

Tupperware

BOWLSRecipes

BOWLS FEATURES

The **Thatsa Bowl** give you a superior grip when preparing a variety of foods and recipes from cookie dough to meatloaf to garden-fresh salads. Built-in thumb handle offers superior control when mixing or tossing.

- High walls help reduce splatters when mixing.
- Textured interior masks scratches.
- Virtually airtight and liquid-tight seal offers superior storage for plan-ahead items or leftovers.





You can mix, prep and serve all of your favorites in a Tupperware classic **Fix N Mix Bowl**. Fill with popcorn and top with your favorite seasonings or mix-ins, seal, shake and serve!

- 26 cup with seal.
- Bowl features a stable, wide base ideal for large quantities of just about anything.
- Textured interior minimizes scratching.
- Dishwasher safe.

BOWLS RECIPES

- 4. Apple Cinnamon Coffee Cake
- 5. Balsamic Cucumber Salad
- 6. Burp Bread
- 7. Caribbean Salad
- 8. Carrot Loaf Cake
- 9. Churro Chex Mix
- 10. Cranberry Chocolate Oatmeal Cookies
- 11. Mint Chocolate Chip Pie
- 12. Fruity Cookies
- 13. Herbed Meatballs in Tomato Sauce
- 14. Homemade Pudding
- 15. Hot Chocolate Chex Mix
- 16. Lemon Shortbread Cookies
- 17. Mediterranean Pasta Salad
- 18. Mixed Berry Crumb Cake
- 19. Nuthouse Chex Mix
- 20. Pasta Salad
- 21. Pizza Crust
- 22. Puppy Chow Deluxe

- 23. Sandwich Cookies
- 24. Shake & Bake Pie Crust
- 25. Spinach, Blueberry & Pineapple Salad
- 26. Strawberry Jello Cake
- 27. Tableside Guacamole
- 28. Taco Salad for a Crowd
- 29. Watermelon Sherbet Bombe
- 30. Zuccotto Cake



½ cup brown sugar

⅔ cup granulated sugar

1½ tsp. ground cinnamon

½ cup unsalted butter, softened

2 eggs

2 tsp. vanilla extract

1/2 cup milk, any type

¼ tsp. table salt

1½ cups all-purpose flour

11/2 tsp. baking powder

Topping

½ cup butter, melted

½ cup oats

¼ cup all-purpose flour

¼ cup brown sugar

1 apple, sliced thinly

- 1. Preheat oven to 350° F/175° C.
- In a Thatsa Bowl or Fix-N-Mix Bowl whisk together sugars, cinnamon, and softened butter until combined, should look like wet sand.
- 3. Whisk in eggs, vanilla, and milk.
- 4. Stir in flour and baking powder.
- Pour into Ultra Pro 2-Qt. Square Pan and spread until even with spatula.
- Top with apple topping and bake for 40-50 minutes or until an inserted knife comes out clean.
- In a Thatsa Bowl or Fix-N-Mix Bowl Stir together melted butter, oats, flour, and brown sugar in a small bowl. Set aside.
- Add apples and toss with oat mixture and sprinkle onto the top of batter.



- 2 medium cucumbers, halved
- 1 medium red onion, peeled
- 1 pint grape tomatoes, halved
- 6-oz, container feta cheese
- 1 cup balsamic dressing

- In a Thatsa Bowl or Fix-N-Mix Bowl, combine cucumber, tomatoes and onion.
- 2. Add balsamic dressing; toss to coat.
- 3. Refrigerate, covered, until serving. Just before serving, stir in cheese.
- 4. Serve with a slotted spoon.



- 9 cups flour
- 11/2 cup milk scalded
- 1½ cup cold water
- ¾ cup sugar
- 2 eggs
- 1 tsp. salt
- 2 pkg. dry yeast
- 1 cup butter

- In a Thatsa Bowl or Fix-N-Mix Bowl, add 9 cups of flour. Make well in center.
- Place milk in the 2 Cup Micro Pitcher and microwave for 3 minutes to scald milk.
- In the Mix-N-Stor Pitcher mix scalded milk, water, sugar, eggs, salt, and dry yeast.
- Pour in the center of the flour in Thatsa Bowl or Fix-N-Mix Bowl. DO NOT MIX. Seal and burp the bowl.
- 5. Place in warm place until seal pops. (20-30 min.)
- Melt 1 cup butter, pour over flour mixture then knead a little bit. Leave very sticky. Seal and burp the bowl.
- Place in warm place until seal pops off (30 + min.) Knead and you are ready to go.
- 8. Place dough into Ultrapro Loaf Pans.
- 9. Raise again until double in size.
- 10. Bake at 375° for 25-30 minutes.



