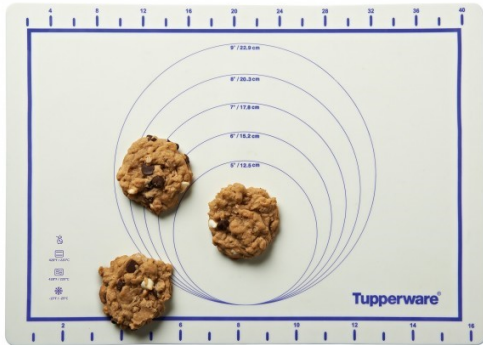


SILICONE
WONDER MAT
RECIPES & COOKING GUIDE

You'll wonder how you lived without it. Line cookie sheets and baking pans to eliminate the need for grease, nonstick spray, foil or parchment paper. It's microwave, freezer, fridge and oven safe (up to 425° F/220° C). Wipes clean easily. In Berry Bliss/Sugar. Dishwasher safe



Silicone Wonder® Mat

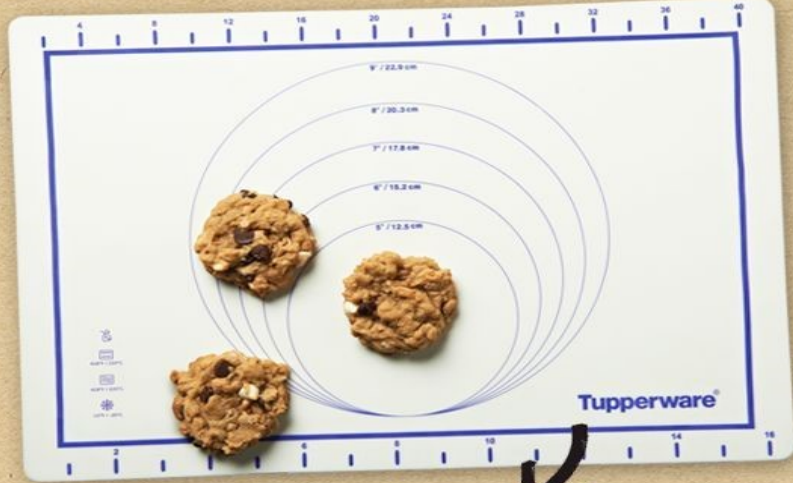
After you bake the perfect batch of cookies, you have more important things to do than clean up (like sharing photos of them online or even just...eating them?). The Silicone Wonder® Mat is a longtime Tupperware favorite of cooks, bakers and candy makers at every level.

- **Stay flexible.** Not just for sweets, the Silicone Wonder® Mat is ideal for baking biscuits, chicken, fish, appetizers, veggies and more.
- **No greasing or spraying is necessary** so you can **cut the fat** for healthier versions of all your favorite meals and treats.

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SILICONE WONDER MAT RECIPES

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- BBQ Chicken Nuggets
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- Let it snow Mix
- Maple Pecan Cookies
- Microwave Caramels
- Minty Cocoa Fudge Sandwich Cookies
- Monster Cookies



Eliminates



GREASE



NONSTICK
SPRAY

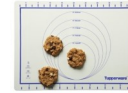


FOIL AND
PARCHMENT PAPER

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1. Preheat oven to 350° F/175° C.
2. In a medium bowl, mash bananas using a fork until no large lumps remain.
3. Add oats and raisins and mix well using a spatula.
4. On a baking sheet lined with Silicone Wonder Mat, divide batter into 12 even portions. Using hands, press firmly so the bananas bind the cookie together.
5. Bake 10–12 minutes until lightly browned

3 Ingredient Oatmeal Cookie

- 2 ripe bananas
- 2 cups rolled oats or quick cooking oats
- ½ cup raisins or cranberries

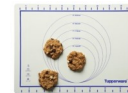


Almond Biscotti

- 1 cup whole almonds
- 2½ cups all purpose flour
- 1½ teaspoon baking powder
- ½ teaspoon salt
- ½ cup granulated sugar
- ¾ cup brown sugar
- 3 large eggs (room temperature)
- ½ cup olive oil
- 1 tsp. pure almond extract
- ½ tsp. pure vanilla extract
- 1 tsp. lemon zest



1. Preheat oven to 325° F. Position rack in the center. Line baking sheet with Wonder Mat.
2. Spread almonds on a baking sheet and toast in oven for about 12-15 minutes.
3. Meanwhile, in a medium bowl, whisk together the dry ingredients (flour, baking powder, salt and sugars).
4. In a large bowl, whisk eggs. Add olive oil, extracts, and zest. Whisk lightly together.
5. When almonds are toasted, remove from oven, allow to cool for 15 minutes, place in the Chop N Prep and coarsely chop.
6. Add flour mixture to egg mixture; stir with wooden spoon until just incorporated.
7. Fold in chopped almonds.
Divide dough into half. Place each half on a large cookie sheet lined with Wonder Mat. With damp fingers, shape into a log shape.
8. Bake for approximately 30 minutes or until golden brown in color and firm. Let cool slightly.
9. Remove from baking sheet and transfer to cutting board.
10. Using a serrated knife, slice cookies at an angle about ½- ¾ inch thick.
11. Place slices (standing up) back on the baking sheets, and return them to the oven for about another 10 - 15 minutes (the longer they stay in the oven, the crispier they get).
12. Place on a wire rack to cool.



