



Tupperware

SNACKBAR MAKER

Recipes

SNACKBAR MAKER RECIPES

5. Apple Pie Tupper Bars
6. Blueberry Cobbler Tupper Bars
7. Butterscotch Coconut Cereal Bars
8. Cashew Cookies Tupper Bars
9. Cherry Peanut Butter Granola Bars
10. Cherry Pie Tupper Bars
11. Chewy Snack Bars
12. Chocolate Chip Protein Bars
13. Cilantro Lime Chicken Dogs
14. Cinnamon Honey Granola Bars
15. Coconut Joy Bars
16. Cookies and Cream Crunch Bars
17. Cranberry Almond Granola Bars
18. Gingerbread Tupper Bars
19. Key Lime Tupper Bars
20. Mozzarella in Carrozza
21. No Bake Peanut Butter Honey Granola Bars
22. Peanut Butter Granola Bites
23. Peanut Cookie Tupper Bars
24. Protein Bars
25. Reese's Crunch Bars
26. Shamrock Fudge
27. Stuffed Burger Hot Dogs
28. Sweet & Salty Peanut Butter Pretzel Bars



SNACKBAR MAKER INSTRUCTIONS

Create your own healthy snacks and meals!

HOW TO USE THE SNACKBAR MAKER

- Measure the ingredients needed for your bars with the press.
- Place the ingredients in a bowl and mix.
- When making snack bars, always mix in an ingredient that will bind the bars, like honey, chocolate, caramel or peanut butter.
- If you are cooking or heating anything before placing it into the molds, make sure the foods are cooled.
- Divide the mixture into the molds.
- Place the press on top of each mold and push down to compact holding the two flaps on the ends or sides.
- If making bars, cover the tray with the seal and place in the fridge until the bars have formed, about 15 minutes.
- If cooking the bars after they are formed or to remove the bars from the tray, cover with the seal, turn upside down on the countertop, and simply press at the back of each mold: the bars will be released, for some recipes such as coconut bars, it is better to place the bars already unmolded into the refrigerator.

SUGGESTED USES

- Making your own healthy cereal, granola, oatmeal, muesli and popcorn bars.
- Molding chocolate bars and coconut bars,
- Making your own fish sticks, crab cakes and chicken patties,
- Making your own potato (regular or sweet) pancakes.
- The SnackBar Keeper is the perfect case to take your homemade bars on the go

SNACKBAR MAKER FEATURES AND BENEFITS

Create your own healthy snacks and meals!

Sometimes it's difficult to know what is added to pre-packaged granola and snack bars, or pre-made chicken or fish patties and sticks. Use the Tupperware SnackBar Maker to create your own healthy snacks and meals without added preservatives. Take your healthy treats on the go in the SnackBar Keeper.

KEY FEATURES AND BENEFITS

- The SnackBar Maker creates 4 healthy bars at one time.
- It is composed of a tray with molds, seat, press, and a keeper to take your snacks on the go.
- Each mold holds about ½ cup.
- The press is used to compact the ingredients in the molds or to measure the ingredients for each mold before filling.
- Stack the trays in order to minimize space if you are making more than 4 bars at a time.
- The press fits inside each of the molds in the trays and seal fits on top, to minimize the storage needs when it is not in use. If you have more than one SnackBar Maker they can stack on top of each other.
- The snack bars and patties/sticks can be stored in Tupperware Containers until you take them on-the-go, eat them, or cook them when making patties and sticks.
- The SnackBar Keeper protects your bars from being smashed while on the go, when in storage or for a grab and go snack, It fits the SnackBar Maker bars but also most bars found in the grocery store.
- The SnackBar Keeper has two tabs that make it easy to open and close.



