



Tupperware

SNACK PRESS

Recipes

Calling all DIY divas and dudes. It's time to **press to impress**. Shape foods into precise rolls, bars and bites with just one push. This is a very fun way to add a professional touch to your favorite sweets and treats.

- Deliciously **creative**. Shape gnocchi, croquettes, desserts, candy and more.
- Pressed for **time**? Form big batches of cookie dough to make right away or freeze for later.



SNACK PRESS FEATURES

This is a fun and easy way to feel like you're getting a little fancy with your food. With two different nozzle attachments for a variety of options, you won't believe the different types of snacks and treats you can make with this simple and ingenious tool.

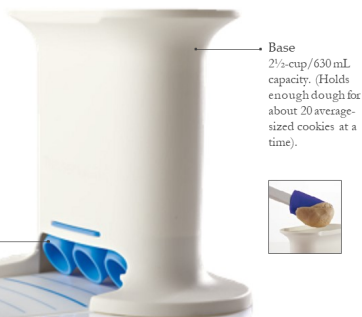
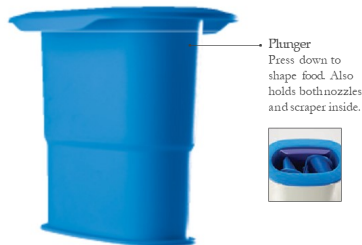
Tips for use:

- Dough or mixtures are easiest to press when brought to room temperature or warmer.
- Small or finely minced ingredients pass most easily through the press.
- For best results, guide sheet must be completely clean and dry. With stickier mixtures, you may also want to lightly flour the guide sheet, scraper and/or inside of base.
- A small amount of dough or mixture may remain in the press and may need to be removed and shaped by hand.



Guidesheet
With printed lines for precise cutting.

2 nozzle attachments
Rectangle and Cylinder



SNACK PRESS RECIPES

5. Cauliflower Tots
6. Cheddar Cheese Crisps
7. Chicken Croquettes
8. Chocolate Cookie Truffles
9. Chocolate Cookie Truffles II
10. Dog Gone Delicious Treats
11. Golden Ham Croquettes
12. Lemon Cake Bites
13. Oatmeal Chocolate Chip Cookies
14. Peanut Butter Pretzel Bites
15. Pinwheel Sugar Cookies
16. Potato Croquettes
17. Shortbread Cookies

Cauliflower **TOTS**



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INGREDIENTS

- ½ head cauliflower, about 8 oz, broken into florets
- 2 eggs
- 1 cup plain breadcrumbs
- ½ cup shredded cheddar cheese
- 1½ tsp. coarse kosher salt
- ½ tsp. black pepper
- 1 tbsp. parsley, finely chopped
- cooking spray

DIRECTIONS

1. Preheat oven to 400° F/205° C.
2. Place cauliflower in **SuperSonic Chopper Extra** with blade attachment. Cover and pull cord several times to process until finely minced; pour into medium bowl.
3. Add eggs, breadcrumbs, cheese, salt, pepper and parsley to cauliflower. Mix to combine.
4. Fit **Snack Press** with cylinder nozzle and fill base with cauliflower mixture. Pack mixture by blocking nozzle attachment with scraper and pressing down gently with plunger.
5. Remove scraper and press down evenly on plunger to release onto guide sheet.
6. Using scraper, cut along every other line on guide sheet and place onto **Silicone Baking Sheet with Rim**. Spray tots lightly with cooking spray.
7. Bake 10–12 minutes until browned.