Caribbean Cilantro Mojo Dressing
% cup fresh lime juice
2 Tbsp. rice wine vinegar
1 Tbsp. honey
% cup cilantro, chopped
2 tsp. cilantro mojo seasoning*

½ cup extra virgin olive oil Salt and freshly ground pepper, to

2 large tomatoes, cut into wedges 1 large red onion, sliced thin 2 large ripe Haas avocados, cut into thin wedges cilantro leaves, garnish

DIRECTIONS

taste

- In the Quick Shake Container, combine the lime juice, rice wine vinegar, honey, cilantro, cilantro mojo seasoning and salt and pepper to taste; add olive oil slowly in small amounts until wellcombined. Re-season with salt and pepper, if necessary.
- 2. Cut the tomatoes, onions, and avocadoes.
- In a Thatsa Bowl or Fix-N-Mix Bowl combine tomatoes, onion and dressing, toss to combine.
- 4. Add avocado and gently mix.
- 5. Garnish with cilantro leaves.
- * Ask your Tupperware consultant for this recipe



34 cup self-rising flour

⅔ cup brown sugar

1 Tbsp. cinnamon

1 cup carrots, shredded

1½ cup fresh coconut, shredded

½ cup pecans, chopped finely

2 eggs

1/2 cup vegetable oil

2 Tbsp. milk

DIRECTIONS

- 1. Preheat oven to 375° F/ 190° C.
- In a Thatsa Medium Bowl, mix flour, sugar and cinnamon until evenly combined.
- 3. Place carrots, coconuts and pecans into bowl with dry ingredients, reserving ½ cup of the coconut.
- Make a well in the center add eggs, oil and milk. Mix until well combined.
- 5. Pour batter into greased Ultra Pro 2-qt. Square Pan.
- Bake for 30–35 minutes or until toothpick inserted into center comes out clean.

Top with remaining coconut.



- 1 (12 oz.) box of rice Chex cereal (about 10 cups)
- 2 cups cinnamon chips (found by the chocolate chips)
- ½ cup of butter
- 1 cup powdered sugar
- ½ cup Sugar
- 3 tsp. ground cinnamon

- Place the cereal in a large Thatsa Bowl or Fix-N-Mix Bowl and line 2 cookie sheets with Silicone Baking Sheet with Rim or use two silicone baking Sheets with rims.
- In a Chef Series Saucepan over medium heat, add the butter and begin to melt down halfway then add the cinnamon chips and stir until combined.
- Meanwhile, in a bowl, gently stir together the powdered sugar, sugar and cinnamon. Set aside.
- Once the cinnamon chips are all melted, pour over the cereal and fold with a Silicone Spatula to coat then add the powdered sugar mixture, folding again to coat.
- Spread out on the cookie sheets and allow to cool for 10-20 minutes.



- 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

- 1. Preheat oven to 350°F/175°C.
- In a medium Thatsa Bowl or Fix-N-Mix Bowl, whisk eggs and both sugars.
- 3. Add salt, cinnamon, peanut butter and butter mix well.
- Add chocolate chips, cranberries, baking soda and oatmeal to Thatsa Bowl or Fix-N-Mix Bowl and stir to combine with Silicone Spatula.
- Drop batter by tablespoons onto cookie sheet lined with Silicone Baking Sheet with Rim.
- Bake for 8–10 minutes. Let stand about 3 minutes before transferring to wire racks to cool.



- 24 Oreo cookies (2 rows)
- 5 Tbsp. butter, melted
- 1 (8 oz) package cream cheese
- 1¼ cup powdered sugar
- ½ tsp. peppermint extract
- 6-8 drops green food coloring (optional)
- 1 (8 oz.) container Cool Whip
- ½ cup mini chocolate chips
- 1 cup chopped Andes mint candy

- In the SuperSonic Chopper Extra with blade attachment, add Oreo's, cover and pull cord until crumbly.
- 2. Mix melted butter with crumbs.
- 3. Pour into a **UltraPro 9' Round Pan** and press to form a crust. Freeze until ready to use.
- 4. In a Thatsa Bowl or Fix-N-Mix Bowl mix together cream cheese and sugar until smooth. Mix in peppermint extract and food coloring. Mix until the color is well blended.
- 5. Fold in container of whipped cream. Add chocolate chips.
- 6. Pour filling into prepared crust.
- 7. Sprinkle with chopped candy.
- 8. Place in fridge until ready to serve.