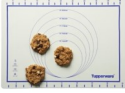
1. Preheat oven to 425°F.
2. Place balsamic vinegar, olive oil, garlic, sugar, rosemary, oregano and sage in the base of the Power Chef System, with blade attachment. Place cover on and pull until finely chopped.
3. Season chicken with salt and pepper.
4. Cut vegetables and place in a medium Thatsa bowl, add chicken, pour balsamic mixture over and mix well.
5. Line baking sheet with Silicone Wonder Mat, arrange everything onto the prepared baking sheet spread out in a single layer, separating the vegetables from the chicken or it will steam instead of roast. Bake about 20 to 25 minutes, or until the chicken is cooked through and the vegetables are roasted and tender.

Balsamic Chicken and Vegetables

- ¼ cup balsamic vinegar
- 2 Tbsp. extra virgin olive oil
- 2 gloves garlic, smashed
- ½ tsp. sugar
- 1½ Tbsp. fresh rosemary
- ¼ Tbsp. dried oregano or thyme
- 2 leaves fresh sage, chopped
- 8 (4 oz.) boneless skinless chicken thighs, trimmed of fat
- 1 tsp. kosher salt
- fresh black pepper, to taste
- cooking spray
- 10 medium asparagus, ends trimmed, cut in half
- 2 red bell peppers
- 1 red onions, chopped in large chunks
- ½ cup carrots, sliced in half long, cut into 3 -inch pieces
- 5 oz. sliced mushrooms

BBQ Chicken Nuggets

- 1½ lbs. boneless skinless chicken breast
- 1 tsp. course kosher salt
- ¼ tsp. black pepper
- ¼ cup all purpose flour
- ½ cup BBQ sauce
- ¾ cup breadcrumbs
- Nonstick cooking spray



1. Preheat oven to 400°F.
2. Cut chicken breast into 1" chunks.
3. In a medium bowl combine salt, pepper and flour, add chicken seal bowl and shake to coat chicken.
4. Add BBQ sauce to the bowl, reseal and shake again to coat chicken pieces.
5. Add breadcrumbs, reseal bowl, shake to coat chicken pieces.
6. Line cookie sheet with Silicone Wonder Mat and spread chicken pieces onto Wonder Mat, spray chicken with Nonstick cooking spray.
7. Bake 12-15 minutes or until reaching an internal temperature of 165°F.

Berry Patriotic Cookie Cake

- 1 (1 lb.) pkg. break apart sugar cookie dough
- 1 cup heavy cream
- 3 tbsp. confectioners' sugar
- 1 tsp. vanilla extract
- 8-10 small strawberries, hulled & sliced
- ½ cup blueberries



1. Preheat oven to 350° F/175° C.
2. Place dough ¼" apart on Silicone Wonder Mat so dough will touch when baking. Allow to cool completely, remove from Silicone Wonder Mat and place on cutting surface or serving dish.
3. Place heavy cream, confectioners' sugar and vanilla in base of Power Chef Whip Accessory. Cover and turn handle until stiff peaks form.
4. Spread whipped cream over cooled cookie dough.
5. Place blueberries in top left corner. Then place sliced strawberries in lines to mimic the lines on a flag.

Brownie Brittle

- 1 (18-oz.) box brownie mix
- Egg, oil and water according to box directions



1. Preheat oven to 325° F/162° C.
2. In a medium bowl, mix together ingredients until well combined.
3. Spread 1 cup batter onto baking sheet lined with Silicone Wonder Mat.
4. Bake 20-25 minutes. Allow to cool completely before breaking into large pieces (without cutting directly on Mat).
5. Repeat with remaining batter.
6. Store in a sealed Tupperware container.

Buckeye Candy

- 1 cup butter
- 2 cups peanut butter
- 3½ cups powdered sugar
- 2 cups chocolate chips (12 oz.)
- ¼ lb. paraffin, (½ bar gulf wax), chopped



1. In a medium Thatsa bowl, mix butter and peanut butter, slowly add a cup of powdered sugar at a time, while blending until all has been added.
2. Forms into balls the size of buckeyes.
3. Place chocolate chips in Stack Cooker 1¼-Qt. Casserole base and microwave at 70% power for 3-4 minutes or until melted. Stir halfway through to check.
4. Using a toothpick, dip peanut butter balls in chocolate, leaving a part of the ball uncovered about the size of a dime.
5. Place on Silicone Wonder mat to dry.

