



Silicone Baking Forms Ring Form



Silicone Baking Forms Ring Form Features

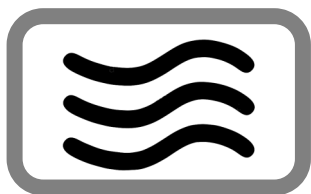


- No need for grease or spray with our non-stick interior coating
- Raised handles
- Heat distributes evenly throughout the mold
- Fits in all microwaves and ovens
- Fill each ring with approximately ¼ cup batter, holds ½ cup.
- 482 Royal Amethyst
- Measures 11.6" x 7.5" x 1"

Our durable Silicone Baking Forms feature non-stick coating on the interior for easy cleaning and cooking (up to 428° F/220°C). They produce no odor or smoke and can be used in the fridge, freezer, oven or microwave.

*Features Limited Lifetime Warranty.

Silicone Baking Forms Ring Form Features



Microwave Safe



Oven Safe
up to 428° F/220°C



Dishwasher Safe



Refrigerator Safe



Freezer Safe

Silicone Baking Forms - Ring Recipe List

5. Broccoli Cheddar Omelet Rings
6. Chicken Rings
7. Chocolate Iced Donuts
8. Cinnamon Sugar Donuts
9. Classic Cake Donuts
10. Doggie Donuts
11. Easy Baked Bagels
12. Eggy Bagel
13. Meatloaf Rings
14. Mini Rice Crispy Wreaths
15. Orange Iced Rings
16. Potato Rösti
17. Vanilla Iced Donuts

Broccoli Cheddar Omelet Rings

- 3 cups broccoli
- 5 oz. water
- 1 cup cheddar cheese, shredded
- 2 eggs
- Salt and pepper



1. Preheat the oven to 400° F/205° C. Place Silicone Ring Form on baking sheet, and set aside.
2. Cut broccoli into small florets, then place them in the Stack Cooker. Add 5 oz. water and microwave 5 minutes at 50% power, stirring halfway through. Allow to stand 1 minute, then drain and allow to cool for 5 more minutes.
3. In the base of the Power Chef System fitted with the blade attachment, combine the shredded cheese, broccoli, salt and pepper. Cover and pull cord to blend well.
4. Stir in eggs to the broccoli mixture using a spatula.
5. Divide the contents of the Power Chef System into the cavities of the Silicone Ring Form, and bake about 20 minutes.
6. Allow to stand 5 minutes, then unmold and serve as a side dish or for breakfast.

Note: To cook in microwave, follow steps 2–4. Place Silicone Ring Form inside microwave and pour egg/broccoli mixture into each cavity evenly. Microwave on high power 4 minutes and 30 seconds. Let rest 2–3 minutes, unmold and serve.

Chicken Rings

- 1 lb. lean ground chicken
- ¼ cup Italian-style seasoned bread crumbs
- 1 large egg
- ½ tsp. onion powder
- ½ tsp. garlic powder
- ½ tsp. salt
- ¼ tsp. ground black pepper
- 1 packet Shake N Bake extra crispy seasoned coating



1. Preheat the oven to 350 degrees.
2. In a large bowl, combine the chicken, bread crumbs, egg, onion powder, garlic powder, salt, and pepper. Mix well. Divide into 6 balls, flatten each ball, using your finger make a center hole in each patty.
3. Place Shake N Bake mixture in a shallow bowl and dip chicken into mixture, coating both sides.
4. Press chicken ring into Silicone Ring Forms.
5. Bake for 20 to 25 minutes, until the chicken is cooked through (they will pull away from the sides of the Ring Form). Let rest for 5 minutes before serving.

*Can also be microwaved for 5-7 minutes.

Chocolate Iced Donuts

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|---------------------------|-----------------------|
| 1½ cups all-purpose flour | <i>Icing</i> |
| ½ tsp. ground nutmeg | 1 cup powdered sugar |
| 1 cup full-fat buttermilk | ¼ cup cocoa powder |
| 1 cup granulated sugar | 1 tsp vanilla extract |
| 2 small eggs | 2-3 tbs milk |
| 2 tbsp. oil | |
| 1 tsp. vanilla extract | Sprinkles, as desired |

For chocolate cake doughnuts: Add ¼ cup of unsweetened cocoa powder to dry flour mixture.