Apple Pie **TUPPER BARS**

INGREDIENTS

- 1 cup packed dried apples
- $\frac{1}{4}$ cup packed, pitted, soft whole dates
- 1 cup warm water
- 1 cup raw pecan or walnuts
- $1\frac{1}{2}$ tsp. ground cinnamon
- $\frac{1}{8}$ tsp. sea salt

DIRECTIONS

1. In a **Thatsa Bowl**, combine the dried fruit, dates, and warm water. Let stand for 5 to 10 minutes, until the fruit is soft. The exact timing will vary according to the dryness of the fruit. Drain the fruit and pat it dry with paper towels.
2. Place nuts in the base of the **SuperSonic Chopper Extra**, with blade attachment, cover and pull cord until finely chopped.
3. Add the drained fruit, cinnamon, and salt, to the **SuperSonic Chopper Extra**, cover and pull cord until the fruit is finely chopped and the mixture begins to stick together and clump against the sides.
4. Divide the mixture into the **SnackBar Maker** molds, compact with the press, seal and place in the refrigerator for about 30 minutes or until the bars have set.
5. To remove, flip **SnackBar Maker** over and press the bottom of mold.

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Blueberry Cobbler **TUPPER BARS**

INGREDIENTS

- 1 cup packed dried blueberries
- $\frac{1}{4}$ cup packed, pitted, soft whole dates
- 1 cup warm water
- $\frac{3}{4}$ cup raw walnuts or raw pecans
- $\frac{1}{2}$ cup old-fashioned rolled oats
- $\frac{1}{2}$ teaspoon finely grated lemon zest (preferably organic)
- $\frac{1}{8}$ teaspoon fine sea salt

DIRECTIONS

1. In a **Thatsa Bowl**, combine the dried fruit, dates, and warm water. Let stand for 5 to 10 minutes, until the fruit is soft. The exact timing will vary according to the dryness of the fruit. Drain the fruit and pat it dry with paper towels.
2. Place nuts in the **SuperSonic Chopper Extra**, with blade attachment, cover and pull cord until finely chopped.
3. Add the drained fruit, oats, lemon zest and salt, to the **SuperSonic Chopper Extra**, cover and pull cord until the fruit is finely chopped and the mixture begins to stick together and dump against the sides.
4. Divide the mixture into the **SnackBar Maker** molds, compact with the press, seal and place in the refrigerator for about 30 minutes or until the bars have set.
5. To remove, flip **SnackBar Maker** over and press the bottom of mold.

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Butterscotch Coconut **CEREAL BARS**

INGREDIENTS

- 2 cups miniature marshmallows
- 2 Tbsp. butter
- $\frac{1}{8}$ teaspoon salt
- $\frac{3}{4}$ cup Butterscotch Flavored Morsels, *divided*
- 2 cups corn flake cereal
- 1 cup flaked coconut, toasted

DIRECTIONS

1. In a **Chef Series Sauce Pan** heat marshmallows, butter and salt, over medium-low heat, stirring frequently, for 5 to 10 minutes, until smooth. Remove from heat. Add $\frac{1}{2}$ cup morsels; stir until melted.
2. Quickly stir in corn flakes, coconut and remaining morsels until coated.
3. Spread mixture into the **SnackBar Maker** molds, compact with the press, seal and place in the refrigerator for 2 hours or until the bars have set.

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Cashew Cookie TUPPER BARS



INGREDIENTS

- 1¼ cups packed, pitted, soft whole dates
- 1 cup warm water
- 1 cup raw cashews
- 3 Tbsp. bittersweet or semisweet chocolate chips
- ⅛ tsp. fine sea salt

DIRECTIONS

1. In a **Thatsa Bowl**, combine the dates and warm water. Let stand for 5 to 10 minutes, until the fruit is soft. The exact timing will vary according to the dryness of the fruit. Drain the fruit and pat it dry with paper towels.
2. Place nuts in the **SuperSonic Chopper Extra**, with blade attachment, cover and pull cord until finely chopped.
3. Add the drained fruit, chocolate chips and salt, to the SuperSonic Chopper Extra, cover and pull cord until the fruit is finely chopped and the mixture begins to stick together and clump against the sides.
4. Divide the mixture into the **SnackBar Maker** molds, compact with the press, sea) and place in the refrigerator for about 30 minutes or until the bars have set.
5. To remove, flip **SnackBar Maker** over and press the bottom of mold.



