



Silicone Baking Forms

Muffin Form



Silicone Baking Forms

Muffin Form Features



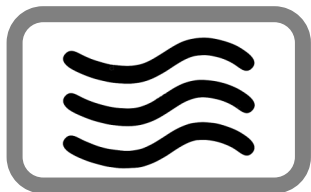
- No need for grease or spray with our non-stick interior coating
- Raised handles
- Heat distributes evenly throughout the mold
- Fits in all microwaves and ovens
- It has six 3.75 oz. sections.
- Measures 11¾" x 7½"
- 483 Royal Amethyst

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



Oven Safe
up to 428° F/220°C



Dishwasher Safe



Refrigerator Safe



Freezer Safe

Silicone Baking Forms - Muffin

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Bacon Cheddar Monkey Muffins

- 1 egg
- 2 tbsp. whole milk
- 1 can biscuit dough
- 5 slices of bacon, cooked and chopped
- ¾ cup cheddar cheese, shredded
- ¼ cup green onions



1. Preheat oven to 350° F/175° C. Place Silicone Muffin Form on a baking sheet, and set aside.
2. In a medium bowl, using a whisk, beat egg and milk until smooth.
3. Separate biscuit dough, cut into quarters, stir biscuits into egg mixture until evenly coated. Using a spatula, fold in bacon, cheese and onions.
4. Spoon mixture into Silicone Muffin Form. Bake 20–25 minutes. Allow to cool before unmolding. Serve as side dish or appetizer.

Note: To cook in microwave, follow steps 2–3. Place Silicone Muffin Form in microwave and place 4 pieces of biscuit dough mixture into each muffin form. Microwave on high power 4 minutes. Let rest 1 minute, unmold and serve. Microwave remaining dough for 2 minutes.



Blueberry Muffins

- 1½ cups self-rising flour
- 4½ tbsp. unsalted butter, room temperature
- ¼ cup whole milk
- ¼ cup sour cream or yogurt
- 1 egg
- ¾ cup granulated sugar
- ¾ cup frozen blueberries



1. Preheat oven to 350° F/175° C. Place Silicone Muffin Form on baking sheet, and set aside.
2. In base of Power Chef System, fitted with blade attachment, combine flour and butter. Cover and pull cord until coarse crumbs form; set aside.
3. In All-in-One Shaker, combine milk, sour cream, egg and sugar. Replace seal and shake until well combined.
4. Pour liquid ingredients into dry ingredients and mix until just combined. Fold in blueberries.
5. Divide batter evenly between each muffin cavity bake 30–35 minutes or until toothpick inserted in center comes out clean. 6. Allow to cool 10 minutes before unmolding.

Note: Sprinkle tops of muffins with sugar before baking for a crispy top



Cinnamon Streusel Muffins

- 1 cups all-purpose flour
- ¼ cup granulated sugar
- ½ tsp. baking powder
- ¼ tsp. baking soda
- ½ tsp. salt
- 1 egg
- ½ cup milk
- 1 tsp. vanilla
- ½ cup unsalted butter, melted and cooled

- streusel*
- ¼ cup brown sugar, packed
 - ⅛ cup all-purpose flour
 - ½ tsp. ground cinnamon
 - 1 Tbsp unsalted butter, cut into pieces



1. Preheat oven to 375° F/195° C. Place Silicone Muffin Form on baking sheet, and set aside.
2. Whisk together flour, sugar, baking powder, baking soda and salt in a medium bowl then set aside.
3. In a separate, smaller mixing bowl, whisk together egg, milk, vanilla and melted butter. Add wet ingredients to the bowl containing the dry ingredients then mix until just combined.
4. Mix streusel ingredients in a small bowl using a fork to mash the brown sugar, flour and cinnamon together with the butter until combined but still crumbly.
5. Add ½ tsp of the streusel mixture to the bottom of each muffin cup. Pour enough muffin batter over the streusel to fill each cup a little less than half full. Add an additional ½ tsp streusel mixture over the batter then finish by filling each cup with remaining muffin batter.
6. Use a straw or butter knife to lightly swirl the batter and distribute the streusel through the center of the muffin. Sprinkle all remaining streusel over the top of the muffins.
7. Bake 18–20 minutes or until a toothpick in the center comes out clean. Cool muffins for 5 minutes then remove from pan and transfer to a wire rack to cool completely.



