

# Recipes

## Modular Mates® Containers

date  
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Tupperware®

A freshly baked treat is comprised of a lot of little things coming together beautifully: flour, baking powder, chocolate chips. Keep all those little things fresh in a modular system that comes together to beautify and organize your pantry. Date me and you'll have one sweet kitchen.



# Happy Baker Master Mix

5 lbs. all-purpose flour  
 2½ cups powdered milk  
 ¾ cup baking powder  
 ½ cup granulated sugar  
 3 tbsp. coarse kosher salt  
 2 tbsp. cream of tartar  
 2 lbs. vegetable shortening

1. To prepare your Happy Baker Master Mix, stir together dry ingredients in a large bowl, add shortening to dry mix and stir until consistency resembles cornmeal.
2. Store in the Modular Mates® Rectangular 4 container.

*This mix is enough to prepare one batch of each of the below PLUS the Mix & Drop Chocolate Chip Cookies and Pancakes with Fresh Strawberry Syrup (featured on separate recipe cards).*

	MASTER MIX	EGGS	WATER	OTHER	PREP	COOK
<b>BISCUITS</b> (1 dozen)	3 cups		¾ cup		Blend & knead until thoroughly combined, then section dough into 12 chunks and drop onto cookie sheet.	8–10 minutes 400° F/205° C
<b>MUFFINS</b> (1 dozen)	3 cups	1	1 cup	2 tbsp. granulated sugar	Using the Power Chef System fitted with paddle whisk attachment, blend water and egg, then add dry ingredients and pull cord to thoroughly blend.	15–20 minutes 400° F/205° C
<b>GINGERBREAD</b> (8 x 8" or UltraPro 1.75-Qt. Loaf Pan)	2 cups	1	½ cup	¼ cup granulated sugar ½ cup molasses ½ tsp. Cinnamon-Vanilla Seasoning Blend ½ tsp. ginger ½ tsp. ground cloves	Using the Power Chef System fitted with paddle whisk attachment, blend water, egg and molasses, then add dry ingredients and pull cord to thoroughly blend.	40 minutes 350° F/175° C
<b>COFFEE CAKE</b> (8 x 8")	3 cups	1	2/3 cup	½ cup granulated sugar Topping: ½ cup brown sugar 3 tbsp. unsalted butter, melted ½ tsp. Cinnamon-Vanilla Seasoning Blend ¼ cup chopped nuts and/or raisins	Using the Power Chef System fitted with paddle whisk attachment, blend water and egg, then add dry ingredients and pull cord to thoroughly blend. Pour batter into pan. In small bowl, combine topping ingredients and layer over cake batter.	25–30 minutes 375° F/190° C
<b>YELLOW OR CHOCOLATE CAKE</b> (2 8 x 8" pans)	3 cups	2	1 cup	Yellow Cake: 1 tsp. vanilla extract 1½ cups granulated sugar Chocolate Cake: 1 tsp. vanilla extract 1 cup granulated sugar ½ cup Chocolate Dessert Blend	Using the Power Chef System fitted with paddle whisk attachment, blend water and egg, then add dry ingredients and pull cord to thoroughly blend	25 minutes 325° F/162° C

## Pancake Master Mix

6 cups all-purpose flour  
 2 cup granulated sugar  
 4 tsp. baking powder  
 2 tsp. table salt

Mix together all ingredients and store in the Modular Mates Square 2 container. Always thoroughly shake the container again before using. The mix should last about six months (because of the included baking powder)

## Gluten Free Pancake Master Mix

4 cups gluten-free flour mix (xanthum gum included in mix)  
 1 cup granulated sugar  
 5 tsp. baking powder  
 1 tsp. table salt

Mix together all ingredients and store in the Modular Mates Square 2 container. Always thoroughly shake the container again before using. The mix should last about six months (because of the included baking powder)