Cherry Peanut Butter **GRANOLA BARS**

INGREDIENTS

- 1 cup rice cereal
- $\frac{3}{4}$ cup rolled oats
- 2 cups dried cherries
- 2 tbsp. honey
- $\frac{1}{4}$ cup peanut butter
- 2 tbsp. butter
- Chocolate chips, melted and drizzled, optional

DIRECTIONS

1. Combine cereal, oats and dried cherries in a **Thatsa Bowl**.
2. In the **2 Cup Micro Pitcher**, combine honey, peanut butter and butter. Microwave on high power 1 minute; stir until smooth.
3. Pour over cereal, oats and cherries. Divide mixture in 4 and place into the **SnackBar Maker**, then press.
4. Place seal on top and refrigerate until set, about 15 minutes. Store in refrigerator up to 1 week

Cherry Pie **TUPPER BARS**



INGREDIENTS

- 1 cup packed dried cherries
- $\frac{1}{4}$ cup packed, pitted, soft whole dates
- 1 cup warm water
- 1 cup raw almonds
- $\frac{1}{4}$ tsp. ground cinnamon
- $\frac{1}{8}$ tsp. fine sea salt

DIRECTIONS

1. In a **Thatsa Bowl**, combine the cherries, dates, and warm water. Let stand for 5 to 10 minutes, until the fruit is soft. The exact timing will vary according to the dryness of the fruit. Drain the fruit and pat it dry with paper towels.
2. Place almonds in the **SuperSonic Chopper Extra**, cover and pull cord until finely chopped.
3. Add the drained fruit, cinnamon and salt, to the **SuperSonic Chopper Extra**, cover and pull cord until the fruit is finely chopped and the mixture begins to stick together and clump against the sides,
4. Divide the mixture into the **SnackBar Maker** molds, compact with the press, sea) and place in the refrigerator for about 30 minutes or until the bars have set.
5. To remove, flip **SnackBar Maker** over and press the bottom of mold.

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Chewy SNACK BARS

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INGREDIENTS

1 cup pitted dates
water
1¾ quick cook oats*
¼ tsp. salt
2 tbsp. coconut oil
1 tbsp. unsalted butter
2 tbsp. honey
¼ cup favorite nut butter
(sunflower, almond, peanut, etc.)

coconut
½ cup nuts, chopped (peanut,
almond, pecan, pistachio)
½ cup pumpkin or sunflower seeds
¾ cup mini chocolate chips
½ cup dried cherries or cranberries

** Recipe yield will change when
incorporating additional
ingredients, up to 8 bars,
depending on how many mix-ins.*

Try these mix-ins

½ cup shredded, unsweetened

DIRECTIONS

1. In a bowl, add dates, cover with hot water; soak 10 minutes. Drain water, transfer to **SuperSonic Chopper Extra**, with blade attachment, pull cord until finely minced.
2. Transfer dates back to the bowl; add oats and salt. Using hands, knead mixture until oats are moist and dates are well distributed.
3. In the **2 Cup Micro Pitcher**, add coconut oil, butter, honey, and nut butter. Microwave on high power 40 seconds; stir until well combined and smooth. Pour over oat mixture. Using hands, knead ingredients together until moist and sticky.
4. Fill the **SnackBar Maker** plunger with the oat mixture, about ½-cup; transfer to one compartment of the **SnackBar Maker**. Using the plunger, firmly press mixture to form a bar. Repeat with remaining oat mixture, Place seal on **SnackBar Maker**, refrigerate 1 hour or until bars are set.
5. Refrigerate, covered, up to 7 days.

*Do not substitute old fashioned oats for quick cook oats.