1. Preheat oven to 375° F/190° C. Place Silicone Ring Form onto a baking sheet, and set aside.
2. In a medium bowl, whisk together flour and nutmeg, set aside.
3. In the base of the Power Chef System, fitted with paddle attachment, combine buttermilk, sugar, eggs and oil. Cover and pull cord until well combined.
4. Pour wet ingredients into bowl with flour and whisk until well combined.
5. Place ¼ cup of batter into each ungreased ring cavity.
6. Bake 15–20 minutes or until just golden brown and baked through.
7. Remove pan from oven, let stand 3 minutes.
8. Turn ring form over to release doughnuts from form.
9. For a chocolate icing, combine all ingredients (excluding sprinkles) in a bowl. Dip the donuts in the chocolate mixture, before scattering with sprinkles. Allow frosting to stand for 30 seconds until slightly hardened. Serve.

Note: To cook in microwave, follow steps 2–4. Place Silicone Ring Form inside microwave and fill each cavity with 3 tbsp. of batter. Microwave on high power 2 minutes. Let rest 1 minute, unmold and serve. Yields 10 doughnuts

Cinnamon Sugar Donuts

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|---------------------------|-----------------------|
| 1½ cups all-purpose flour | <i>Cinnamon Sugar</i> |
| ½ tsp. ground nutmeg | ½ cup sugar |
| 1 cup full-fat buttermilk | ½ Tbsp. cinnamon |
| 1 cup granulated sugar | |
| 2 small eggs | |
| 2 tbsp. oil | |
| 1 tsp. vanilla extract | |

For chocolate cake doughnuts: Add ¼ cup of unsweetened cocoa powder to dry flour mixture.



1. Preheat oven to 375° F/190° C. Place Silicone Ring Form onto a baking sheet, and set aside.
2. In a medium bowl, whisk together flour and nutmeg, set aside.
3. In the base of the Power Chef System, fitted with paddle attachment, combine buttermilk, sugar, eggs and oil. Cover and pull cord until well combined.
4. Pour wet ingredients into bowl with flour and whisk until well combined.
5. Place ¼ cup of batter into each ungreased ring cavity.
6. Bake 15–20 minutes or until just golden brown and baked through.
7. Meanwhile, in a medium bowl, stir together sugar and cinnamon; set aside.
8. Remove pan from oven, let stand 3 minutes.
9. Turn ring form over to release doughnuts from form.
10. Lightly coat donuts in the cinnamon sugar. Serve.

Note: To cook in microwave, follow steps 2–4. Place Silicone Ring Form inside microwave and fill each cavity with 3 tbsp. of batter. Microwave on high power 2 minutes. Let rest 1 minute, unmold and serve. Yields 10 doughnuts

Classic Cake Donuts

- 1½ cups all-purpose flour
- ½ tsp. ground nutmeg
- 1 cup full-fat buttermilk
- 1 cup granulated sugar
- 2 small eggs
- 2 tbsp. oil
- 1 tsp. vanilla extract

For chocolate cake doughnuts: Add ¼ cup of unsweetened cocoa powder to dry flour mixture.



TUPPERWARE



1. Preheat oven to 375° F/190° C. Place Silicone Ring Form onto a baking sheet, and set aside.
2. In a medium bowl, whisk together flour and nutmeg, set aside.
3. In the base of the Power Chef® System, fitted with paddle attachment, combine buttermilk, sugar, eggs and oil. Cover and pull cord until well combined.
4. Pour wet ingredients into bowl with flour and whisk until well combined.
5. Place ¼ cup of batter into each ungreased ring cavity.
6. Bake 15–20 minutes or until just golden brown and baked through.
7. Remove pan from oven, let stand 3 minutes.
8. Turn ring form over to release doughnuts from form.

