by tablespoonfuls 2 inches apart on the **Silicone Wonder Mat**. Spread each mound to a 2-inch diameter. Sprinkle mounds with pepper.
3. Bake at 400°F for 6 to 8 minutes or until crisp and golden.
4. Cool completely on baking sheet. Remove from **Silicone Wonder Mat** 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
- 1/3 cup Parmesan cheese, shredded

DIRECTIONS

1. Preheat oven to 450° F/232° C.
2. Combine ingredients in a medium bowl, seal and shake until potatoes are coated.
3. Spread out potatoes onto baking sheet lined with **Silicone Wonder Mat**.
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.
2. Place spinach in the **SuperSonic Chopper Extra** 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 baking sheet lined with **Silicone Wonder Mat**.
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 Wonder Mat** to cool.

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Peanut **BRITTLE**

INGREDIENTS

- 1 stick unsalted butter
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{4}$ 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 1 $\frac{3}{4}$ 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 Wonder Mat** and sprinkle salt evenly over brittle. Refrigerate 15 minutes.
5. Break into desired pieces.
6. Store in a sealed Tupperware container.

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Peanut Butter **PRETZEL BITES**

INGREDIENTS

- 1 ½ cups pretzels
- 1 ½ cup creamy peanut butter
- 1 cup powdered sugar
- 1 cup chocolate chips

DIRECTIONS

1. Place pretzels in the **SuperSonic Chopper Extra**, 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 1½ 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 Wonder Mat**.
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 Wonder Mat**. Refrigerate until chocolate is set, about 10 minutes. Store in a sealed Tupperware container.

Peppermint **BARK**



INGREDIENTS

- 1 (12-oz.) package semi-sweet chocolate chips
- 1 (12-oz.) package 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 Wonder Mat** 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 1½-Qt. 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 Wonder Mat**. 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 COOKIES

INGREDIENTS

- ½ cup chocolate chips
- ¼ tsp. peppermint extract
- 24 vanilla wafer 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 with chocolate. Place on baking sheet lined with **Silicone Wonder Mat**. Repeat with remaining cookies.
3. Sprinkle crushed peppermint candies on top of chocolate. Freeze cookies until chocolate is set, 10 minutes.
4. Store in a sealed Tupperware container.



Peppermint **PRETZEL CANDIES**

INGREDIENTS

- 1-20 ounce 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 ounce package 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 **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 baking sheet lined with **Silicone Wonder Mat**.
4. In 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.



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.
2. Divide peach slices evenly between the 6 tart shells, fanning the peaches in the same direction.
3. Place apricot jam in the **1 Cup Micro Pitcher**. Microwave on high power 25 seconds or until melted and smooth.
4. Brush apricot jam over peaches.
5. On baking sheet lined with **Silicone Wonder Mat**, place tarts 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

CHRISTMAS TREES

INGREDIENTS

1 cup chocolate chips

1¼ cups water

10 mini pretzel rods

Desired sprinkles or mini candy coated chocolates for decorating

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. Lay out pretzel rods onto **Silicone Wonder Mat**.
6. Pour melted chocolate into pastry bag or plastic bag. Cut tip for a small opening.
7. Slowly squeeze out chocolate over pretzels in gradually wider lengths to form the shape of a tree.
8. Sprinkle with desired decorations.
9. Chill until set, about 10–15 minutes in freezer.
10. Carefully peel to remove from **Silicone Wonder Mat** for serving.

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Pretzel **ROLOS**

INGREDIENTS

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

DIRECTIONS

1. Place **Silicone Wonder Mat** on a baking sheet.
2. Lay all of your pretzels down on a **Silicone Wonder Mat**, top with a rolo, and top with one whole pecan.
3. Bake at 350 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.



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 back on **Silicone Wonder Mat**, and sprinkle with remaining cookie crumbs.
7. Refrigerate at least 10 minutes, or until ready to serve.

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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 butter, brown sugar and honey in the **Stack Cooker 1½ Qt. Casserole**, microwave on high power 2 minutes and mix well until smooth and well combined.
2. Add pumpkin seeds and microwave on high power an additional 2 minutes.
3. Add vanilla and carefully whisk; mixture will be boiling.
4. Pour on a baking sheet lined with **Silicone Wonder Mat** and sprinkle salt evenly over brittle. Refrigerate 15 minutes.
5. Break into pieces (Do Not cut directly on Mat).
6. Store in a sealed Tupperware container.