Chocolate Chip PROTIEN BARS

INGREDIENTS

- ¾ cup almond milk, unsweetened
- 1 tsp. coconut oil
- 1 tsp. vanilla extract
- 1 Tbsp. stevia
- ½ cup coconut flour
- ½ cup vanilla protein powder
- 2 Tbsp. mini chocolate chips

DIRECTIONS

1. In a **Thatsa Bowl**, combine almond milk, coconut oil, vanilla extract and stevia, stir to mix.
2. Add coconut flour and vanilla protein powder, stir to mix.
3. Add chocolate chips, fold in gently.
4. Divide the mixture into the **SnackBar Maker** molds, compact with the press, seal and place in the refrigerator for about 2 hours or until the bars have set.
5. To remove, flip SnackBar Maker over and press the bottom of mold.

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Cilantro Lime **CHICKEN DOGS**

INGREDIENTS

- | | |
|--|---------------------------|
| 2 scallions | salt and pepper |
| ½ cup cilantro | 2 tbsp. canola oil |
| 2 cloves garlic | Brioche hot dog bun |
| 2 jalapeno peppers, cored and seeded | Shredded cheese, optional |
| 1 lime, juice and zest | |
| 1 tsp. fish sauce | |
| 1 lb. ground chicken | |
| ½ cup dry seasoned bread crumbs, divided | |

DIRECTIONS

1. In the **SuperSonic Chopper Extra** with the blade attachment, chop the scallions, cilantro, garlic, peppers and lime zest. Add lime juice and fish sauce and continue to chop. Place mixture into a **Thatsa Bowl**.
2. Add the ground chicken, ¼ cup of bread crumbs and desired salt and pepper. Mix together until evenly combined. Set aside.
3. Spray the **SnackBar Maker** with cooking spray. Spread a teaspoon of bread crumbs in the bottom of each mold. Divide the mixture into 6 and place into each of the molds.
4. Top each bar with a teaspoon of bread crumbs and compact with the press. Cover with the seal, turn the **SnackBar Maker** upside down and unmold the chicken patties. Repeat until all patties are formed.
5. Heat canola oil over medium-high heat in a **Chef Series 11" Fry Pan**. Fry patties in the skillet for four minutes on each side, or until each side is golden brown and the chicken is cooked through.
6. Serve on hot dog buns with desired toppings.



Cinnamon Honey **GRANOLA BAR**

INGREDIENTS

- 2 tbsp. light brown sugar
- 1 tbsp. honey
- 2 tbsp. butter
- ½ tsp. cinnamon
- 1 cup granola
- ½ cup rice cereal
- ½ cup thin pretzel sticks, broken in pieces

DIRECTIONS

1. In a **Chef Series 3 Qt. Sauce Pan**, combine brown sugar, honey, butter and cinnamon. Bring to a boil on high, reduce heat to low and simmer until the sugar dissolves, about 2 minutes.
2. Place granola, rice cereal and pretzels in a **Thatsa Bowl**. Pour sugar syrup over the top and use a Saucy Silicone Spatula to stir evenly and coat.
3. Cool mixture slightly.
4. Divide the mixture into the **SnackBar Maker** molds, compact with the press, seal and place in the refrigerator for about 15 minutes or until the bars have set



Coconut Joy BARS

INGREDIENTS

- | | |
|------------------------------------|-------------------------------|
| 1 cup pitted dates | ¼ cup almond butter |
| water | ¼ cup chocolate chips, melted |
| 1 cup quick cook oats* | |
| ¾ cup unsweetened shredded coconut | |
| ½ cup chopped toasted almonds | |
| ¼ tsp. salt | |
| 2 tbsp. coconut oil | |
| 1 tbsp. unsalted butter | |
| 2 tbsp. honey | |