Butterscotch Pecan Shortbread Cookies

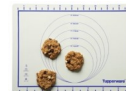
- 1½ cups all-purpose flour
- ½ cup packed brown sugar
- ¼ cup granulated sugar
- ¼ cup chopped toasted pecans
- 1 4-serving-size package butterscotch instant pudding and pie filling mix
- 1 cup butterscotch-flavor pieces
- ¾ cup shortening
- ¼ cup softened butter



1. Preheat oven to 350° F/175° C degrees.
2. In a large bowl, mix together flour, brown sugar, sugar, pecans, pudding mix and butterscotch pieces.
3. Beat or stir in ¾ cup shortening and ¼ cup softened butter until crumbly. Use your hands to knead mixture until a dough forms.
4. Shape dough into 1¼-inch balls. Place 2 inches apart onto a cookie sheet lined with a Wonder Mat. Flatten slightly, smoothing edges as necessary.
5. Bake for 7 to 9 minutes or until edges are lightly browned. Cool for 2 minutes on cookie sheet.
6. Transfer cookies to a wire rack; cool.

Candied Nuts

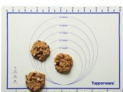
- 1 egg white
- 1 tsp. ground cinnamon
- 2 tbsp. brown sugar
- 2 tbsp. granulated sugar
- 1 (8.75-oz.) container of mixed salted nuts



1. Preheat oven to 300° F/148° C.
2. Combine ingredients in medium bowl and stir until evenly coated.
3. Place Silicone Wonder Mat on cookie sheet, and spread nut mixture over Silicone Wonder Mat.
4. Bake 30 minutes, stirring nut mixture halfway through.

Caramel Bites

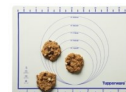
- ¾ cup dulce de leche (milk caramel spread)
- 40 vanilla wafer cookies
- 1 cup sweetened, shredded coconut



1. Place dulce de leche spread in the Stack Cooker 3-Qt. Casserole and microwave on high power 45 seconds. Whisk until smooth.
2. Place vanilla wafers into base of Power Chef System fitted with blade attachment. Cover and pull cord several times until wafers are crushed.
3. Mix crushed wafers into the dulce de leche until evenly combined. Refrigerate 10 minutes until slightly firm.
4. Scoop out tablespoon-sized balls and roll in coconut until covered.
5. Place on baking sheet lined with Silicone Wonder Mat and freeze 10 minutes to set.
6. Store in sealed Tupperware container in the refrigerator.

Cardamom Snaps

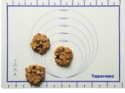
- ¾ cup shortening
- 1 cup packed brown sugar
- 1 teaspoon baking soda
- 2 teaspoons ground cardamom
- 1 teaspoon ground cinnamon
- ¼ cup mild-flavored molasses
- 1 egg
- 2 ¼ cups all-purpose flour
- ¼ cup granulated sugar



1. In a mixing bowl beat shortening with an electric mixer on medium to high speed for 30 seconds. Add the brown sugar, baking soda, 1-½ teaspoons of the cardamom, and the cinnamon. Beat on medium to high speed until combined. Beat in molasses and egg. Beat in as much of the flour as you can with the mixer. Stir in remaining flour.
2. Shape dough into 1-inch balls. Roll balls in mixture of granulated sugar and remaining ½ teaspoon cardamom to coat. Place balls 2 inches apart on a cookie sheet lined with the Wonder Mat.
3. Bake in 375° F oven about 10 minutes or until edges are set and tops are slightly cracked. Cool on wire rack. Package 6 cookies in a small glass tumbler; seal with waxed paper; tie with string. Makes about 48 cookies.

Cereal Bars

- 1 cup old fashioned oats
- 1 cup whole wheat flour
- 1 cup all-purpose flour
- ½ tsp. table salt
- 1 tsp. baking powder
- 1 egg
- 1 stick unsalted butter, melted
- ½ tsp. vanilla
- ½ cup honey
- 10 tbsp. desired jam for filling



1. Preheat oven to 350° F/175° C.
2. Place oats into base of Power Chef fitted with blade attachment. Cover and pull cord until oats are finely cut.
3. In a medium bowl, combine oats, both flours, salt and baking powder.
4. In a small bowl, stir together egg, melted butter, vanilla and honey.
5. Pour butter mixture into flour and stir until combined.
6. Place dough onto Silicone Wonder Mat and roll out until approximately ¼" thick. Trim off edges of dough with the edge of the Silicone Spatula to make a rectangle. Using the edge of the Silicone Spatula, make as many 3½ x 4" rectangles as possible with the dough. Re-roll any remaining dough.
7. Spread 1 tbsp. of jam or chopped strawberries onto each piece of dough. Fold dough into thirds to close the bar and gently press down the ends. Place bars onto baking pan lined with Silicone Wonder Mat. If desired, sprinkle with oats and bake for 15 minutes or until lightly brown.
8. Store in sealed container up to three days or freeze up to one month.

