



SILICONE BAKING FORMS WAFFLE FORM



SILICONE BAKING FORMS WAFFLE FORM FEATURES

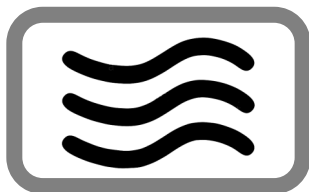


- No need for grease or spray with our non-stick interior coating
- Raised handles
- Heat distributes evenly throughout the mold
- Fits in all microwaves and ovens
- It has four 3.3 oz. sections.
- Measures 11¾ x 7.6 x 1.06"
- 484 Royal Amethyst

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 MUFFIN FORM FEATURES



Microwave Safe



Refrigerator Safe



Dishwasher Safe



Oven Safe
up to 428° F/220°C



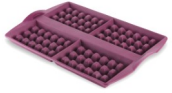
Freezer Safe

SILICONE BAKING FORMS - WAFFLE RECIPE LIST

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Birthday Cake Waffles

- 1½ cups self-rising flour
- ¼ cup granulated sugar
- ½ cup salted butter, melted
- ¼ cup milk
- 1 egg
- 1 tbsp. vanilla extract
- ¼ cup sprinkles



1. Mix all ingredients in medium bowl until well combined.
2. Spread heaping ¼ cup batter into each cavity of the Silicone Waffle Form and microwave on high power 3 minutes.
3. Let rest 2 minutes before unmolding. Repeat with remaining batter.

Blueberry Ricotta Cheesecake Waffles

- 3 eggs, separated
- 1 cup milk
- ¼ cup all purpose flour
- 1 pinch of salt
- 1 tsp. baking powder
- ¼ cup sugar
- ¼ cup ricotta cheese
- ¼ cup cream cheese, softened
- ¼ cup butter
- ¼ cup frozen blueberries

To Serve
Butter
Syrup



1. Preheat oven to 220°C/425°F.
2. Place Silicone Waffle Form on a baking sheet; set aside.
3. Using an electric beater whip together egg yolks milk, flour, salt, baking powder, sugar, ricotta and cream cheese.
4. Melt butter and add to egg mixture, stir to combine.
5. Whip egg whites using an electric beater, until stiff peaks form, gently fold into to batter.
6. Gently fold in blueberries to the batter.
7. Distribute ½ the batter in the waffle baking form and bake for 10-11 minutes. Immediately remove from Silicone Waffle Form onto the baking sheet and bake 3-4 more minutes or until golden. Repeat with remaining batter.
8. In the base of the Power Chef System with the paddle attachment, add syrup and cream, cover and pull cord until whipped.
9. Serve waffles warm and top with butter and syrup of your choice.

Blueberry Waffles

- 1 cup all-purpose flour
- 1 tsp. baking powder
- ½ tsp. salt
- ¼ cup granulated sugar
- 1 large egg
- ¾ cup whole milk
- 1 tsp. white vinegar
- 2 tbsp. vegetable oil or melted butter
- ¼ cup blueberries

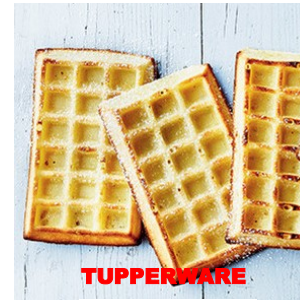
To Serve
Butter
Syrup



1. In medium sized bowl combine flour, baking powder, salt and sugar until well combined.
2. Separately, mix egg, milk, vinegar and oil in the All-in-One shaker.
3. Pour wet into dry until just combined. Let rest for a couple of minutes, fold blueberries.
4. Divide batter between Silicone Waffle Form and place in microwave for 2 minutes 30 seconds.
5. Let cool for 2-3 minutes before unmolding. Leftovers may be frozen up to three months.

Classic Fluffy Waffles

- 1½ cup all-purpose flour
- 2½ tsp. baking powder
- 2 tbsp. granulated sugar
- 1 egg
- 1 cup whole milk
- 2 tbsp. salted butter, melted



1. Preheat oven to 350°F/175°C. Place Silicone Waffle Form on a baking sheet; set aside.
2. Place dry ingredients in Thatsa Bowl. Add egg, milk and melted butter and mix until all dry ingredients are incorporated. Batter will be slightly lumpy. Let batter rest for 5 minutes.
3. Pour batter into Silicone Waffle Form.
4. Bake for 20 minutes.

Dark Chocolate Waffles with Maple Whipped Cream



TUPPERWARE



3 eggs, separated
1 cup milk
¾ cup all purpose flour
1 pinch of salt
1 tsp. baking powder
½ cup sugar
½ cup ricotta
½ cup marscapone
½ cup butter
6 oz dark belgium chocolate

To Serve
2 Tbsp. maple syrup
⅓ cup heavy cream
Pinch sea salt

1. Preheat oven to 220°C/425°F.
2. Place Silicone Waffle Form on a baking sheet; set aside.
3. Using an electric beater whip together egg yolks milk, flour, salt, baking powder, sugar, ricotta and mascarpone.
4. Melt butter and chocolate and add to egg mixture, stir to combine.
5. Whip egg whites using an electric beater, until stiff peaks form, gently fold into to batter.
6. Distribute ½ the batter in the waffle baking form and bake for 10-11 minutes. Immediately remove from Silicone Waffle Form onto the baking sheet and bake 3-4 more minutes or until golden. Repeat with remaining batter.
7. In the base of the Power Chef System with the paddle attachment, add syrup and cream, cover and pull cord until whipped.
8. Serve waffles warm and top with whipped cream.