Note: To cook in microwave, follow steps 2–4. Place Silicone Ring Form inside microwave and fill each cavity with 3 tbsp. of batter. Microwave on high power 2 minutes. Let rest 1 minute, unmold and serve. Yields 10 doughnuts

Doggie Donuts

Recipes submitted by Kristy Werner

- 1 cup flour
- 1 cup oats
- ⅓ cup coconut oil
- ½ cup peanut butter
- 2 eggs
- ½ cup Greek yogurt
- ¼ cup bacon bits



TUPPERWARE



1. Preheat the oven to 375°F/190°C.
2. Place the Silicone Ring Form on a baking tray.
3. Add flour, oats, coconut oil, peanut butter and eggs in a Thatsa Bowl; mix until combined.
4. Evenly distribute the batter into the cavities of the Silicone Ring Form.
5. Transfer into the oven and bake for 13-14 minutes, allow to cool before unmolding.
6. Spread Greek yogurt over cooled donut and sprinkle with bacon bits.

Easy Baked Bagels

- ¾ lb. baby potatoes, peeled
- 2 tsp. instant yeast
- 7 oz. lukewarm water
- ½ tsp sugar
- 2½ cups plain flour
- 2 tbsp. olive oil
- 1½ tsp. salt

Fillings of choice
smoked salmon and cream cheese
ham and salad
chicken, avocado and mayonnaise



TUPPERWARE



1. Preheat the oven to 375°F/200°C.
2. Using a fork, prick holes into potatoes. Place into the SmartSteamer Base.
3. Fill the Water Tray with 1½ cups/400ml of cold water, before stacking the Base on top. Cover, and place into the microwave for 10 minutes.
4. Remove from the microwave. Leave the Cover on and allow potatoes to cool slightly. Drain and Transfer potatoes into a Thatsa Bowl Junior; mash until smooth. Set aside.
5. Add yeast, water and sugar into a clean Thatsa Bowl Junior; whisk until well combined. Allow mixture to stand for a few minutes. Add flour, olive oil, salt and mashed potatoes; stir until combined. Knead the dough with your hands until it no longer sticks to the sides of the Bowl. Cover and allow to rise for 30 minutes.
6. Place the Silicone Ring Form onto a baking tray. Set aside.
7. Knead the dough for 1 minute, before dividing into 12 portions. Press a portion into each Baking Ring cavity. Place into the oven and bake for 16-18 minutes or until golden brown and cooked through. Remove from oven. Allow to cool before unmolding.
8. Slice the bagels horizontally. Serve with your filling of choice

Eggy Bagels

- 3 eggs
- ½ bell pepper, chopped
- ½ onion, chopped
- ½ cup milk
- 1 tsp. kosher salt



TUPPERWARE



1. Place all ingredients in base of Power Chef System fitted with whip attachment. Replace cover and pull cord until well combined.
2. Place Silicone Ring Form inside microwave and distribute egg mixture evenly in each ring.
3. Microwave on high 3 minutes. Let it rest for 2 minutes before unmolding.



Meatloaf Rings

- 1 lb. lean ground beef
- 1/3 cup Italian-style seasoned bread crumbs
- 1 large egg
- 1 Tbsp. grated parmesan cheese
- 1 tsp. oregano
- 1 tsp. onion powder
- 1 tsp. garlic powder
- 1/2 tsp. salt
- 1/4 tsp. ground black pepper
- 1/3 cup ketchup

Makes 12 rings

1. Preheat the oven to 350 degrees.
2. In a large bowl, combine the beef, bread crumbs, egg, parmesan cheese, oregano, onion powder, garlic powder, salt, and pepper. Mix well. Press the mixture into two (6-ct) Silicone Ring Forms. Spread the ketchup over each meatloaf.
3. Bake for 20 to 25 minutes, until the meatloaves are cooked through (they will pull away from the sides of the Ring Form). Let rest for 5 minutes before serving.

*Can also be microwaved for 5-7 minutes.



Mini Rice Crispy Wreaths

- 1/2 cup marshmallow fluff
- 1 tbsp. salted butter
- 3 drops green food coloring
- 1 1/2 cups crispy rice cereal

Red candies and licorice for decoration

1. Place Silicone Ring Form on a cutting board or sheet pan.
2. In the inverted Stack Cooker 3/4-Qt. Casserole Cover, combine marshmallow, butter and food coloring.
3. Microwave on high power 30 seconds or until marshmallow is melted.
4. Stir in rice cereal until well coated and green. Gently press about 1/4 cup of the rice cereal mixture into each ring cavity; refrigerate 15 minutes or until firm.
5. Remove from refrigerator and unmold crispy rice rings. Decorate with candies to resemble holiday wreaths.