Cheese Crackers

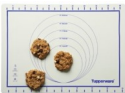
- ¾ cup all-purpose flour, plus more for rolling
- 2 tbsp. salted butter
- ¼ tsp. baking soda
- ⅛ tsp. turmeric
- 2 tsp. water
- ¼ tsp. white vinegar
- ½ cup shredded sharp orange or yellow cheddar cheese
- 2 tbsp. grated Parmesan cheese
- ½ tsp. kosher salt



1. Preheat oven 350° F/175° C.
2. In the base of the Power Chef System fitted with the blade attachment, combine flour, butter, baking soda, turmeric, water, vinegar, cheddar and Parmesan.
3. Cover and pull cord until dough forms. Remove dough from base of Power Chef® System and form into a ball.
4. On a floured surface using a rolling pin, flatten dough into a 1/8" -thick rectangle. Using a cookie cutter, cut into desired shapes. Prick shapes with tines of a fork. Transfer cracker shapes onto a baking sheet lined with the Silicone Wonder Mat. Sprinkle crackers with salt.
5. Bake 10 minutes or until edges of crackers are lightly browned. Remove and transfer crackers to cooling rack. Let cool completely, about 15 minutes. Store in a liquid-tight container up to 3 days.

Cheesy Broccoli Pockets

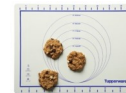
- ½ cup chopped steamed broccoli florets
- ½ cup Cheddar, shredded
- ¼ cup mayonnaise
- 1 garlic clove, peeled and crushed
- 4 dashes hot sauce
- Pinch of ground nutmeg
- 1 round layer prepared pie dough



1. Preheat oven to 375° F/190° C.
2. Use the Grate Master Shredder, shred ½ cup Cheddar.
3. In a medium bowl, stir together broccoli, Cheddar, mayonnaise, garlic, hot sauce and nutmeg. Add salt and pepper to taste.
4. Cut pie dough sheet in quarters, creating four wedge shapes; divide broccoli mixture evenly between the four pieces of dough. Fold dough over itself, enclosing the broccoli, and crimp edges together with tines of a fork.
5. Place broccoli pockets onto baking sheet lined with Silicone Wonder Mat. Place pan in oven and bake 16 –18 minutes or until dough is golden brown. Remove pan from oven, let stand 10 minutes. Serve warm or refrigerate, sealed in a Tupperware container up to 3 days.

Chocolate Almond Cookies

- 1 cup whole almonds
- 2 tbsp. cocoa powder
- ¼ tsp. salt
- ¼ tsp. baking soda
- 3 tbsp. honey



1. Preheat oven to 350° F/175° C .
2. Assemble Grate Master Shredder with small cone attachment and place bowl underneath. Add almonds to hopper chamber, turn handle to grind the almonds, pressing down with plunger as necessary.
3. Add remaining ingredients to the bowl of ground almonds and use spatula to mix until fully combined. If necessary, add an extra drizzle of honey or a little water if the dough is too dry to form.
4. Place Silicone Wonder Mat over baking sheet.
5. Using tablespoon, drop dough onto Silicone Wonder Mat.
6. Bake for 6–8 minutes. Cookies will look underdone—leave on baking sheet for 10 minutes to cool.

Chocolate Brownie Truffles

½ cup unsweetened applesauce
 1 cup sugar
 1 tsp. vanilla extract
 2 eggs
 ½ cup all-purpose flour
 ⅓ cup cocoa powder
 ¼ tsp. baking powder
 ¼ tsp. salt
 14 oz. bag candy melts
 assorted sprinkles



TUPPERWARE



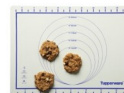
1. In the Stack Cooker 3-Qt. Casserole, place first 8 ingredients (through salt) and mix with a Saucy Silicone Spatula until well combined.
2. Microwave uncovered on high power 4–5 minutes, or until a toothpick comes clean. Remove from microwave and cool.
3. Using an Ice Cream Scoop, form cake into small balls and press together. Place on a baking sheet lined with a Silicone Wonder Mat.
4. Place candy melts in Stack Cooker 1-¾ Qt. Casserole. Microwave on high power 1–2 minutes and mix until smooth.
5. Hold the truffle on a fork and dip into melted candy until completely covered, allowing excess to drip back into container. Place on baking sheet and decorate with assorted sprinkles, or drizzle a contrasting color over the top to make designs.
6. Chill in refrigerator until chocolate is set.