Cranberry Oatmeal Bites

- ¾ cup warm milk
- ⅛ cup brown sugar
- ¼ cup butter melted
- 1 egg
- ¼ tsp. ground cinnamon
- Dash of salt
- 1½ cups rolled oats
- 6 Tbsp. cranberries
- 6 Tbsp. pumpkin seeds, optional
- ¼ tsp baking powder



1. Preheat oven to 350° F/175° C. Place Silicone Muffin Form on baking sheet, and set aside.
2. Whisk warm milk, brown sugar, melted butter, 2 eggs, cinnamon and salt.
3. Stir in rolled oats, dried cranberries, pumpkin seeds and baking powder.
4. Divide among six muffin cups.
5. Bake for 25 minutes.

Decadent Sour Cream Cheese Cake

- ½ cup sugar
- 1 envelope gelatin
- 1 cup water
- 1 (8-oz.) block of cream cheese, softened
- 3 Tbsp. sour cream
- 1 tsp. vanilla extract
- 6 graham crackers, crushed
- 3 Tbsp. butter, melted



1. In 2-cup Micro Pitcher, place sugar, gelatin and water. Microwave on high 1 minute 30 seconds, until sugar is dissolved and gelatin is melted. Let it cool.
2. In base of Power Chef System fitted with whip attachment, place cream cheese, sour cream and vanilla extract. Replace cover and pull cord until well combined. Add gelatin mixture and combine, pulling cord until mixture is smooth.
3. Place Silicone Muffin Form on a baking sheet and distribute mixture evenly among all muffin cavities.
4. Mix crushed graham crackers with melted butter and sprinkle evenly among all muffin forms. Press down lightly to form a crust. Freeze 4 hours or until cheesecake is set.
5. Allow 5 minutes to defrost before unmolding.

French Toast Muffins

- 1 cups milk
- 2 eggs
- ¼ cup sugar
- ½ Tbsp. vanilla extract
- ¼ tsp. ground nutmeg
- 4 cups cubed white bread
- Sliced almonds
- Maple syrup



1. Preheat oven to 350° F/175° C. Place Silicone Muffin Form on baking sheet, and set aside.
2. Whisk together milk, eggs, sugar, vanilla and ground nutmeg. Add 8 cups cubed white bread; soak 10 minutes, stirring occasionally.
3. Divide among six muffin cups; top with sliced almonds. Bake for 25 minutes.
4. Top with maple syrup.



Focaccia Bites

Dough*

- ¾ cups lukewarm water
- 1 tsp active-dry or instant yeast
- 1½ cups all-purpose flour
- 1½ tsp salt

- Olive oil
- Salt and pepper
- Chopped rosemary
- ¼ cup pesto sauce
- 5-6 grape or cherry tomatoes sliced

Makes 12

1. Preheat oven to 400° F/205° C. Place Silicone Muffin Form on baking sheet, and set aside.
2. Combine water and yeast in a mixing bowl, and stir to dissolve the yeast. Add the flour and salt to the bowl and mix until you've formed a dough.
3. Turn the dough out onto a clean work surface along with any loose flour still in the bowl. Knead until all the flour is incorporated, and the dough is smooth and elastic, about 5 minutes. The dough should still feel moist and slightly tacky. If it's sticking to your hands and countertop like bubble gum, work in more flour, one tablespoon at a time, until it is smooth. Transfer dough into an oiled bowl, cover with a clean damp kitchen towel and let rise for an hour.
4. Press 1.2 oz dough into each 12 muffin forms. Let sit for one hour.
5. Brush top of each dough with olive oil, sprinkle with salt, pepper and chopped rosemary. Spread each top with 1 teaspoon pesto and couple slices of tomatoes.
6. Bake for 15-18 minutes, or until puffed and golden.

* You can use refrigerated pizza dough.

Ham & Eggs

- 6 Canadian bacon slices
- 6 eggs
- Salt and pepper, to taste



TUPPERWARE



1. Preheat oven to 350° F/175° C. Place Silicone Muffin Form on a baking sheet, and set aside.
2. Press one Canadian bacon slice in each cavity.
3. Crack one egg per cavity.
4. Season with salt and pepper.
5. Bake for 12-14 minutes.



Ham & Cheese Quiche Muffins

- 3 eggs
- ½ cup cubed ham (small cubes)
- ¼ large green onion, chopped including greens
- ½ small diced tomato
- ½ tsp salt
- ¼ tsp pepper
- ½ cup grated cheddar cheese



1. Preheat oven to 400° F/205° C. Place Silicone Muffin Form on a baking sheet, and set aside.
2. In a small Thatsa whisk eggs, add the ham, onion, tomato, salt, pepper and half of the cheese to the bowl, mix thoroughly.
3. Divide mixture between six muffin cups.
4. Sprinkle cheese over all muffins.
5. Bake for 15-20 minutes.