- 1 package refrigerated sugar cookie dough
- 1 (8 oz.) container whipped cream cheese, softened
- 1 (5.3 oz.) container vanilla Greek or whole-milk yogurt
- 1-2 Tbsp. honey, depending on desired sweetness
- 2-3 cups desired fresh fruit

- On baking sheet lined with Silicone Baking Sheet with Rim, bake cookies according to package directions. To make one big fruity cookie, form dough into one big, ¼" circle before baking.
- In a medium Thatsa Bowl or Fix-N-Mix Bowl, stir together cream cheese, yogurt and honey until well combined.
- Allow cookie to fully cool before spreading on cream cheese and yogurt mixture.
- 4. Top with fresh fruit and serve.



11/4 lbs. ground beef

34 cup part skim mozzarella cheese, shredded

1 tsp. dried oregano

2 eggs

1 cup white onion, finely diced

1 clove garlic

1 Tbsp. pesto

all purpose flour

1 Tbsp. olive oil

1 jar marinara sauce chopped basil to garnish

- In a Thatsa Bowl or Fix-N-Mix Bowl combine beef, cheese, oregano, eggs, onion, garlic and pesto until well mixed.
- Dust your hands with flour; using the Tbsp. from the measuring Spoon set or small scoop, scoop out the beef mixture and roll into balls. Continue until all the beef is molded into meatballs.
- Heat the Chef Series 6-Qt. Sauté Pan on medium and add olive oil.
 When the pan is heated, place meatballs in the pan and sauté until browned.
- Add marinara sauce and simmer on low, uncovered for 30 minutes, stirring occasionally



2 cups reduced-fat (2%) milk

²/₃ cup granulated sugar, divided

3 Tbsp. cornstarch

2 egg yolks

1 whole egg

½ tsp. vanilla

2 Tbsp. butter

- 1. Place milk and ½ cup sugar in the **Chef Series II 2.6-Qt. Saucepan** over medium heat until milk is simmering.
- In a Thatsa Medium Bowl, place remaining sugar, cornstarch, egg yolks and whole egg and whisk until smooth.
- Once milk is simmering, remove from heat and slowly add milk into cornstarch mixture while whisking.
- 4. Pour mixture back into Chef Series II 2.6-Qt. Saucepan over low-medium heat and cook, whisking constantly, for an additional 2–3 minutes or until pudding is thick and smooth.
- Remove from heat, whisk in vanilla and butter. Let cool completely before pouring in storage container. Keeps in refrigerator for 3–5 days.



- 4 cups Rice Chex or Corn Chex cereal
- 4 cups chocolate Chex cereal
- 1 cup powdered sugar
- ⅓ cup hot cocoa mix
- 1 bag (12 oz) semisweet chocolate chips
- 1 cup white vanilla baking chips
- 2 cups miniature marshmallows
- 1 cup semisweet chocolate nonpareils

- 1. Line 2 baking sheets with Silicone Baking Sheet with Rim.
- 2. In large Thatsa Bowl or Fix-N-Mix Bowl, mix cereals.
- In small Thatsa Bowl or Fix-N-Mix Bowl, mix powdered sugar and cocoa mix.
- In 1¾ Qt. Stack Cooker Casserole, microwave chocolate chips for 30-45 seconds; stir. Continue microwaving until melted and smooth. Pour over cereal; mix thoroughly to coat; add powdered sugar mix. Seal bowl; shake to coat. Spread in Silicone Baking Sheet with Rim to cool for 30 minutes.
- 3. In 2 Cup Micro Pitcher microwave white baking chips for 30-45 seconds; stir. Continue microwaving until chips are melting and can be stirred smooth. Stir in marshmallows; coat completely. Spread in Silicone Baking Sheet with Rim, spreading mini marshmallows into small clusters; let stand about 30 minutes or until coating is set.
- In large Thatsa Bowl or Fix-N-Mix Bowl, mix cereal, marshmallow clusters and chocolate nonpareils. Store at room temperature in covered container.