Cheddar Cheese **CRISPS**

INGREDIENTS

- 10 tbsp. unsalted butter, room temperature
- 1 tsp. coarse kosher salt
- 2 eggs
- 1½ cups all-purpose flour
- ½ cup cheddar cheese, shredded

DIRECTIONS

1. Preheat oven to 425° F/218° C.
2. Combine butter and salt in the **SuperSonic Chopper Extra** with paddle whisk attachment. Pull cord until butter is white and fluffy.
3. Add egg to butter in base, cover and pull cord to combine.
4. Remove butter mixture from **SuperSonic Chopper Extra** and place in small bowl. Add flour and mix with **Silicone Spatula** until well combined. Add cheese to mixture and stir to combine.
5. Fit **Snack Press** with rectangular nozzle and fill base with dough. Pack dough by blocking nozzle attachment with Scraper and pressing down gently with Plunger.
6. Remove Scraper and press down evenly with Plunger to release dough onto Guide Sheet. Using Scraper, cut dough along each line to create slender crisps.
7. Use Scraper to help remove dough from Guide Sheet and place on baking sheet with the **Silicone Baking Sheet with Rim**.
8. Bake 10–12 minutes.

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Chicken CROQUETTES

INGREDIENTS

- 1 pound ground chicken
- ¼ cup old fashioned oats
- ¼ tsp. dried parsley
- ½ tsp. garlic powder
- ¼ tsp. onion powder
- ½ tsp. kosher salt
- ¾ cup panko bread crumbs
- 1 tbsp. parmesan cheese, grated

DIRECTIONS

1. Preheat oven to 375°F.
2. Place the first 6 ingredients in a bowl and mix together.
3. Place the bread crumbs and parmesan cheese in a shallow bowl or on a plate and stir to combine.
4. Scoop ingredients into the **Snack Press** with square attachment and press out into strips.
5. Cut strips into small squares using the **Snack Press** scraper.
6. Gently shape each nugget and press into bread crumbs to evenly coat them.
7. Place nuggets on a **Silicone Baking Sheet with Rim** on top of a cookie sheet. Bake for 15 minutes and serve, then flip over and cook for an additional 5 minutes.

To freeze, place nuggets on a sheet tray after this step and freeze for one hour. Place nuggets in Freezer Mates for up to 3 months. When ready to cook, bake 15 min. at 375° F



Chocolate Cookie **TRUFFLES**

INGREDIENTS

- 14.3-oz. package chocolate sandwich cookies
- 8-oz. package reduced-fat cream cheese
- 1 cup semi-sweet chocolate chips
- 2 tbsp. vegetable shortening

DIRECTIONS

1. Place half of cookies in the **SuperSonic Chopper Extra** with blade attachment, cover, and process until finely crumbled. Repeat with remaining cookies.
2. Place cream cheese in **1 Qt. Micro Pitcher** and microwave on high power 20–30 seconds, or until very soft.
3. Combine cookie crumbs and cream cheese in medium bowl.
4. Fit **Snack Press** with rectangle nozzle and fill base with half the cookie mixture. Pack mixture by blocking nozzle attachment with scraper and pressing down gently with plunger.
5. Remove scraper and press down evenly on the plunger to release mixture onto guide sheet. Remove plunger, add remaining mixture and press down with plunger again to form full lines of mixture on guide sheet.
6. Using scraper, cut mixture along every other line on guide sheet to create square truffles.
7. Remove from guide sheet and place on **Silicone Baking Sheet with Rim** or cooling rack.
8. Place chocolate chips in 1 Qt. Micro Pitcher and microwave at 50% power 1–2 minutes, stir. Add vegetable shortening and microwave at 50% power an additional 30 seconds. Stir until chocolate is smooth and pourable.
10. Spoon chocolate over truffles. Enjoy immediately or chill and store in refrigerator.

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Chocolate Cookie **TRUFFLES II**



INGREDIENTS

- 1 (15.5 oz.) package vanilla crème sandwich cookies
- 8 oz. reduced-fat cream cheese, softened room temperature
- 3 tbsp. unsweetened cocoa powder
- 9 tbsp. granulated sugar
- 2 (8 oz.) containers dipping chocolate, milk, dark or white