Chocolate Caramel Thumbprints

1 egg
 ¼ cup butter, softened
 ¾ cup sugar
 2 tablespoons milk
 1 teaspoon vanilla
 1 cup all-purpose flour
 ¾ cup unsweetened cocoa powder
 ¼ teaspoon salt
 16 vanilla caramels, unwrapped
 3 tablespoons whipping cream
 1 ¼ cups finely chopped pecans
 ½ cup (3 ounces) semisweet chocolate pieces
 1 teaspoon shortening



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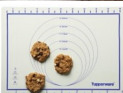
1. Preheat oven to 350 degrees F. Line a cookie sheet with the Silicone Wonder Mat.
2. Separate egg; place yolk and white in separate bowls. Cover and chill egg white until needed. In a large mixing bowl beat butter with an electric mixer for 30 seconds. Add sugar and beat well. Beat in egg yolk, milk, and vanilla.
3. In another bowl stir together the flour, cocoa powder, and salt. Add flour mixture to butter mixture and beat until well combined. Wrap the cookie dough in plastic wrap and chill for 2 hours or until easy to handle.
4. In a small saucepan heat and stir caramels and whipping cream over low heat until mixture is smooth. Set aside.
5. Slightly beat reserved egg white. Shape the dough into 1-inch balls. Roll the balls in egg white, then in pecans to coat. Place balls 1 inch apart on prepared cookie sheet. Using your thumb, make an indentation in the center of each cookie.
6. Bake for 10 minutes or until edges are firm. If cookie centers puff during baking, repress with your thumb. Spoon melted caramel mixture into indentations of cookies. Transfer cookies to wire racks; cool. (If necessary, reheat caramel mixture to keep it spoonable.)
7. In another saucepan heat and stir chocolate pieces and shortening over low heat until chocolate is melted and mixture is smooth. Let cool slightly. Drizzle chocolate mixture over tops of cookies.* Let stand until chocolate is set. Makes 36 cookies.

Chocolate Chip Cookie Dough Truffles

¼ cup butter, softened
 ¼ cup packed brown sugar
 1 tablespoon vanilla
 1 cup all-purpose flour
 1 cup miniature semisweet chocolate pieces
 4 ounces dark chocolate or semisweet chocolate, chopped
 4 ounces chocolate-flavor candy coating, chopped
 1 tablespoon shortening



TUPPERWARE



1. Line cookie sheet with Silicone Wonder Mat.
2. In a medium bowl beat butter, brown sugar, and vanilla with an electric mixer on medium speed until combined. Beat in flour just until combined. Stir in chocolate pieces. Shape dough into 1-inch balls. Place on prepared baking sheet. Cover; freeze about 30 minutes or until firm.
3. Place chopped chocolate, candy coating, and shortening in the Stack Cooker ¾-Qt. Casserole/Cover and microwave on high power 2 minutes, stirring every 30 seconds, until smooth.
4. Using a fork, dip balls into chocolate mixture, allowing excess chocolate mixture to drip back into saucepan. Place dipped balls on the baking sheet. Let stand or chill about 30 minutes or until set. Lightly drizzle with the remaining melted chocolate mixture.
5. Store in sealed Tupperware container in refrigerator.

Chocolate Cinnamon Pretzels

12 oz. small pretzels
 ¼ cup oil
 3 tbsp. granulated sugar
 1½ tsp. ground cinnamon
 1½ cups chocolate chips



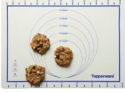
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1. Line cookie sheet with Silicone Wonder Mat.
2. Place pretzels into the Stack Cooker 3-Qt. Casserole.
3. In small bowl, whisk together oil, sugar and seasoning. Pour over pretzels. Stir until pretzels are thoroughly coated.
4. Microwave, uncovered, on high power 1 minute. Remove and stir. Microwave on high power 1 minute more. Remove and stir.
5. Pour chocolate chips over hot pretzels and stir. Heat from pretzels will melt chocolate. Stir until chocolate is melted and pretzels are well coated.
6. Pour pretzels onto Silicone Wonder Mat. To set the chocolate quickly, place in freezer 15–20 minutes.
7. For individual covered pretzels, lay pretzels out in a single layer. If allowed to set in a mound or multiple layers, you will need to break apart in chunks

Chocolate Coconut Macarons

- 1½ cups sweetened coconut
- 2 large egg whites, room temperature
- ¼ tsp. coarse kosher salt
- 1 tbsp. unsweetened cocoa powder
- 3 tbsp. granulated sugar
- ¼ cup mini chocolate chips, optional



1. Preheat oven to 350°F/175°C.
2. While oven preheats, place coconut in a single layer on a baking sheet covered with Silicone Wonder Mat.
3. Once oven is ready, place baking sheet into the oven 5-7 minutes or until coconut is light brown. Watch carefully so coconut doesn't burn.
4. Place egg whites and salt in base of Power Chef base with Whip Accessory, whip until soft peaks form.
5. Add remaining ingredients, and whip until blended.
6. Fold in toasted coconut using Silicone Spatula.
7. Using a teaspoon, drop spoonfuls of the mixture onto the baking sheet, still covered with Silicone Wonder Mat.
8. Place cookies in oven and bake 15-20 minutes until outside is set but the insides should still be moist.