DIRECTIONS

1. In a bowl, add dates, cover with hot water; soak 10 minutes. Drain, transfer to **SuperSonic Chopper Extra**, with blade attachment, pull cord until finely minced.
2. Transfer dates to a bowl; add oats, coconut, almonds, and salt. Using hands, knead mixture until oats are moist.
3. In the **2 Cup Micro Pitcher**, add coconut oil, butter, honey and almond butter. Microwave on high power 25 seconds or until melted; stir until well combined and smooth. Pour over oats. Using hands, knead ingredients together until moist and sticky.
4. Fill the **SnackBar** plunger with the oat mixture, about ½ cup; transfer to one compartment of the **SnackBar Maker**. Using the plunger, firmly press mixture to form a bar. Repeat with remaining oat mixture, dividing any extra evenly between the four compartments and firmly pressing with plunger. Place seal on **SnackBar Maker**, refrigerate 1 hour or until bars are set.
5. Drizzle set bars with melted chocolate; let stand until chocolate has set, about 15 minutes. Refrigerate, covered, up to 7 days.

Cookies & Cream **CRUNCH BARS**



INGREDIENTS

- 8 oz. (½ bag) of large marshmallows
- 2½ cups rice cereal
- 1½ tbsp. unsalted butter
- 8 Oreos, crushed

DIRECTIONS

1. Place the Oreos in the **SuperSonic Chopper Extra**, with the blade attachment. Pull cord until chopped. Set aside.
2. In a **Chef Series saucepan**, melt 3 tbsp. butter. Once butter has melted, add in the bag of marshmallows and stir until all the marshmallows have melted then remove from heat. Gently fold in the rice cereal then fold in the Oreo's.
3. Cool mixture slightly.
4. Spray **SnackBar Maker** with oil spray.
5. Divide the mixture into the **SnackBar Maker** molds, (spray hands with oil spray) compact with the press, seal and place in the refrigerator for about 15 minutes or until the bars have set.



Cranberry Almond **GRANOLA BARS**

INGREDIENTS

- 1¼ cups old fashioned rolled oats
- ¼ cup whole almonds, coarsely chopped
- 3 Tbsp. honey
- ⅓ cup unsalted butter, cut into pieces
- ⅓ cup packed light brown sugar
- ¼ teaspoon vanilla extract
- ⅓ teaspoon kosher salt
- ¼ cup dried cranberries, coarsely chopped
- ⅓ cup plus 1 tablespoons white or chocolate chips

DIRECTIONS

1. Heat oven to 350°F. Line Add oats and almonds to a small baking sheet then bake 5 minutes, stir and bake another 3 to 5 minutes until lightly toasted. Transfer to a **Thatsa Bowl**.
2. Combine butter, honey, brown sugar, vanilla extract and the salt in a **Chef Series Sauce Pan** over medium heat. Cook, stirring occasionally until butter melts and the sugar completely dissolves.
3. Pour butter mixture in to bowl with toasted oats and almonds. Mix well. Let cool about 5 minutes then add cranberries and a ¼ cup of the mini chocolate chips. Stir to combine. Divide mixture in 4 and place into the **SnackBar Maker**, then press hard. Scatter remaining 2 tablespoons of chocolate chips over pressed granola mixture then use a rubber spatula to gently press them into the top.
4. Place seal on top and cover then refrigerate at least 2 hours. Store in refrigerator up to 1 week

Gingerbread TUPPER BARS



INGREDIENTS

- 1¼ cups packed, pitted, soft whole dates
- ½ cup raw almonds
- ½ cup raw pecans
- ¾ teaspoon ground ginger
- ½ teaspoon ground cinnamon
- ⅛ teaspoon ground cloves

DIRECTIONS

1. In a **Thatsa Bowl**, combine the dates, and warm water. Let stand for 5 to 10 minutes, until the fruit is soft. The exact timing will vary according to the dryness of the fruit. Drain the fruit and pat it dry with paper towels.
2. Place nuts in the base of the **SuperSonic Chopper Extra**, with blade attachment, cover and pull cord until finely chopped.
3. Add the drained fruit, cinnamon and cloves, to the **SuperSonic Chopper Extra**, cover and pull cord until the fruit is finely chopped and the mixture begins to stick together and clump against the sides.
4. Divide the mixture into the **SnackBar Maker** molds, compact with the press, sea) and place in the refrigerator for about 30 minutes or until the bars have set.
5. To remove, flip **SnackBar Maker** over and press the bottom of mold.