Chopped nuts, optional

DIRECTIONS

1. Place all cookies in the **SuperSonic Chopper Extra**, with blade attachment, cover and process until finely crumbled.
2. Place cream cheese in **1 Qt. Micro Pitcher** and microwave on high power 20–30 seconds, or until very soft.
3. Combine cream cheese, 2 tbsp. unsweetened cocoa powder and 6 Tbsp. sugar in medium bowl and mix until combined.
4. Fit **Snack Press** with the rectangular nozzle and fill base with cookie mixture. Pack the mixture by blocking nozzle attachment with Scraper and pressing down gently with Plunger.
5. Remove Scraper and press down evenly with Plunger to release cookie mixture onto Guide Sheet. Using Scraper, cut cookies along every other line to create square bites.
6. Transfer to baking sheet with **Silicone Baking Sheet with Rim**.
7. Melt dipping chocolate according to package directions.
8. Dip truffles into chocolate to fully cover.
9. Mix remaining cocoa powder and sugar and use to coat and place on **Silicone Baking Sheet with Rim**. Set aside to firm.



DOG GONE

Delicious Treats

INGREDIENTS

- 1 cup all purpose flour
- 1 cup corn flour
- 1 cup cornmeal
- ½ cup smooth peanut butter
- 1 cup water
- ⅓ cup vegetable oil
- 1 egg

DIRECTIONS

1. Preheat oven to 375°F.
2. Whisk together flour, corn flour, and cornmeal. In a mixing bowl, Place **Silicone Baking Sheet with Rim** on cookie sheet.
3. Place the peanut butter in **1 Qt. Micro Pitcher**, and heat a few seconds at a time until the peanut butter has melted. Using the silicone spatula, stir the peanut butter, water, oil, and egg into the flour mixture until a stiff dough forms.
4. Place dough into the **Snack Press**. If the dough is sticky, line the press with flour. Cut dough into desired shape. Place on the **Silicone Baking Sheet with Rim**
5. Bake for 10-12 minutes. Allow treats to cool on the baking sheet for 5 minutes before removing to a wire rack to cool completely. Cooking times may vary.



GOLDEN HAM

Croquettes

INGREDIENTS

- 1 lb. ham, large dice
- 2 tbsp. all-purpose flour
- ½ cup reduced fat (2%) milk
- 1 egg, lightly beaten
- 6 tbsp. plain breadcrumbs canola or olive oil spray

DIRECTIONS

1. Preheat oven to 425°F/218°C. Line baking sheet with **Silicone Baking Sheet with Rim**.
2. Fit **Fusion Master Mincer** with fine disc. Place bowl underneath hopper. Fill hopper with ham and turn handle to process. Continue to fill hopper with ham until all ham has been processed into bowl.
3. Whisk together flour and milk in **1 Qt. Micro Pitcher**. Microwave on high power 20 seconds. Remove and whisk. Microwave an additional 10–20 seconds. Remove and whisk. Repeat as necessary until mixture has thickened. Pour milk and flour mixture over ham and stir to combine.
4. Fit **Snack Press** with 3-cylinder nozzle attachment and fill base with ham mixture. Pack the mixture by blocking the nozzle with the Scraper and gently pressing on mixture with Plunger.
5. Remove Scraper and press evenly onto mixture with Plunger to shape ham onto the Guide Sheet. Using the Scraper, cut ham mixture along every bold line printed on Guide Sheet.
6. Roll ham portions in egg, and then the breadcrumbs, before placing on **Silicone Baking Sheet with Rim**.
7. Spray croquettes with oil and bake 10–12 minutes.



Lemon CAKE BITES

INGREDIENTS

- 16.5-oz. package lemon cake mix, Eggs, oil and water according to cake package directions
- 16-oz. can cream cheese frosting
- 1 lemon, zested and juiced
- 1 cup powdered sugar