	MASTER MIX	MIX IN	PREP	COOK
<b>PANCAKES</b>	1½ cups	1 cup milk (any type) 1 egg	Stir wet ingredients into master mix until smooth.	Heat Chef Series Nonstick Griddle Pan over medium heat. Pour batter into pan and heat until air bubbles have formed in batter. Flip and cook until golden brown and cooked through.  Grease waffle iron. Follow waffle iron directions.
<b>GLUTEN-FREE PANCAKES</b>	1½ cups gluten-free mix	1 cup milk (any type) 1 egg 1 tsp. vanilla extract	Stir wet ingredients into master mix until smooth.	
<b>VEGAN PANCAKES</b>	1½ cups	1 cup nondairy milk 2 tbsp. vegetable oil	Stir wet ingredients into master mix until smooth.	
<b>WAFFLES</b>	2 cups	1 cup milk (any type) ¼ cup vegetable oil or melted unsalted butter	Stir wet ingredients into master mix until smooth.	
<b>GLUTEN-FREE WAFFLES</b>	2 cups gluten-free mix	2 cups milk (any type) ¼ cup vegetable oil 1 tsp. vanilla extract	Stir wet ingredients into master mix until smooth.	
<b>VEGAN WAFFLES</b>	2 cups	1 cup nondairy milk ¼ cup vegetable oil	Stir wet ingredients into master mix until smooth.	
<b>BISCUITS</b>	2 cups	½ cup milk (2% or whole) 1 stick cold unsalted butter ½ cup all-purpose flour	Stir extra flour into master mix. Cut cold butter into flour mixture until crumbly and butter is in pea-sized pieces. Whisk in milk until thick batter forms. Drop biscuits, ½ cup dough at a time, onto baking sheet lined with Silicone Wonder Mat.	

## Chocolate Cake Master Mix

6 cups all-purpose flour  
4 cups granulated sugar  
1 cup cocoa powder  
4 tsp. baking powder  
1 tsp. table salt

Mix together all ingredients and store in the Modular Mates rectangular 4 container. Always thoroughly shake the container again before using. The mix should last about six months (because of the included baking powder)

## Gluten Free Chocolate Cake Master Mix

4 cups gluten-free flour (xanthan gum already in the flour mix)  
4 cups granulated sugar  
1 cup cocoa powder  
4 tsp. baking powder  
1 tsp. table salt

Mix together all ingredients and store in the Modular Mates rectangular 4 container. Always thoroughly shake the container again before using. The mix should last about six months (because of the included baking powder)

	MASTER MIX	MIX IN	PREP	COOK
<b>MICROBAKE CHOCOLATE CAKE</b>	5 cups	1½ cups milk 2 eggs ½ cup vegetable oil	Whisk together wet ingredients, and stir into master mix until smooth. Pour wet into dry mix and mix to combine. Pour into greased TupperWave® Stack Cooker 3-Qt./3 L Casserole with Cone	Microwave 70% power 12 –15 minutes (see separate card).
<b>GLUTEN-FREE MICROBAKE CHOCOLATE CAKE</b>	4½ cups gluten-free mix	1½ cups milk 3 eggs ½ cup vegetable oil	Whisk together wet ingredients, and stir into master mix until smooth. Pour into greased TupperWave® Stack Cooker 3-Qt./3 L Casserole with Cone.	Microwave 70% power 12 –15 minutes (see separate card).
<b>VEGAN MICROBAKE CHOCOLATE CAKE</b>	5 cups	1½ cup nondairy milk 2 tbsp. white vinegar 2 tsp baking soda ½ cup vegetable oil	Whisk together white vinegar and baking soda. Make a well in center of dry ingredients; add milk, oil and white vinegar mixture; whisk until smooth. Pour into greased TupperWave® Stack Cooker 3-Qt./3 L Casserole with Cone.	Microwave 70% power 12 –15 minutes (see separate card).
<b>FUDGY BROWNIES</b>	2 cups	1 cup chocolate chips 1 stick unsalted butter 2 eggs	Microwave chocolate chips and butter on high power 1 minute and 30 seconds, stir to melt completely. Pour melted chocolate into medium bowl. Add eggs and mix until completely incorporated. Add master mix 1 cup at a time, until batter is smooth. Pour into greased UltraPro Square Pan.	Microwave 70% power 12 –15 minutes
<b>CAKEY BROWNIES</b>	2½ cups	1 cup chocolate chips 1 stick unsalted butter 2 eggs	Microwave chocolate chips and butter on high power 1 minute and 30 seconds, stir to melt completely. Pour melted chocolate into medium bowl. Add eggs and mix until completely incorporated. Add master mix 1 cup at a time until batter is smooth. Pour into greased UltraPro Square Pan.	Microwave 70% power 12 –15 minutes
<b>GLUTEN-FREE BROWNIES</b>	1½ cups gluten-free mix	1 cup chocolate chips 1 stick unsalted butter 2 eggs	Microwave chocolate chips and butter on high power 1 minute and 30 seconds, stir to melt completely. Pour melted chocolate into medium bowl. Add eggs and mix until completely incorporated. Add master mix and stir until smooth. Pour into greased UltraPro Square Pan	Microwave 70% power 12 –15 minutes
<b>EASY CHOCOLATE COOKIES</b>	5½ cups	2 sticks unsalted butter ½ cup brown sugar 2 eggs	In a medium bowl, mix butter and sugar until light and creamy. Add eggs one at a time until well combined. Add master mix, one cup at a time. Dough will be very thick. Form into 2"/5 cm balls and place on baking sheet lined with Silicone Wonder® Mat.	Bake at 350° F/175° C 10–12 minutes