1 cup unsalted butter, softened

¾ cup granulated sugar

1/2 tsp. salt

2¼ cup all-purpose flour

1 lemon, zested and juiced

Lemon Icing

2 Tbsp. lemon juice

1 cup powdered sugar

optional 1-2 drops yellow food coloring

- 1. Preheat oven to 350°F.
- In a medium Thatsa Bowl or Fix-N-Mix Bowl add butter and sugar, beat together butter and sugar with electric beaters until light and fluffy.
- Add salt and flour to butter mixture and whip with beaters until incorporated.
- Beat in lemon zest and 2 Tbsp. of lemon juice until combined.
 Place in refrigerator to chill for 1–2 hours.
- Scoop cookie dough in 2 Tbsp. size portion onto cookie sheet lined with Silicone Baking Sheet with Rim.
- 6. Bake for 8–10 minutes until set or lightly brown; allow to cool.
- In a small **Thatsa Bowl or Fix-N-Mix Bowl** add lemon juice and powdered sugar whish together, beat until all sugar and lemon juice have been incorporated and icing has thickened. Add yellow food coloring if desired.



12 oz. dry pasta (like farfalle)

1 English cucumber, diced

1 pint cherry or grape tomatoes, halved

% cup sliced kalamata olives 4 oz. crumbled feta cheese half of a medium red onion,

peeled and thinly sliced

Lemon Herb Vinaigrette

¼ cup extra virgin olive oil 3 Tbsp. red wine vinegar

1 Tbsp. freshly-squeezed lemon juice

2 tsp. dried oregano, minced

1 tsp. honey (or desired sweetener)
2 small garlic cloves, minced

¼ tsp. freshly-cracked black pepper

¼ tsp. salt

pinch of crushed red pepper flakes

- Cook the pasta al dente in a large stockpot of generouslysalted water according to package instructions. Drain pasta, then rinse under cold water for about 20-30 seconds until no longer hot. Transfer the pasta to a large Thatsa Bowl or Fix-N-Mix Bowl.
- Whisk all vinaigrette ingredients together in a small Thatsa Bowl or Fix-N-Mix Bowl. until combined. Set aside.
- Add cucumber, tomatoes, kalamata olives, feta cheese, and red onion to the Large Thatsa Bowl or Fix-N-Mix Bowl, then drizzle all of the vinaigrette evenly on top. Toss until all of the ingredients are evenly coated with the dressing.
- Serve immediately, garnished with extra feta and black pepper if desired.

Mixed Berry CRUMB CAKE



INGREDIENTS

Topping

¼ cup unsalted butter

¼ cup granulated sugar

¼ cup brown sugar, light or dark

½ tsp. ground cinnamon

1/2 tsp. coarse kosher salt

1¼ cup cake flour

34 cup unsalted butter

2½ cups cake flour

½ tsp. baking soda

½ tsp. coarse kosher salt

1 cup granulated sugar

¾ cup buttermilk

3 eggs

½ cup raspberry preserves

- 1 pint blueberries
- 1 tbsp. unsalted butter, softened

DIRECTIONS

- 1. Microwave ¼ cup unsalted butter in 2 Cup Micro Pitcher for 30-45 seconds until melted.
- In medium Thatsa Bowl or Fix-N-Mix Bowl, combine butter, sugars, cinnamon, salt and cake flour. Stir set aside.
- Preheat oven to 350° F/ 175° C.
- 3. In 1 $\operatorname{\textbf{Cup}}$ $\operatorname{\textbf{Micro}}$ $\operatorname{\textbf{Pitcher}}$ microwave raspberry preserves for high 20-30 seconds.
- Place blueberries in medium Thatsa Bowl or Fix-N-Mix Bowl. Pour warm preserves over berries; set aside.
- 6. Coat UltraPro 3.5-Qt. Lasagna Pan, with butter; set aside.
- 7. In 2 Cup Micro Pitcher, melt butter n the microwave, pour in the SuperSonic Chopper Extra, set aside to cool. Add buttermilk and eggs to melted butter in Power Chef base fitted with the paddle attachment. Replace cover and pull cord 3-4 times to mix.
- In medium Thatsa Bowl or Fix-N-Mix Bowl, combine flour. baking soda, salt and sugar; set aside.
- Gradually add flour mixture to SuperSonic Chopper Extra, pulling 3-4 times to mix.
- 11. Pour batter into UltraPro Lasagna Pan. Spoon berry mixture over cake batter, followed by topping mixture. Bake 35-40 minutes or until toothpick comes out clean when inserted into cake.