DIRECTIONS

1. Combine eggs, oil and water in the **SuperSonic Chopper Extra**, with paddle attachment, cover and pull cord to combine. Add cake mix, cover and pull cord until well combined.
2. Spray **Stack Cooker 3-Qt. Casserole and Cone** with nonstick spray and pour in batter. Microwave at 70% power for 10 minutes, or until toothpick comes out clean. Allow to cool before crumbling cake into large bowl. Add frosting and lemon zest, mix together.
3. Fit **Snack Press** with rectangular nozzle and fill base with half of cake mixture. Pack cake mixture by blocking nozzle attachment with Scraper and pressing down gently with Plunger.
4. Remove Scraper and press down evenly with Plunger to release dough onto the **Pastry Sheet**. Using Scraper, cut dough along every other line to make square cakes. Use Scraper to help remove dough from Guide Sheet and transfer to a parchment-lined baking sheet or cooling rack. Repeat with remaining cake mixture.
7. To create glaze, in **1 Qt. Micro Pitcher**, microwave butter on high power 30–60 seconds until melted, then whisk in powdered sugar and 2 tsp. lemon juice. Once glaze is smooth, drizzle over cake bites. Can be chilled or enjoyed at room temperature.

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Datmeal Chocolate Chip COOKIES



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INGREDIENTS

- 1 stick unsalted butter, room temperature
- ½ cup granulated sugar
- ½ cup light brown sugar
- 2 egg
- ½ tsp. vanilla extract
- 1 tsp. cinnamon
- 1¼ cups all-purpose flour + extra for dusting
- ½ tsp. table salt
- ½ tsp. baking powder
- 1½ cups quick cooking oats
- ½ cup mini chocolate chips

DIRECTIONS

1. Preheat oven to 350° F/175° C.
2. In medium bowl, whisk together butter and sugars until combined.
3. Whisk in egg and vanilla.
4. Stir in seasoning, flour and baking powder. Once combined, stir in oats and chocolate chips.
5. Lightly dust guide sheet, scraper and inside of base with flour.
6. Fit **Snack Press** with rectangle nozzle and fill base with half the cookie dough. Pack dough by blocking nozzle attachment with scraper and pressing down gently with plunger.
7. Remove scraper and press down evenly on the plunger to release dough onto guide sheet. Remove plunger, add remaining cooking dough and press down with plunger again to form full lines of dough on guide sheet.
8. Using scraper, cut dough along every other line on guide sheet.
9. Place cookie dough portions onto **Silicone Baking Sheet with Rim** and bake 10–12 minutes or until edges begin to brown. Allow to cool slightly before removing from mat.

Peanut Butter **PRETZEL BITES**



INGREDIENTS

- 1 cup crushed pretzels
- 1½ cup creamy peanut butter
- 1 cup powdered sugar
- ¾ cups chocolate chips
- Extra pretzels for topping, if desired

DIRECTIONS

1. Place pretzels in the **SuperSonic Chopper Extra** with blade attachment. Cover and pull cord until pretzels are finely crumbled.
2. Place peanut butter in the **1 Qt. Micro Pitcher** and microwave on high power 1 minute.
3. Stir powdered sugar and 1 cup crushed pretzels into peanut butter.
4. Assemble **Snack Press** fitted with rectangular nozzle. Fill base with peanut butter mixture, blocking the nozzle with scraper and pressing down gently on mixture with plunger to align mixture.
5. Remove scraper and press down evenly on plunger to release mixture onto guide sheet.
6. Cut mixture along every other line printed on guide sheet to form squares. Place guide sheet into freezer until bites are easy to remove, about 10 minutes.
7. Place chocolate chips in **1 Qt. Micro Pitcher** and microwave at 50% power 1–2 minutes, stirring every 30 seconds, until melted.
8. Remove from freezer and spoon chocolate over each bite. If desired, gently press a pretzel into the melted chocolate. Freeze an additional 10 minutes to set.