Roasted Red Pepper & Mozzarella **BRUSCHETTA**

INGREDIENTS

- ½ cup arugula
- 2 oz. mozzarella cheese, cut into ½" cubes
- ¼ cup jarred roasted red peppers, drained
- 2 Tbsp. balsamic vinegar, divided
- French baguette cut into ½" slices
- 4 basil leaves, chiffonade cut or whole

DIRECTIONS

1. Preheat oven to 350° F/175° C.
2. Place arugula into the **SuperSonic Chopper Compact** and chop until coarse.
3. Place cheese, peppers and 1 Tbsp. balsamic vinegar into the base and chop some more until the mixture forms a fine paste.
4. Spread mixture on top of baguette slices, place on a baking tray that is lined with a **Silicone Wonder Mat**.
5. Drizzle with remaining balsamic vinegar and sprinkle with basil leaves



Roasted TOMATO SAUCE

INGREDIENTS

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

DIRECTIONS

1. Preheat oven to 400°F/200°C. Line a baking sheet with **Silicone Wonder Mat**, set aside.
2. Toss tomatoes with salt and 1 Tbsp. olive oil. Spread tomatoes on **Silicone Wonder Mat**, spacing apart. In center of mat, place rosemary sprig and garlic cloves. Bake 30 minutes.
3. Add garlic in the **SuperSonic Chopper Extra**, with blade attachment.
4. Remove rosemary from woody stem and add to **SuperSonic Chopper Extra**. Add remaining olive oil and warm roasted tomatoes. 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. In **Stack Cooker 1¾ Qt. Casserole**, microwave chocolate chips on 50% power 1–2 minutes. Stir and continue microwaving in 30 second intervals until finished melting.
2. Stir in pecans and marshmallows.
3. Spoon mixture onto **Silicone Wonder Mat** and refrigerate until chilled, about 10–15 minutes.
4. Break into clusters and serve.

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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.
2. On **Silicone Wonder Mat**, roll out pie dough into an oblong circle. Lift Mat and lay onto baking 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. Line a large baking sheet with **Silicone Wonder Mat**.
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. Pour chocolate mixture onto the **Silicone Wonder Mat**. Spread mixture evenly in a layer about $\frac{1}{4}$ inch thick.
3. Sprinkle with the almonds; lightly press into chocolate mixture. Sprinkle evenly with salt.
4. Chill candy about 30 minutes or until firm. Cut or break into pieces.



Salty Caramel **BRITTLE**

INGREDIENTS

- 25 saltine crackers
- 1 stick unsalted butter
- ½ cup brown sugar
- ½ cup granulated sugar
- ⅓ cup heavy cream
- 1 tsp. almond or vanilla extract
- ¼ tsp. coarse kosher salt

DIRECTIONS

1. Line a baking sheet with **Silicone Wonder Mat** and neatly arrange 25 crackers in rows in center of mat. Set aside.
2. In **Stack Cooker 1½ 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 (without cutting directly on Mat). Store in a sealed Tupperware container.

Shake & Bake

CHICKPEAS



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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 bowl, seal and shake until chickpeas are fully coated with ingredients.
3. Spread coated chickpeas out onto baking sheet lined with **Silicone Wonder Mat**.
4. Bake 35–40 minutes or until dry and crunchy.



Shake & 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.
2. Set circular knob of **Mandoline** to #9. Using food guard slice eggplant into discs.
3. Spread eggplant out into a single layer of paper towels. Liberally sprinkle eggplant with salt and let sit for 20 minutes. This will draw out moisture making them crispier. Blot with paper towel.
4. Place eggs and breadcrumbs into separate bowls.
5. Add the eggplant slices to the eggs, seal bowl, and gently shake to coat.
6. Remove eggplant from egg and allow excess to drip off.
7. Add eggplant slices to breadcrumbs, seal, and gently shake to coat with breadcrumbs.
8. Spread out eggplant onto baking sheet lined with **Silicone Wonder Mat**.
9. Bake in oven for 10 minutes and then flip and bake for an additional 10 minutes to brown other side.

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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°. Line a baking sheet with **Silicone Wonder Mat**. Place crescent dough on **Silicone Wonder Mat** and pinch seams together. Fold outside edges of dough in to create a crust.
2. In a small bowl, combine sugar and cinnamon. Sprinkle all over dough. Transfer baking sheet to oven and bake until crust is golden about, 10 to 15 minutes.
3. Remove baking sheet from oven. Layer bottom with chocolate bars. Arrange marshmallows on top of chocolate. Return to oven and bake until marshmallows are golden, about 10 minutes. Watch carefully: once they brown, they brown fast!