Chocolate Covered Apples

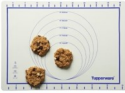
- 2 Granny Smith apples
- ¼ cup dark chocolate chips
- ¼ cup each chopped toasted pumpkin seeds, nuts, and candies



1. Place dark chocolate chips in 2-cup Micro Pitcher. Microwave on high power 30 seconds. Stir, return to microwave. Microwave 30 seconds more, stir. Repeat as needed.
2. Holding by the stem, dip apple in chocolate, allowing excess to drip off.
3. Dip apple in toasted pumpkin seeds, nuts, and candies. Place upright on Silicone Wonder Mat; let stand until set.
4. Slice apples, serve at room temperature. Refrigerate, covered, up to 3 days.

Chocolate Covered Peanut Butter Pretzels

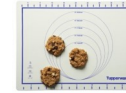
- 40 mini pretzel twists
- ¼- ½ cup peanut butter
- 1-2 ounces dark chocolate or milk chocolate, coarsely chopped



1. Line a baking sheet with Silicone Wonder Mat; set aside.
2. Spread half of the pretzels with peanut butter. Top with the remaining pretzels. Arrange pretzel sandwiches on the prepared baking sheet.
3. In a MicroPitcher microwave chocolate on 100 percent power (high) for 30 to 60 seconds or until melted, stirring every 30 seconds. Drizzle melted chocolate over pretzel sandwiches. Let stand until chocolate is set.
4. Store in an airtight container in the refrigerator for up to 1 week.

Chocolate Covered Potato Chips

- 1½ cup water
- 1 cup chocolate chips
- 3-4 cups ridged potato chips



1. Microwave water in a 2-cup/500 mL Micro Pitcher on high for 2 minutes.
2. Pour chocolate chips into 1-cup/250 mL Micro Pitcher.
3. Place 1 cup Micro Pitcher into 2-cup/500 mL Micro Pitcher so the 1-cup/250 mL Micro Pitcher is submerged in water.
4. Let sit for 30-60 seconds and then stir. Repeat until chocolate is smooth.
5. Dip potato chips into melted chocolate until partially coated. Lay out on Silicone Wonder® Mat. Repeat until chocolate has been used. Chill until chocolate is set, 10-15 minutes in the freezer.

Chocolate Covered Strawberries

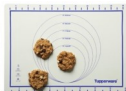
4 oz. semisweet chocolate
1 lb. strawberries, (approx. 20)

Optional Toppings

Kraft Caramel bits (microwave and drizzle)
Crushed Oreos
Crushed Candy Canes
Chopped toasted pecans
Chopped toasted almonds
Course sugar mixed with cinnamon
Sea Salt
Candy Sprinkles



TUPPERWARE



1. Line a cookie sheet with the Silicone Wonder Mat.
2. In the base of the Stack Cooker 1- $\frac{3}{4}$ qt. Casserole add chocolate and microwave for 1 minute, stir, microwave in increments of 15 seconds, if more time is needed.
3. Holding the strawberry by the stem, dip in the melted chocolate and allow to excess chocolate to drip off.
4. Repeat with remaining berries.
5. Refrigerates berries at least 30 minutes until firm.

Chocolate Crinkles

4 eggs
1 $\frac{3}{4}$ cups granulated sugar
4 ounces unsweetened chocolate, melted and cooled slightly
 $\frac{1}{2}$ cup cooking oil
2 teaspoons baking powder
2 teaspoons vanilla
2 cups all-purpose flour
 $\frac{3}{4}$ cup demerara sugar or turbinado sugar



TUPPERWARE



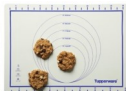
1. In a large bowl, combine eggs, granulated sugar, melted chocolate, oil, baking powder, and vanilla. Beat with an electric mixer on medium speed until combined, scraping side of bowl occasionally. Gradually beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour. Divide dough in half. Cover and chill for 2 to 24 hours or until dough is easy to handle.
2. Preheat oven to 375 degrees F. Line cookie sheet with Silicone Wonder Mat; set aside. Place demerara sugar in a small bowl. Shape one portion of dough into 1/2-inch balls. Shape the remaining portion of dough into 1-inch balls. Roll balls in demerara sugar to coat generously. Place balls 1 inch apart on prepared cookie sheet.
3. Bake small cookies in the preheated oven about 8 minutes or until edges are set and tops are dry. Bake large cookies about 10 minutes or until edges are set and tops are dry. Do not overbake cookies.
4. Transfer cookies to a wire rack; let cool. (Cookies will deflate slightly upon cooling.) Makes about 72 small and 36 large cookies.

Chocolate Crunch Clusters

6 oz. butterscotch chips
6 oz. chocolate chips
1 cup salted peanuts
1 cup rippled potato chips



TUPPERWARE



1. Line cookie sheet with Silicone Wonder Mat.
2. In the base of the Stack Cooker 1- $\frac{3}{4}$ qt. casserole add butterscotch and chocolate chips.
3. Microwave on 50% power for 4-6 minutes, stirring twice.
4. Stir in peanuts and crushed potato chips.
5. Drop by teaspoonful's onto Silicone Wonder Mat.
6. Refrigerate until set.