18



6 cups corn or rice Chex cereal

¼ cup butter

3 Tbsp. sugar

2 cups mini pretzel twists

1 cup white vanilla baking chips

4 Tbsp. holiday nonpareils

2 cups salted mixed nuts

1 cup honey-roasted peanuts

1 cup candy-coated chocolate candies (red and green

- 1. Line 2 baking pans with Silicone Baking Sheet with Rim.
- 2. In Thatsa Bowl or Fix-N-Mix Bowl add cereal.
- In 1 Cup Micro Pitcher, microwave butter until melted, stir in sugar and microwave for 30-60 seconds until sugar dissolves. Pour over cereal, stirring until evenly coated.
- Spread cereal onto one of the Silicone Baking Sheet with Rim.Spread pretzels onto remaining Silicone Baking Sheet with Rim.
- 5. Melt chips in the 2 Cup Micro Pitcher for 45-60 seconds, stirring after 45 seconds, until chips are starting to melt. If necessary, continue heating in 15-second increments, stirring after each until chips are melted and smooth. Transfer melted chips to small resealable food storage bag and cut small corner off one end of bag.
- Drizzle on top of cereal and pretzels and top with sprinkles. Cool 20 to 30 minutes, or until drizzle is set. Carefully break apart cereal and pretzels; transfer to large serving bowl. Stir in nuts and candies.



1 medium red onion, finely chopped 16 oz. dried short pasta, such as rotini

16 oz. cherry tomatoes, halved or guartered

2 small English cucumber, quartered lengthwise, then thinly sliced

crosswise 8 oz. mini mozzarella balls, drained

8 oz. salami slices, cut into 1/2 -inch-

and halved wide strips 1 cup pitted kalamata olives, halved ½ cup coarsely chopped fresh parsley leaves

Dressing

1 cup olive oil

½ cup red wine vinegar

4 tsp. dried Italian seasoning

1 tsp. granulated sugar

2 clove garlic, minced

1 tsp. kosher salt

½ tsp. freshly ground black pepper

DIRECTIONS

- 1. Place all the dressing ingredients in Quick Shake Container, cover and shake to combine. Add the red onion and stir to combine. Set aside.
- 2. Cook the pasta. Bring 4 quarts of salted water to a boil in a large pot over medium-high heat. Add the pasta and cook until al dente — soft with just a bit of chew — about 8-10 minutes or according to package directions. Meanwhile, prepare an ice bath in a Fix N Mix bowl.
- 3. Quickly cool the pasta. Drain the pasta in a colander and run under cold water. Dunk the colander in the ice bath and set aside to cool for 5 minutes.
- 4. Place the pasta salad ingredients in the clean Large Thatsa Bowl or Fix-N -Mix Bowl. Drain the pasta well. Transfer to the Thatsa Bowl or Fix-N-Mix Bowl. Add the tomatoes, cucumber, mozzarella, salami, olives, and parsley.
- 5. Toss the pasta with the dressing. Add the dressing, including the onions. to the pasta and toss until evenly combined.
- 6. Chill for 30 minutes before serving. Refrigerate the pasta salad for at least 30 minutes for the flavors to meld before serving.

20



2 cups flour

2 tsp. baking powder

1 tsp. salt

¼ cup salad oil

¾ cup milk

Will fill 2 round pizza pans or 1 large pan.

- In a Thatsa Bowl or Fix-N-Mix Bowl, mix flour, baking powder and salt.
- 2. Add salad oil, seal and roll bowl, to mix.
- 3. Open seal and add milk, seal and shake and rotate bowl again.
- 4. Roll onto floured surface, knead gently, adding a bit of flour. Roll with Rolling Pin into two 13" circles for 2 pizzas.
- Spread dough in pizza pan and drizzle 1 tablespoon oil on top of each pizza dough.
- 6. Add desired pizza toppings.
- 7. Bake in 425° oven for 20-25 minutes.