Pecan Sticky Buns

- 1 tbsp. salted butter
- ¼ cup brown sugar
- ½ cup pecans, chopped
- 1 pkg. refrigerator tube cinnamon buns



1. Preheat oven to 375° F/190° C. Place Silicone Muffin Form on a baking sheet, and set aside.
2. In the 2-cup Micro Pitcher, stir together butter, sugar and pecans. Microwave on high power 40 seconds. Remove from microwave and stir to coat pecans. Distribute pecan mixture evenly among all muffin forms.
3. Remove cinnamon buns from tube and cut dough into quarters. Place three pieces of the dough into each muffin well on top of pecans.
4. Bake 20 minutes or until just golden brown on top. Remove from oven, let stand 3 minutes. Turn pan over a plate to release sticky buns. Serve warm.

Note: Quickly and easily chop whole pecans using the Chop 'N Prep Chef. Note: To cook in microwave, follow steps 2–3. Microwave on high power 3 minutes and 30 seconds. Let cool slightly, unmold and serve.



Simply Delicious Sour Cream Muffin

- 1½ cup self-rising flour
- 4½ tbsp. unsalted butter
- ½ cup milk of choice
- ½ cup sour cream
- 1 egg
- ¾ cup granulated sugar
- 1 tsp. vanilla extract



1. Preheat oven to 350° F/175° C. Place Silicone Muffin Form on a baking sheet, and set aside.
2. In All-in-One Shaker, combine milk, sour cream, egg and sugar. Replace seal and shake until well combined. Place dry ingredients in Thatsa Bowl, pour liquid ingredients into dry ingredients and mix until just combined. Pour batter into Silicone Muffin Form. .
3. Bake 25-30 minutes or until just golden brown on top. Remove from oven, let stand 3 minutes. Turn pan over a plate to release muffins. Serve warm.



Southwest Corn Muffins

- 1 pkg. (6.5 – 8.5 oz.) corn muffin mix
- ¼ cup red pepper, diced
- 1 extra-large egg
- ½ cup whole milk
- half of a (4.5 oz.) can of chopped green chilies
- 1 tsp. southwest chipotle seasoning blend*



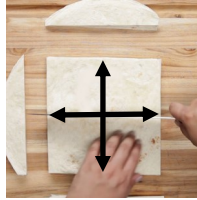
1. Preheat oven to 350° F/175° C. Place Silicone Muffin Form on a baking sheet, and set aside.
2. In a small Thatsa bowl mix together all ingredients. Let rest 5 minutes.
3. Pour batter into Silicone Muffin Form.
4. Bake 15-20 minutes or until just golden brown on top. Remove from oven, let stand 3 minutes. Turn pan over a plate to release muffins. Serve warm.

* Ask your consultant for this recipe or use Taco seasoning.

Taco Cups

- 1 lb. lean ground beef
- 3 Tbsp. taco seasoning
- 1 (6 oz.) can diced tomato
- 1 (4 oz.) can diced green chilies,
- 1½ cups shredded sharp cheddar cheese
- 6 large flour tortillas

Cutting Tortillas



TUPPERWARE



1. Preheat oven to 375° F/190° C. Place Silicone Muffin Form on a baking sheet, and set aside.
2. In a large skillet, brown the ground beef and drain any remaining fat. Transfer to a bowl.
3. Add taco seasoning, tomatoes and green chiles to the ground beef and stir to combine.
4. Cut flour tortillas into a square shape and cut each into 4 smaller equally sized square pieces.
5. Generously coat a standard size muffin tin with nonstick cooking spray.
6. Line each cup of prepared muffin tin with a tortilla sheet.
7. Add 1½ tablespoons taco mixture. Top with 1 tablespoon of cheese. Press down and add another layer of tortilla sheet, taco mixture, and a final layer of cheese.
8. Lightly brush the top edges of the tortilla with cooking oil.
9. Bake 18-20 minutes until cups are heated through and edges are golden brown.

Turkey Meatloaf Muffins

- 1 lb. lean ground turkey
- 1 egg, slightly beaten
- 1 tsp. dry mustard
- ½ tsp salt
- ¼ tsp. ground black pepper
- 1 garlic clove, minced
- 1 tsp. Worcestershire sauce
- ½ cup onion, diced

Topping

- ½ cup ketchup, divided



TUPPERWARE



1. Preheat oven to 375° F/190° C. Place Silicone Muffin Form on a baking sheet, and set aside.
2. In a Thatsa bowl mix together meatloaf ingredients plus ¼ cup of the ketchup.
3. Divide mixture into 6 balls, place in each cavity of the Silicone Muffin Form, press lightly, then top each meatloaf with 1-2 Tbsp. of ketchup.
4. Bake for 35-40 minutes