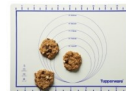
Chocolate, Hazelnut, & Caramel Thumbprint Cookies

1 cup all-purpose flour
 $\frac{1}{2}$ cup Dutch-process cocoa powder
 $\frac{1}{2}$ cup butter, softened
 $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
1 egg yolk
2 tablespoons milk
1 teaspoon vanilla extract

1 cup finely chopped hazelnuts (filberts)
1 egg white, lightly beaten
14 vanilla caramels, unwrapped
3 tablespoons whipping cream
 $\frac{1}{2}$ cup semisweet chocolate pieces
1 teaspoon shortening
Toasted whole hazelnuts



TUPPERWARE

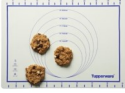


1. Preheat oven to 350 degrees F. line cookie sheets with silicone wonder mats; set aside.
2. In a small bowl combine flour and cocoa powder; set aside.
3. In a medium bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add sugar and salt; beat until combined, scraping bowl occasionally. Beat in egg yolk, milk, and vanilla until combined. Beat in as much of the flour mixture as you can with the mixer. Using a wooden spoon, stir in any remaining flour mixture. Cover; chill for 1 hour.
4. Shape dough into 1-inch balls. Place the 1 cup chopped hazelnuts on a sheet of waxed paper. Dip balls in egg white and roll in hazelnuts. Place 1 inch apart on prepared cookie sheets. Using your thumb, make an indentation in the center of each cookie. Bake for 10 to 12 minutes or until edges are firm.
5. Meanwhile, for filling, in a small saucepan cook caramels and cream over low heat until caramels are melted and the mixture is smooth, stirring frequently.
6. Immediately after removing cookies from the oven, use the rounded side of a 1-teaspoon measuring spoon to press down the center of each cookie. Transfer to wire racks; cool. Spoon about 1 teaspoon filling into the center of each cookie.
7. In a MicroPitcher combine chocolate pieces and shortening. Microwave on 100 percent power (high) for 30 to 45 seconds or until softened; stir until smooth. Place a small mound of chocolate on top of each cookie. Top with a whole hazelnut. Let stand until chocolate is set.

Chocolate Sandwich Cookies

1 cup sugar
¼ 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
¼ cup cocoa powder

Filling
1½ cups powdered sugar
½ cup vegetable shortening
1 tsp. vanilla
1 tbsp. cold water



1. Preheat oven to 325° F/162° C.
2. In Thatsa Medium Bowl, mix sugar, butter, salt and espresso powder using spatula, until well combined.
3. Add egg, water, vanilla and mix until well incorporated. Then add flour, cocoa powder and mix until a stiff dough forms.
4. Scoop dough using a teaspoon and place on Silicone Wonder Mat, 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 Wonder Mat.
5. Place shortening in base of Power Chef System 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.
6. 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.

Chocolatey Party Mix

3 cups corn cereal squares
3 cups rice cereal squares
3 cups toasted whole grain oat circles
2 cups small pretzels
2 (11-oz.) bags desired chocolate chips; dark, milk, white, semi-sweet
1 (10-oz.) bag mini candy coated chocolates



1. In a large bowl combine cereals and small pretzels.
2. Place chocolate chips in Stack Cooker 1¼-Qt. Casserole base and microwave at 70% power for 3–4 minutes or until melted. Stir halfway through to check. If using white chocolate start with 1–2 minutes, and then stir and microwave in 15–20 second increments until melted.
3. Pour melted chocolate over cereal mixture, seal and shake to coat cereal with chocolate. Wait for chocolate to cool slightly before adding candy coated chocolates to keep the color from running.
4. Spread onto Silicone Wonder Mat to dry and set the chocolate. Break apart into chunks to serve.

Christmas Candy

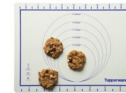
2 cups white chocolate chips
½ cup sweetened condensed milk
½ cup cranberries
½ cup peanut or any type of nuts desired



1. Place chocolate chips and sweetened condensed milk into the Stack Cooker 1¼-Qt. Casserole. Microwave on high power 2–3 minutes, or until chips are melted, stopping every minute to stir.
2. Scoop out tablespoon-sized portions onto baking sheet lined with Silicone Wonder Mat.
3. Sprinkle bites with cranberries and peanuts, pressing down as necessary to make stick.
4. Refrigerate until set, about 10 minutes.
5. Store in a sealed Tupperware container in refrigerator.