# Master Mix Waffles

- 1 cup milk (any type)
- ¼ cup vegetable oil or melted unsalted butter
- 2 cups Pancake Master Mix (see separate card)

## *Gluten Free*

- 2 cups milk (any type)
- ¼ cup vegetable oil 1 tsp. vanilla extract
- 2 cups gluten free Pancake Master Mix (see separate card)

## *Vegan*

- 1 cup nondairy milk
- ¼ cup vegetable oil
- 2 cups Pancake Master Mix (see separate card)



1. Add milk and oil to the master mix, and mix until smooth.
2. Grease waffle iron.
3. Follow waffle iron directions.





# Master Mix Biscuits

- ½ cup all-purpose flour
- 2 cups Pancake Master Mix (see separate card)
- 1 stick cold unsalted butter (½ cup)
- ½ cup milk (2% or whole)



1. Preheat oven to 400° F/200° C.
2. Stir extra flour into master mix.
3. Cut cold butter into flour mixture until batter is crumbly and butter is in pea-sized pieces.
4. Whisk in milk until thick batter forms.
5. Drop biscuits, ½ cup dough at a time, onto baking sheet lined with Silicone Wonder® Mat.
6. Bake 12–15 minutes or until golden brown and cooked through.

# MicroBake Chocolate Cake



- 1½ cups milk (any type)
- 2 eggs
- ½ cup vegetable oil
- 5 cups Chocolate Cake Master Mix (see separate card)

## Ganache

- ½ cup heavy cream
- 1 cup chocolate chips

## Vegan Ganache

- ¼ cup coconut milk
- 1 cup chocolate chips



1. Whisk together milk, eggs and oil, and stir into master mix until smooth.
2. Pour into greased TupperWave® Stack Cooker 3-Qt./3 L Casserole with Cone.
3. Microwave 70% power 12–15 minutes.
4. Microwave heavy cream on high power 1 minute. Pour chocolate chips into cream, let sit 2 minutes. Stir until thick ganache forms.
5. Top cake with ganache.

*Vegan Ganache: Microwave coconut milk on high power 1 minute. Pour chocolate chips into cream, let sit 2 minutes. Stir until thick ganache forms.*

# Fudgy Brownies



- 1 cup chocolate chips
- 1 stick unsalted butter (½ cup)
- 2 eggs
- 2 cups Chocolate Cake Master Mix (see separate card)



1. Preheat oven to 350° F/175° C.
2. Microwave chocolate chips and butter on high power 1 minute and 30 seconds, stir to melt completely. Pour melted chocolate into medium bowl.
3. Add eggs and stir until completely incorporated. Add master mix 1 cup at a time, until batter is smooth. Pour into greased UltraPro Square Pan.
4. Bake 25–30 minutes or until knife comes out clean.