Key Lime **TUPPER BARS**



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INGREDIENTS

- 1 cup packed, pitted, soft whole dates
- 1 cup warm water
- 1 cup raw cashews
- $\frac{1}{3}$ cup unsweetened flaked or shredded coconut
- 2 Tbsp. fresh lime juice
- 2 tsp. finely grated lime zest (preferably organic)
- $\frac{1}{8}$ tsp. fine sea salt

DIRECTIONS

1. In a **Thatsa Bowl**, combine the dates, and warm water. Let stand for 5 to 10 minutes, until the fruit is soft. The exact timing will vary according to the dryness of the fruit. Drain the fruit and pat it dry with paper towels.
2. Place nuts in the **SuperSonic Chopper Extra**, with blade attachment, cover and pull cord until finely chopped.
3. Add the coconut, lime zest and salt, to the **SuperSonic Chopper Extra**, cover and pull cord until the fruit is finely chopped and the mixture begins to stick together and dump against the sides.
4. Divide the mixture into the **SnackBar Maker** molds, compact with the press, seal and place in the refrigerator for about 30 minutes or until the bars have set.
5. To remove, flip **SnackBar Maker** over and press the bottom of mold.



Mozzarella in **CARROZZA**

INGREDIENTS

- 4 slices white sandwich bread, crusts removed
- 4 oz. fresh mozzarella
- 4 tbsp. seasoned dry bread crumbs, divided
- 2 eggs
- salt and pepper
- 2 tbsp. olive oil
- Marinara sauce, optional

DIRECTIONS

1. Cut the bread in half lengthwise. Set aside.
2. Slice the mozzarella into long strips, slightly smaller than the bread.
3. Make 4 sandwiches out of the bread and mozzarella.
4. In a **SnackBar Maker**, place ½ tablespoon of bread crumbs into each mold. Set aside.
5. Beat the eggs in a **Wonderlier Bowl**. Season eggs with salt and pepper.
6. Dip the sandwiches in the egg mixture and then place each sandwich in the molds. Top with ½ tablespoon of bread crumbs and compact with the press. Cover with the seal, turn the **SnackBar Maker** upside down and unmold the sandwiches.
7. Heat olive oil over medium-high heat in a **Chef Series 11" Fry Pan**. Fry the sandwiches in the skillet for three minutes on each side, or until each side is golden brown and the mozzarella is melted.
8. Serve immediately with marinara sauce for dipping.

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No Bake Peanut Butter Honey **GRANOLA BARS**

INGREDIENTS

$\frac{3}{4}$ cup creamy peanut butter
 $\frac{1}{2}$ cup honey
 $2\frac{3}{4}$ cups old fashioned rolled oats
pinch of salt

Try these mix-ins

$\frac{1}{2}$ cup shredded, unsweetened coconut
 $\frac{1}{2}$ cup nuts, chopped (peanut, almond, pecan, pistachio)
 $\frac{1}{2}$ cup pumpkin or sunflower seeds
 $\frac{3}{4}$ cup mini chocolate chips
 $\frac{1}{2}$ cup dried cherries or cranberries

DIRECTIONS

1. Place peanut butter and honey in the base of the **Stack Cooker 1 $\frac{3}{4}$ Qt. Casserole**, microwave for 10-30 seconds, or until peanut butter and honey stir easily. (Don't let it get hot)
2. Fold oats and salt into the peanut butter mixture.
3. Spray **SnackBar Maker** lightly with oil spray.
4. Divide the mixture into the **SnackBar Maker** molds, (spray hands with oil spray) compact with the press, seal and place in the refrigerator for about 15 minutes or until the bars have set.