Jalapeño Corn Waffles with Tomato Avocado Herb Salad



TUPPERWARE



1 tsp. baking powder
½ cup all purpose flour
½ tsp. salt
Pinch of pepper
3 eggs, separated
½ cup milk
1 large jalapeño, deseeded, diced
¼ cup cheddar cheese, grated
½ cup corn kernels
⅓ cup beer
2 Tbsp. olive oil

1 pt. grape tomatoes, halved
1 c. scallion, thinly sliced
½ tsp. seedless cucumber, sliced into half moons
2 tbsp. olive oil
½ tsp. kosher salt
½ tsp. pepper
1 cup cilantro leaves
1 cup flat-leaf parsley leaves
1 Tbsp. small avocado, diced
½ cup yogurt
1 Tbsp. lime juice
1 Tbsp. chopped cilantro

1. Preheat oven to 220°C/425°F.
2. In a bowl, toss tomatoes, scallion, and cucumber with oil and pinch each salt and pepper. Let sit 10 minutes. When ready to serve, fold in cilantro, parsley, and avocado.
3. Dressing: In a small bowl, whisk together yogurt, lime juice, and cilantro. Add water, 1 tablespoon at a time, until it's drizzling consistency. Refrigerate until ready to use.
4. Place Silicone Waffle Form on a baking sheet; set aside.
5. In a Thatsa bowl, add baking powder, flour, salt, pepper, egg yolks, milk, jalapeño, cheese and corn, stir to mix; add beer and oil and whisk to mix.
6. Whip egg whites using an electric beater, until stiff peaks form, gently fold into to batter.
7. Distribute ½ the batter in the waffle baking form and bake for 12-13 minutes. Immediately remove from Silicone Waffle Form onto the baking sheet and bake 3-4 more minutes or until golden. Repeat with remaining batter.
8. Serve waffles warm and top with salad and drizzle dressing over salad.

Jalapeño Cornbread Waffles



TUPPERWARE



1 8.5-oz. box corn muffin mix
½ cup whole kernel corn
¾ cup cheddar cheese, shredded
1 jalapeño, deseeded and chopped
½ cup red onion, chopped

1. Preheat oven to 400° F/205° C. Place Silicone Waffle Form on baking sheet, and set aside.
2. In a medium bowl, prepare corn muffin mix as directed on box.
3. Using a spatula, fold in corn, cheese, jalapeño and onion, then spread mixture evenly into Silicone Waffle Form.
4. Bake 15–20 min. Allow to cool before unmolding. Serve as a side dish or easy appetizer. These could also be cut into bite-size portions.

Note: To cook in microwave, follow steps 2–3 and microwave on high power 3 minutes and 30 seconds. Let rest inside microwave for 1 additional minute before removing. Allow to cool before unmolding

Mexican Chocolate Waffles



TUPPERWARE



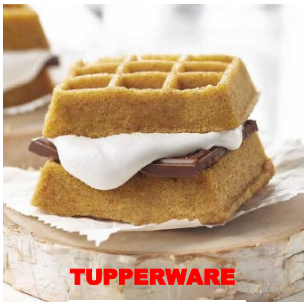
3 eggs, whites and yolks separated
1¼ cups whole milk
1 tsp. vanilla extract
½ cup granulated sugar
4 tbsp. salted butter, melted
1 tsp. kosher salt
1 tsp. baking powder
1 tsp. ground cinnamon
1¼ cup all-purpose flour
¼ cup unsweetened cocoa powder

1. Preheat oven to 400° F/205° C. Place Silicone Waffle Form on baking sheet, and set aside.
2. In a medium bowl, whisk together egg yolks, milk, vanilla, sugar, butter, salt, baking powder, cinnamon, flour and cocoa powder.
3. In the base of the Quick Chef Pro System, fitted with paddle attachment, add egg whites. Cover and turn handle until soft peaks form. Fold into flour mixture until just incorporated.
4. Pour about ½ cup of the batter into each waffle well.
5. Bake 20 minutes or until waffles are lightly crispy along the edges. Remove pan from oven; let stand 3 minutes before serving. Serve with your favorite toppings.

Note: To cook in microwave, follow steps 2–3. Place Silicone Waffle Form inside microwave and fill each cavity with ½ cup of batter. Microwave on high power 3 minutes. Let rest 3 minutes, unmold and serve.