Pinwheel

SUGAR COOKIES

INGREDIENTS

- 2 sticks unsalted butter, room temperature
- 1 cup granulated sugar
- 1 egg
- 1 tbsp. reduced-fat (2%) milk
- 1 tsp. vanilla extract
- 3 cups all-purpose flour
- $\frac{3}{4}$ tsp. baking powder
- $\frac{1}{4}$ tsp. coarse kosher salt
- 10–15 drops food coloring

DIRECTIONS

1. Preheat oven to 375° F/190° C.
2. In the **SuperSonic Chopper Extra**, with paddle attachment, combine butter and sugar and pull cord until light in color. Add egg, milk and vanilla and pull cord until thoroughly combined. Transfer to a bowl.
3. Add flour, baking powder and salt, to the bowl, mix well until ingredients are combined, creating the dough.
4. Divide dough into 2 equal parts. Mix food coloring into 1 part of dough.
5. Fit **Snack Press** with 6-cylinder nozzle attachment and fill base with 1 part of dough. Pack dough by blocking nozzle attachment with Scraper and pressing down gently with Plunger.
6. Remove Scraper and press down evenly with Plunger to release long lines of cookie dough onto Guide Sheet. Using Scraper, cut dough lines in half. Remove from Guide Sheet to a clean surface. Repeat with remaining dough.
7. Line up two opposite-colored dough lines and, keeping them flat, roll them inward together to create a flat pinwheel.
8. Place cookies on baking sheet lined with the **Silicone Baking Sheet with Rim** and bake 8–10 minutes or until cookies just begin to set.
9. Allow to cool slightly on baking sheet, about 5 minutes, before removing from sheet to cool completely.

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Potato CROQUETTES

INGREDIENTS

- 1½ lb./680 g Idaho potatoes, peeled and cut into 1" chunks
- ½ cup reduced-fat (2%) milk
- ¼ cup grated parmesan
- 1 tablespoon parsley, finely chopped
- 4 tbsp. unsalted butter
- 1 tsp. coarse kosher salt
- ½ cup plain breadcrumbs, divided
- 1 egg, beaten
- canola oil or olive oil spray

DIRECTIONS

1. Preheat oven to 425°F/218°C.
2. Place potatoes in **Smart Multi Cooker Shielded Colander**. Fill base with 1½ cups water, place Colander over water cover with Shielded Cover. Microwave on high power 12–15 minutes or until potatoes are fork tender.
3. Place milk, butter, salt and warm potatoes in the **SuperSonic Chopper Extra**, with blade attachment, cover and pull cord to process until mixed.
4. Place potato mixture in medium bowl and add ¼ cup breadcrumbs and egg. Mix until combined.
5. In shallow bowl or plate, combine remaining breadcrumbs and seasoning blend.
6. Fit **Snack Press** with 3-cylinder nozzle attachment and fill base with potato mixture. Pack the mixture by blocking with the nozzle with the Scraper and gently pressing on mixture with Plunger.
7. Remove Scraper and press evenly onto mixture with Plunger to shape potatoes onto the Guide Sheet.
8. Using the Scraper, cut potato mixture along every other line on Guide Sheet.
9. Repeat with any remaining potato mixture.
10. Roll potato portions in egg, and then the breadcrumbs, before placing on a **Silicone Baking Sheet with Rim**.
11. Spray croquettes with oil and bake 10–12 minutes.



Shortbread COOKIES

INGREDIENTS

- 1 $\frac{3}{4}$ cup flour
- 1 cup soften butter
- $\frac{1}{2}$ cup powdered sugar

DIRECTIONS

1. Preheat oven to 350°F.
2. In a medium bowl, cream powdered sugar and butter together until fluffy. Slowly add flour.
3. Lightly dust guide sheet, scraper and inside of base with flour.
4. Fit **Snack Press** with rectangle nozzle and fill base with half the cookie dough. Pack dough by blocking nozzle attachment with scraper and pressing down gently with plunger.
5. Remove scraper and press down evenly on the plunger to release dough onto guide sheet. Remove plunger, add remaining cooking dough and press down with plunger again to form full lines of dough on guide sheet. Using scraper, cut dough along every other line on guide sheet.
6. Place cookie dough portions onto **Silicone Baking Sheet with Rim** and bake 12-15 minutes or until edges begin to brown. Allow to cool slightly before removing from mat.