Orange Iced Rings

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|----------------------------|------------------------|
| 2 cups all-purpose flour | <i>Icing</i> |
| 1/2 cup brown sugar | 1/2 cup powdered sugar |
| 1 tsp. baking powder | 2-3 tsp orange juice |
| 1 orange, zested | |
| 2/3 cup soy or almond milk | |
| 1 egg | |
| 2 tsp. oil | |

1. Preheat the oven to 350°F/180°C.
2. In a medium mixing bowl, mix the flour, brown sugar and baking powder.
3. Add the zest of the orange, soy milk, egg and oil in the Quick Shake Container, place cover on and shake to mix well.
4. Pour the contents of the Quick Shake Container into the mixing bowl and mix. Do not mix too long or the mixture will become sticky.
5. Divide the batter among the Silicone Ring Form (set on a cold oven rack).
6. Bake for approx. 20 min. Allow to cool for 10 min. before unmolding. Then allow the rings to cool.
7. In a small bowl, combine the powdered sugar and orange juice until smooth and just starting to have a liquid consistency. Add an additional 1 or 2 tsp orange juice if needed.
8. Spread the icing over the rings and allow to stand for at least 30 min. for the icing to set. You can decorate with additional orange zest.



Potato Rösti

- 1 1/2 lbs. potatoes
- 2 tbsp. butter, melted
- Salt and pepper
- 1/2 lb. button mushroom
- 1 garlic clove
- 1 tbsp. oil
- 1/4 cup heavy cream
- 1 tbsp. parsley, chopped

1. Preheat the oven to 400°F/210°C.
2. In a medium mixing bowl, Peel the potatoes and grate them using the Fusion Master Grater: Coarse Cone.
3. Mix the grated potatoes with the melted butter, salt and pepper.
4. Place the Silicone Ring Form on the cold oven rack.
5. Divide the grated potatoes among the cavities of the Silicone Ring Form. Place the rack on the lowest level in the oven and bake for approx. 55 min. Allow to stand for 5 min. before unmolding.
6. Cut the mushrooms in quarters. Peel and mash the garlic. In the Chef Series Pure Cookware Frypan, fry the mushrooms and garlic in the oil on high heat for 2-3 min. Add salt, pepper, heavy cream and chopped parsley and cook for 1 min. on medium heat.
7. Garnish the center of the rösti rings with the mushrooms.

Vanilla Iced Donuts



TUPPERWARE



1½ cups all-purpose flour
½ tsp. ground nutmeg
1 cup full-fat buttermilk
1 cup granulated sugar
2 small eggs
2 tbsp. oil
1 tsp. vanilla extract

Icing
1 cup powdered sugar
1 tbsp. butter, softened
½ tsp vanilla extract
1-2 tbsp. milk

Food coloring of choice
Sprinkles, as desired

For chocolate cake doughnuts: Add ¼ cup of unsweetened cocoa powder to dry flour mixture.

1. Preheat oven to 375° F/190° C. Place Silicone Ring Form onto a baking sheet, and set aside.
2. In a medium bowl, whisk together flour and nutmeg, set aside.
3. In the base of the Power Chef System, fitted with paddle attachment, combine buttermilk, sugar, eggs and oil. Cover and pull cord until well combined.
4. Pour wet ingredients into bowl with flour and whisk until well combined.
5. Place ¼ cup of batter into each ungreased ring cavity.
6. Bake 15–20 minutes or until just golden brown and baked through.
7. Remove pan from oven, let stand 3 minutes.
8. Turn ring form over to release doughnuts from form.
9. For a vanilla icing, combine all ingredients (excluding sprinkles) in a bowl. Dip the donuts in the mixture, before scattering with sprinkles. Allow frosting to stand for 30 seconds until slightly hardened. Serve.

Note: To cook in microwave, follow steps 2–4. Place Silicone Ring Form inside microwave and fill each cavity with 3 tbsp. of batter. Microwave on high power 2 minutes. Let rest 1 minute, unmold and serve. Yields 10 doughnuts