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Spicy APPLE TURNOVERS

INGREDIENTS

- 2 large Granny Smith apples, peeled, cored and diced
- $\frac{1}{4}$ cup melted butter, divided
- $\frac{1}{2}$ tsp. cornstarch
- $\frac{1}{4}$ cup granulated sugar, divided
- 1 Tbsp. freshly squeezed lemon juice
- 1 tsp. ground cinnamon
- $\frac{1}{4}$ tsp. salt
- 6 (6" or medium) empanada dough discs

DIRECTIONS

1. In the **Stack Cooker 1 $\frac{1}{4}$ Qt. Casserole** stir together apples and 2 Tbsp. of melted butter until apples are well coated.
2. In a small bowl, whisk together cornstarch, 2 Tbsp. of the sugar, lemon juice, cinnamon and salt. Sprinkle spice mixture over apples; stir until apples are well coated.
3. Cover and microwave on high power 3 minutes. Remove from microwave and stir; let stand 10 minutes.
4. Preheat oven to 400° F/205° C. Line a baking sheet with **Silicone Wonder Mat**.
5. In the Empanada Turnover Maker, place 1 disc of dough. Spoon 2 Tbsp. of the apple filling into half of the dough. Close Turnover Maker and press; removing excess dough. Place on **Silicone Wonder Mat**. 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. Let stand 5 minutes before serving. Serve warm or at room temperature.



Super Duper **CHOCOLATE KISSES**

INGREDIENTS

- 16 ½ ounce package refrigerated chocolate chip cookie dough
- ⅓ cup unsweetened cocoa powder
- ⅓ cup chocolate-flavor sprinkles
- 2 Tbsp. milk
- 40 dark chocolate kisses, unwrapped

DIRECTIONS

1. Preheat oven to 375°F. Line baking sheet with the **Silicone Wonder Mat**; set aside.
2. In a small **Thatsa 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 Wonder Mat**.
4. Bake for 8 minutes or until edges are firm. Immediately press a chocolate kiss into the center of each cookie. Transfer cookies to a wire rack; let cool. Makes about 40 cookies.

Thin Mint **BARK**



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INGREDIENTS

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

DIRECTIONS

1. Line a baking sheet with **Silicone Wonder Mat**. Arrange cookies in a single layer.
2. In the **Stack Cooker ¾-Qt Casserole** combine half of the candy coating, the milk chocolate baking pieces, and 1 tsp. of the shortening. Microwave, uncovered, on 100 percent power (high) for 1 to 1½ minutes, or until melted and smooth, stirring every 30 seconds.
3. In a **Stack Cooker 3 Qt Casserole** combine the remaining candy coating, the mint-flavor baking pieces, and the remaining 1 tsp. shortening. Microwave, uncovered, on 100 percent power (high) for 1 to 1½ minutes, or until melted and smooth, stirring every 30 seconds. 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.
4. Chill candy about 30 minutes or until firm. Cut or break into pieces.



Toaster PASTRIES

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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. pieces
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.
2. Place flour, sugar, and salt in the **SuperSonic Chopper Extra** with blade attachment. Add in half of the butter. Cover and pull cord until butter has been cut into small pea size pieces. Repeat with remaining butter.
3. Add flour mixture in a medium bowl and add in egg. Stir together and add cold water as necessary to make dough come together. Seal bowl and refrigerate until dough is thoroughly chilled, about an hour.
4. Dust **Silicone Wonder Mat** with flour and roll out dough as thin as possible on mat, between ¼–⅜". Straighten edges with the edge of the **Silicone Spatula** so the dough is a large rectangle. Cut rectangle into at least eight rectangles and use the scraps to make one more.
5. Place about 1 Tbsp. of jam onto one piece of dough and brush milk on all the edges. Place another piece of dough on top and 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 onto baking sheet lined with **Silicone Wonder Mat**. 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 coconut |
| ⅓ cup packed brown sugar | ⅓ cup chopped pecans, toasted |
| ⅓ cup granulated sugar | |
| ½ tsp. baking soda | |
| ½ tsp. cream of tartar | 1 egg |
| ¼ tsp. salt | ¼ cup softened butter |
| ⅔ cup bittersweet or semisweet chocolate chips | ¼ cup vegetable oil |
| ½ cup toffee pieces | |

DIRECTIONS

1. Preheat oven to 350°F/175°C.
2. In a large bowl, mix together flour, brown sugar, sugar, baking soda, cream of tartar, salt, chocolate chips, toffee, coconut and pecans.
3. In a small bowl whisk together egg, softened butter, and vegetable oil. Add egg mixture to flour mixture; stir until combined.
4. Drop dough by rounded tablespoons 2 inches apart onto a baking sheet lined with the **Silicone Wonder Mat**. Bake for 8 to 10 minutes or until edges are very light brown.
5. Cool on baking 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

15 oz. package of two 9"
refrigerated pie crusts or packaged
empanada dough

DIRECTIONS

1. Preheat oven to 375° F/190° C.
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 **Empanada Turnover Maker**, cut 4 circles of dough, repeat with other half of dough then reroll and cut scraps.
4. Hold the **Empanada Turnover Maker** 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 Wonder Mat**.
6. Brush tops with remaining egg and bake for 12–15 minutes or until golden brown.

Ask your consultant for this recipe or use Taco Seasoning.

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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 Wonder Mat**.
2. Split pecan halves and arrange in groups of five on the **Silicone Wonder Mat**, 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.