# Easy Chocolate Cookies



- 2 sticks unsalted butter, softened (1 cup)
- ½ cup brown sugar
- 2 eggs
- 5½ cups Chocolate Cake Master Mix (see separate card)
- 1½ cups chocolate chips (optional)



1. Preheat oven to 350° F/175° C.
2. In a medium bowl, mix butter and sugar until light and creamy. Add eggs one at a time until well combined.
3. Add master mix, one cup at a time. Add chocolate chips, if desired. Dough will be very thick. Form into 2"/5 cm balls and place on baking sheet lined with Silicone Wonder Mat.
4. Bake 10–12 minutes.



# Pancakes & Fresh Strawberry Syrup

- 1 egg
- 1¼ cups water
- 1 tbsp. granulated sugar
- 3 cups Happy Baker Master Mix (see separate recipe card)

## Syrup

- 1 lb. strawberries, stemmed
- ¾ cup granulated sugar
- 2 tbsp. maple syrup or corn syrup
- ½ lemon, juiced
- 1 tbsp. unsalted butter



1. Preheat Chef Series 12" Nonstick Griddle over medium heat. In base of Power Chef System, fitted with paddle whisk attachment, add egg and water followed by sugar and master mix. Cover and pull cord until blended.
2. Ladle ¼ cup batter onto hot griddle. Cook until bubbles begin to set around the edges of the pancake and the griddle-side is golden. Gently flip pancakes and continue cooking 1–2 minutes more. Remove from griddle and serve warm.
3. Place strawberries in base of Power Chef System fitted with blade attachment, cover and pull cord 8–10 times until pureed.
4. Place puree in 1-Qt. Micro Pitcher and add remaining ingredients. Microwave at 50% power 9–10 minutes until boiling, monitoring during last few minutes to prevent syrup from boiling over.\* Serve warm and refrigerate any remainder for up to 5 days; warm before serving.

*\*Microwaving at over 50% power may yield undesirable results.*



# Mix & Drop Chocolate Chip Cookies

- 3 cups Happy Baker Master Mix (see separate recipe card)
- 1 cup granulated sugar
- ½ cup pecans, chopped
- ½ cup semisweet chocolate chips
- 1 egg
- 1 tsp. vanilla extract
- ⅓ cup water



1. Preheat oven to 375° F/190° C.
2. In medium bowl, combine all ingredients and mix together until stiff dough forms.
3. Drop 1 tbsp. dough at a time roughly 2" apart on lightly greased cookie sheets.
4. Bake 10–12 minutes until edges are golden brown. Remove from cookie sheet to cooling rack and cool completely.

# Homemade Strawberry Shortcake



- 1½ cup Happy Baker Master Mix (see separate recipe card)
- ½ cup granulated sugar
- ½ cup reduced-fat (2%) milk
- ½ stick + ½ tbsp. unsalted butter, softened
- 1 tsp. vanilla extract
- 1 egg

## Topping

- 1½ cups heavy whipping cream
- 2 tbsp. granulated sugar
- 1 tsp. vanilla extract
- 1 lb. whole strawberries, hulled

1. If baking, preheat oven to 350° F/175° C.
2. In medium bowl, stir together biscuit mix, sugar, milk, ½ stick butter, vanilla and egg.
3. Use remaining butter to grease base of UltraPro 2-Qt. Square Pan and add batter to pan.
4. Bake 25 minutes OR microwave at 70% power 8 minutes.
5. Combine heavy cream, sugar and vanilla in base of Power Chef™ System, cover with Whip Accessory and turn handle until stiff peaks form.
6. Use Slice 'N Wedge to slice or wedge strawberries.
7. Serve cake topped with whipped cream and strawberries.