Recipe by Tina English

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Peanut Butter **GRANOLA BITES**

INGREDIENTS

- ½ cup peanut butter
- 4 tbsp. butter
- 4 tbsp. honey
- 1 cup rice cereal
- 1 cup rolled oats
- ½ cup dried cherries or cranberries

DIRECTIONS

1. In the **2 Cup Micro Pitcher**, combine honey, peanut butter and butter. Microwave on high power one minute or until melted; stir until smooth.
2. Add cereal, oats and cranberries to a medium bowl and pour Peanut butter mixture over cereal, stir to mix.
3. Fill the **SnackBar** plunger with the oat mixture, about ½ cup; transfer to one compartment of the **SnackBar Maker**. Using the plunger, firmly press mixture to form a bar. Repeat with remaining oat mixture, dividing any extra evenly between the four compartments and firmly pressing with plunger. Place seal on **SnackBar Maker**, refrigerate 1 hour or until bars are set.
4. To remove, flip **SnackBar Maker** over and press the bottom of mold.
5. Cut into 1-2" pieces.
6. Refrigerate, covered, up to 7 days.



Peanut Butter Cookie **TUPPER BARS**

INGREDIENTS

- 1¼ cups packed, pitted, soft whole dates,
- 1 cup warm water
- 1 cup raw peanuts
- 3 tablespoons bittersweet or semisweet chocolate chips
- ⅛ tsp. fine sea salt

DIRECTIONS

1. In a **Thatsa Bowl**, combine the dates, and warm water. Let stand for 5 to 10 minutes, until the fruit is soft. The exact timing will vary according to the dryness of the fruit. Drain the fruit and pat it dry with paper towels.
2. Place nuts in the **SuperSonic Chopper Extra**, with blade attachment, cover and pull cord until finely chopped.
3. Add the drained fruit, cinnamon, and salt to the **SuperSonic Chopper Extra**, cover and pull cord until the fruit is finely chopped and the mixture begins to stick together and clump against the sides.
4. Divide the mixture into the **SnackBar Maker** molds, compact with the press, seal and place in the refrigerator for about 30 minutes or until the bars have set.
5. To remove, flip **SnackBar Maker** over and press the bottom of mold.



Protein BARS

INGREDIENTS

- | | |
|---------------------------------|-----------------------|
| ½ cup peanut butter | ¼ cup ground flaxseed |
| ⅓ cup almond milk, unsweetened | 1 tsp. cinnamon |
| ⅓ cup applesauce, unsweetened | |
| ¼ cup Honey, organic | |
| ¼ cup dark chocolate, 70% cocoa | |
| 1 tsp. vanilla extract | |
| 2 cups whole grain oats | |
| ⅓ cup almond flakes | |
| 1 cup protein powder | |
| ¼ cup dried cranberries | |

DIRECTIONS

1. In the **Stack Cooker 1½ Qt. Casserole**, combine peanut butter, almond milk, apple sauce, honey, chocolate and vanilla extract, microwave on high power for one minute.
2. Add oats, almond flakes, protein powder, cranberries, flaxseed and cinnamon, stir to combine.
3. Cool mixture slightly.
4. Divide the mixture into the **SnackBar Maker** molds, compact with the press, sea) and place in the refrigerator for about 20 minutes or until the bars have set.
5. To remove, flip **SnackBar Maker** over and press the bottom of mold.

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Reese's Crunch **BARS**

INGREDIENTS

- 3 cups cocoa rice krispies
- 8 Reese's peanut butter cups, diced
- 2½ Tbsp. butter or margarine
- 1½ Tbsp. light karo syrup
- 1 (10 oz.) package marshmallows
- ⅓ cup peanut butter
- ¼ cup chocolate chips