S'mores Waffles

1 cup graham cracker crumbs
 ½ cup self-rising flour
 3 tbsp. brown sugar
 ¾ cup whole milk
 ¼ cup vegetable oil
 1 large egg
 Marshmallow fluff, optional
 Chocolate bar, optional



1. In medium bowl, mix all ingredients (except marshmallow fluff and chocolate bar) until batter is smooth.
2. Divide batter between Silicone Waffle Form and microwave on high power 2–3 minutes or until toothpick inserted in center comes out clean.
3. Let rest 1–2 minutes before inverting.
4. Cut each waffle in half and fill with a dollop of marshmallow fluff and a piece of chocolate bar or desired filling.

Spring Waffles

2 cup all-purpose flour
 ¾ tsp. kosher salt
 4 tsp baking powder
 2 tbsp. white sugar
 2 egg
 1½ cup warm milk
 ½ cup butter, melted
 1 tsp. vanilla extract



1. Preheat oven to 400° F/205° C. Place Silicone Waffle Form on baking sheet, and set aside.
2. Prepare muffin batter with additional ingredients as directed on package. Stir in Southwest Chipotle Seasoning Blend.
3. Divide batter evenly into muffin cups.
 Bake for 15–20 minutes. Remove from oven; immediately invert onto wire rack, shaking gently to remove muffins, and cool.

Optional Toppings
 Chocolate syrup
 Strawberries, sliced
 Honey
 Powdered Sugar
 Ground cinnamon
 Fresh Berries
 Whipped Topping

Sweet Potato Waffle Breakfast Sandwich

1 tsp. baking powder
 ½ cup all purpose flour, sifted
 ½ tsp. salt
 Pinch of pepper
 3 eggs, separated
 ½ cup milk
 1 tsp. maple syrup
 ½ med. sweet potato steamed and mashed
 ⅓ cup beer
 2 Tbsp. olive oil

To Serve
 8 pieces bacon
 1 Tbsp. maple syrup
 4 eggs
 Tomato, sliced, optional
 1 avocado, sliced, optional



1. Preheat oven to 220°C/425°F.
2. Place Silicone Waffle Form on a baking sheet; set aside.
3. In a Thatsa bowl, add baking powder, flour, salt, pepper, egg yolks, milk, maple syrup and sweet potato, combine using a whisk.
4. In a separate bowl, whip egg whites until stiff peaks form, gently fold into the sweet potato mixture.
5. Distribute ½ the batter in the waffle baking form and bake for 12-14 minutes. Immediately remove from Silicone Waffle Form onto the baking sheet and bake 3-4 more minutes or until golden. Repeat with remaining batter.
6. In a Chef Series fry pan, cook bacon with maple syrup in caramelized. Remove bacon from pan and fry eggs.
7. Serve waffles warm with 2 slices of bacon, one fried egg and avocado slices if desired.

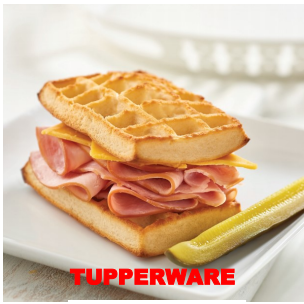
Waffle Appetizers

¾ cup flour
 1 tsp. baking powder
 ½ tsp. salt
 Pepper, to taste
 3 eggs
 ½ cup milk
 ⅓ cup beer
 2 Tbsp. olive oil
 ¼ cup green or black olives, diced



1. Preheat oven to 220°C/425°F.
2. Place Silicone Waffle Form on a baking sheet; set aside.
3. In a Thatsa bowl, add baking powder, flour, salt, pepper, eggs, milk, beer and olive oil, combine using a whisk. Add olives, stir.
4. Distribute ½ the batter in the waffle baking form and bake for 12-14 minutes. Immediately remove from Silicone Waffle Form onto the baking sheet and bake 3-4 more minutes or until golden.
5. Repeat with remaining batter.

Optional waffles substitutions
 Sundried tomatoes: substitute the olives with ½ cup tomatoes, chopped.
 Tuna: substitute the olives with ⅓ cup of tuna in oil, drained.



Waffle Bread

- 1 cup self-rising flour
- 3 Tbsp. granulated sugar
- ¼ tsp. kosher salt
- ⅓ cup beer
- ½ cup heavy cream

Make 4 waffles



1. Preheat oven to 425° F/218° C. Place Silicone Waffle Form on baking sheet and set aside.
2. Place all ingredients in Thatsa Bowl and mix until well combined.
3. Divide batter evenly between all waffle cavities and bake 12 minutes.
4. Let it cool 5 minutes before unmolding.



Waffle Fruit Ice Pops

- 2 medium bananas
- 8 oz. fruit of choice (mango, strawberry, kiwi, blackberry...)
- ½ cup sugar
- 1 tsp. lemon juice
- Popsicle sticks



1. Place Silicone Waffle Form on a baking tray and place three popsicle sticks into each waffle cavity.
2. Process all ingredients in the Power Chef System with blade attachment until smooth.
3. Pour mixture into Silicone Waffle Form. Freeze for 2 hours or until set.
4. Remove from form and cut each waffle into two pops. Serve immediately.