8 cup rice cereal squares (Chex)
1½ cup chocolate chips or Melts
½ cup peanut butter, creamy*
1 cup powdered sugar
1 cup brownie mix

DIRECTIONS

- Place Chex cereal in a large Thatsa Bowl or Fix-N-Mix Bowl, put your powdered sugar in 2nd Thatsa Bowl or Fix-N-Mix Bowl and your brownie mix in a 3rd Thatsa Bowl or Fix-N-Mix Bowl.
- Put your chocolate chips/melts and peanut butter in a Stack Cooker Casserole or Large Vent N Serve Container and heat for 30-50 seconds and stir until smooth.
- 3. Pour over Chex cereal and gently fold until coated in chocolatey goodness.
- Put half of the chocolatey cereal in Thatsa Bowl or Fix-N-Mix Bowl with the powdered sugar and then other half in your Thatsa Bowl or Fix-N-Mix Bowl with the brownie mix.
- 5. Seal each Thatsa Bowl or Fix-N-Mix Bowl and shake until covered.
- 6. Dump onto a cookie sheet lined with a Wonder Mat.
- 7. Top with Reese's Pieces and Candy Corn and let cool.

NOTE: For peanut allergies, omit peanut butter and use MELTS for your chocolate, these will melt down more easily than chocolate chips, and increase the amount to 2 cups.



1 cup sugar

34 cup softened butter

½ tsp. salt

1 tsp. espresso powder

1 egg

2 Tbsp. cold water

1 tsp. vanilla extract

1½ cups all-purpose flour

¾ cup cocoa powder

Fillina

1½ cups powdered sugar

½ cup vegetable shortening

1 tsp. vanilla

1 Tbsp. cold water

- 1. Preheat oven to 325° F/162° C.
- In Thatsa Medium Bowl, mix sugar, butter, salt and espresso powder using spatula, until well combined.
- 3. Add egg, water, vanilla and stir to combine. Then add flour, cocoa powder and mix until a stiff dough forms.
- 4. Scoop dough using a teaspoon and place on Silicone Baking Sheet with Rim, 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 Baking Sheet with Rim.
- 5. Place shortening in the SuperSonic Chopper Extra fitted 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.
- 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.



2 cups all-purpose flour ½ tsp. salt ½ cup and 2 Tbsp. butter-flavored vegetable shortening ½ cup ice water

- Add flour, salt and shortening to Thatsa Bowl or Fix-N-Mix Bowl, seal and shake, holding bowl and seal. Shake until mixture forms coarse, mealy texture.
- Sprinkle water over mixture, seal and shake until dough comes together. It will "thump" on the sides of the bowl. Add more water if necessary.
- 3. Roll out into two 9" crusts.



- 1 (9-oz.) bag spinach
- 1 lime, juiced
- 2-3 Tbsp. balsamic glaze
- 1 shallot, chopped fine
- 2 cups fresh pineapple, diced
- 1 cup fresh blueberries
- 1 avocado, diced
- 1 cup pecans
- ¼ cup crumbled goat cheese

- In a large Thatsa Bowl or Fix-N-Mix Bowl, toss spinach with lime juice, balsamic glaze, and shallot.
- 2. Top with remaining ingredients to serve.



1 (6 oz.) pkg. strawberry Jell-O 1½ cup hot water Bakery angel food cake 1 pkg. frozen strawberries

- 1. Mix Jell-O with 1½ cup hot water, stir. Add frozen strawberries.
- Poke holes into the angel food cake with fork or toothpick. Place cake in the Thatsa Bowl or Fix-N-Mix Bowl.
- 3. Pour berry mixture over cake. Seal Bowl. Tip cake up and down.
- 4. Place in Refrigerator. Let set 1 hour.
- 5. Slice and serve with cool whip or ice cream.



1/4 cup cilantro

1 garlic clove, peeled

1/4 red onion, peeled

2 Roma tomatoes, quartered

3 avocados, pitted and halved

1 lime, juiced

1 tsp. coarse kosher salt black pepper, to taste

- Add cilantro and garlic to SuperSonic Chopper Extra fitted with blade attachment. Cover and pull cord until finely chopped.
- Add onion to SuperSonic Chopper Extra . Cover and pull cord until finely chopped.
- Add tomatoes, lime juice and salt. Cover and pull cord until roughly chopped, and transfer ingredients to Thatsa Medium Bowl.
- Add avocados to ingredients in bowl and mash together to reach desired consistency.