DIRECTIONS

1. In a large bowl, combine cereal and diced Reeses. Set aside.
2. In a large pot melt butter over low heat. Add karo syrup and marshmallows and stir continuously until mixture is smooth. Remove from heat and add cereal mixture into the pot and fold together just until cereal is evenly coated.
3. Spray **SnackBar Maker** with oil spray.
4. Divide the mixture into the **SnackBar Maker** molds, (spray hands with oil spray) compact with the press, seal and place in the refrigerator for about 15 minutes or until the bars have set.
5. In a small microwave safe bowl, add peanut butter. Microwave for 30 second to a minute to melt. Set aside to let cool slightly.
6. In a separate small microwave safe bowl, melt chocolate at 30 second intervals, stir between intervals, until smooth. Set aside to let cool slightly.
7. Once slightly cooled drizzle both peanut butter and chocolate over the bars. Place in the refrigerator to cool.

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Shamrock **FUDGE**



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INGREDIENTS

1 tub vanilla frosting
12 oz. white chocolate candy melts
green gel coloring
1 tsp. peppermint extract
Candy sprinkles

DIRECTIONS

1. Place frosting in the **Stack Cooker ¾ Qt. Casserole** and microwave the frosting on 50% power until slightly runny (about 30-40 seconds), Stir in peppermint extract and gel coloring. You want to make the frosting a little darker than you want the fudge as the chocolate melts will lighten it.
2. Place Candy Melts in the base of the **Stack Cooker 1¾ Qt. Casserole** and microwave the candy melts on 50% power stirring every 30 seconds until almost completely melted.
3. Gently stir the frosting into the melts,
4. Divide the mixture into the **SnackBar Maker** molds.
5. Add sprinkles if desired. Refrigerate 30 minutes, remove from molds, cut into 1" squares.



Stuffed Burger HOT DOGS

INGREDIENTS

- 1 lb. ground beef
- 1 tsp. garlic salt
- Black pepper, to taste
- String cheese or cheese block cut into sticks, any flavor
- Buns

DIRECTIONS

1. In a **Thatsa Bowl**, combine ground beef, garlic salt and pepper.
2. Spray the **SnackBar Maker** with cooking spray.
3. Press $\frac{1}{8}$ cup of hamburger mixture into the **SnackBar Maker**, leaving an indent in the middle
4. Place one piece of cheese on hamburger then top with another $\frac{1}{8}$ cup of hamburger mixture.
5. Repeat until all patties are formed.
6. Heat canola oil over medium-high heat in a **Chef Series 11" Fry Pan**. Fry the burgers in the skillet for four minutes on each side, or until desired doneness. Or cook in the **MicroPro Grill** for 6-8 minutes, in GRILL position, flip half way through.
7. Serve on hot dog buns with desired toppings.



Sweet & Salty Peanut Butter PRETZEL BARS

INGREDIENTS

- 1 cup creamy peanut butter, *divided*
- 6 Tbsp. butter, softened
- 1 cups powdered sugar, *divided*
- 2 cups (roughly ½-inch pieces), broken small pretzel twists, *divided*
- 1 cup Semi-Sweet Chocolate Morsels, *divided*

DIRECTIONS

1. In a **That's a Bowl**, beat $\frac{3}{4}$ cup peanut butter and butter in large mixer bowl until creamy.
Gradually beat in $\frac{1}{2}$ cup powdered sugar. Stir in remaining $\frac{1}{2}$ cup powdered sugar, $1\frac{1}{2}$ cups pretzel pieces and $\frac{1}{4}$ cup morsels. Using the plunger, firmly press mixture to form a bar. Smooth top with spatula.
2. In the **2 Cup Micro Pitcher** microwave remaining $\frac{3}{4}$ cups morsels and $\frac{1}{8}$ cup peanut butter on medium-high (70%) power for 45 seconds; Stir. If necessary, microwave at additional 10-15 second intervals, stirring just until morsels are melted. Spread chocolate layer evenly over powdered sugar mixture.
3. Sprinkle with the remaining pretzel pieces, pressing down lightly. Refrigerate for at least 3 hours or until firm.
4. Remove from **Snackbar Maker** and cut into pieces. Store in covered container in refrigerator.