2 lbs. ground beef1 yellow onion, chopped

2 (1.25 oz.) packages taco seasoning mix, divided

2 cups grated cheddar cheese

1 red onion, chopped

2 heads iceberg lettuce, chopped

4 tomatoes, chopped (I use Roma)

2 avocados, peeled and chopped

1½ cups black olives, sliced

12 cups nacho chips, such as Doritos

1 (8 oz.) bottle Catalina dressing

- 1. Brown ground beef with the chopped yellow onion (not red).
- Add in only 1 package taco mix (and water according to the package direction); set aside to cool completely.
- In a large Thatsa Bowl or Fix-N-Mix Bowl, mix together chopped lettuce, tomatoes, cheddar cheese, avocados, red onion, olives, and the second package of taco seasoning mix.
- 4. Add the cooled beef mixture; toss to combine.
- 5. Just before serving add the salad dressing, toss.
- Right before serving, mix in about three-quarters of the package of crushed Doritos, leaving the rest on the side for your guests who want extra. (They will get soggy if you mix them in too early!).



1 pint lime sherbet

1 pint lemon or pineapple sherbet

(or vanilla ice cream)

1½ pint raspberry sherbet

1/2 cup mini chocolate chips



- 1. Line a 6 cup $\textbf{Thatsa}\ \textbf{or}\ \textbf{Impressions}\ \textbf{Bowl}\ \textbf{with}\ \textbf{plastic}\ \textbf{wrap}.$
- Press a thin layer of lime sherbet against the bottom and sides of bowl. Freeze, uncovered, until firm.
- Spread a thin layer of pineapple sherbet evenly over the lime sherbet layer. Freeze until firm.
- 4. Stir chocolate chips into the raspberry sherbet, then pack into center of sherbet-lined bowl. Smooth the top to resemble a cut watermelon. Cover and freeze until firm, about 8 hours.
- Just before serving, remove bowl from the freezer and uncover. Invert onto a serving plate. Remove bowl and plastic wrap. Cut into wedges



% cup granulated sugar % cup water 2 (10-oz.) frozen pound cakes, thawed, cut lengthwise into thin (%") slices.

1¼ cups hazelnuts, skinned, toasted and finely chopped ¾ cup miniature chocolate morsels

3 cups heavy whipping cream,

chilled

3 Tbsp. granulated sugar 1 (4-oz.) bar good-quality baking chocolate, broken into small pieces (Not chips)

- Combine sugar and water in 2 Cup Micro Pitcher, stir, microwave uncovered, on high for 1 minute. Stir, microwave for 1 more minute. Set aside.
- Line a 12-cup Thatsa Bowl with plastic wrap, with 2" overhang on all sides.
 Line bowl with cake slices, starting in center of bottom of bowl. Overlap slices
- s. Line bowl with cake slices, starting in center of bottom of bowl. Overlap slices slightly. (Don't trim overhang you'll need it later)
- 4. Use a Basting Brush, moisten cake slices with syrup (do not soak).
- Place chocolate in the 1 Qt. Micro Pitcher and microwave uncovered, for 30 second increments until melted. Stir until smooth. Set aside.
- 6. Combine chocolate chips and hazelnuts in medium bowl. Set aside.
- 7. Pour heavy cream and 3 Tbsp. sugar into Whip N' Mix Chef. Whip on Speed 1 until difficult to turn handle and cream is at medium peaks. Switch to Speed 2 and continue whipping to firm peaks. Fold into the chocolate/nut mixture. Spoon half of the mixture into cake-lined bowl, leaving an empty cavity in the middle.
- 8. Fold cooled, melted chocolate into remaining whipped cream mixture then transfer to cake bowl, smoothing top. Use overhanging cake pieces (and additional cake slices) to completely cover filling, pressing down lightly to firm. Brush cake pieces lightly with remaining syrup. Fold plastic wrap over cake then seal bowl, refrigerate for 6 hours or overnight.
- When ready to serve, unseal bowl and pull back plastic wrap. Place serving
 plate on top of bowl and invert. Carefully remove bowl and plastic wra

 Dust with powdered sugar and or cocoa powder.