Cinnamon Apple Chips

1 apple, any type
1 tsp. ground cinnamon

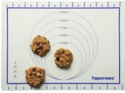


1. Preheat oven to 225° F/107° C
2. Attach apple (no need to core) to the food guider, set round knob to #2 for thicker slices, or #1 for thinner slices.
3. Place apple slices on two baking sheets lined with Silicone Wonder Mat and sprinkle with cinnamon.
4. Bake both sheets at the same time, on upper and lower racks, 45 minutes.
5. Flip slices and bake another 45 minutes. For thicker slices, more baking time may be necessary. Monitor throughout baking and remove chips once they crisp up and lose their moisture.
6. Cool on a cooling rack until chips are crisp and store in a Modular Mates® Container.

Cinnamon Tortilla Chips & Fruit Salsa

4 (6") flour tortillas, cut into 8 wedges
non-fat cooking spray (butter flavor)
1 tsp. granulated sugar
½ tsp. ground cinnamon

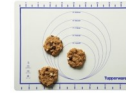
Salsa
1 large Granny Smith apple, cored and cut into wedges
2 kiwi, peeled
8 strawberries, hulled



1. Preheat oven to 375° F/190° C.
2. Lay tortilla wedges on Silicone Wonder Mat.
3. Spray lightly with cooking spray.
4. Sprinkle with sugar and seasoning.
5. Bake 10 minutes or until tortillas begin to brown.
6. Place apple wedges, kiwi and strawberries in base of Quick Chef Pro System. Cover and turn handle until fruit is coarsely chopped. Do not over chop.
7. Serve with Cinnamon Tortilla Chips.

Coconut Almond Clusters

2 cups chocolate chips
1 cup almonds
1½ cups sweetened, shredded coconut, divided
Sea Salt



1. Place ½ cup coconut into the Stack Cooker ¾-Qt. Casserole/Cover and microwave, on high power, in 30 second increments, 2 –4 minutes. Stir thoroughly with spatula after each segment. Stop once coconut begins to brown. Set aside.
2. Place chocolate chips into Stack Cooker 1¼-Qt. Casserole and microwave on high power 90 seconds. Stir to melt evenly.
3. Add almonds and remaining coconut to melted chocolate and, using spatula, mix until coated with chocolate.
4. Using a tablespoon, drop clusters onto a baking sheet lined with Silicone Wonder Mat. Flatten slightly to make a thinner cluster.
5. Top each cluster with sea salt and freeze 5 minutes to set. Store in a sealed Tupperware container.

Coconut Crunch Cookies

½ cup granulated sugar
½ cup chopped pecans or hazelnuts
1¼ cups flaked coconut
1 cup crushed cornflakes or wheat cereal flakes
¾ cup packed brown sugar
½ cup quick-cooking rolled oats
1¼ cups all-purpose flour
1 tsp. baking soda
1 tsp. baking powder

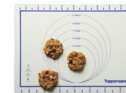
¼ teaspoon salt
½ cup softened butter
1 lightly beaten egg
1 teaspoon vanilla



1. Preheat oven to 350° F/175° C degrees.
2. In a mixing bowl stir together sugar, pecans, coconut, cornflakes, brown sugar, oats, flour baking soda, baking powder and salt. Add softened butter, egg, and vanilla. Mix until well combined.
3. Shape dough into 1-inch balls. Place balls 2 inches apart on a cookie sheet lined with a Wonder Mat.
4. Bake for 10 to 12 minutes or until edges are light brown.
5. Cool for 2 minutes on cookie sheet. Transfer cookies to a wire rack and let cool. Makes 36 cookies.

Coconut Macaroons

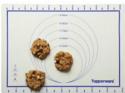
5½ cups (one 14-ounce bag) sweetened shredded coconut
¾ cup sweetened condensed milk (not evaporated milk)
1 tsp. vanilla extract
2 large eggs whites
¼ tsp. salt
4 oz. semi-sweet chocolate, best quality such as Ghirardelli, chopped



1. Preheat the oven to 325°F. Set two oven racks near the center of the oven. Line two baking sheets with Silicone Wonder Mats.
2. In a medium Thatsa bowl, mix together the shredded coconut, sweetened condensed milk and vanilla extract. Set aside.
3. In the bowl of an electric mixer, beat the egg whites and salt until stiff peaks form. Use a large rubber spatula to fold the egg whites into the coconut mixture.
4. Using two spoons, form heaping tablespoons of the mixture into mounds on the prepared baking sheets, spacing about 1 inch apart. Bake for 23 to 25 minutes, rotating the pans from top to bottom and front to back, until the tops and edges are golden. Let cool on the pans for a few minutes, then transfer to a wire rack to cook completely.
5. Place chocolate in Stack Cooker 1¼-Qt. Casserole base and microwave at 70% power for 3–4 minutes or until melted. Stir halfway through to check. If using white chocolate start with 1–2 minutes, and then stir and microwave in 15–20 second increments until melted.
6. Dip the bottoms of the macaroons in the chocolate, letting any excess drip back into the Stack Cooker, and return to the lined baking sheets. Place the macaroons in the refrigerator for about 10 minutes to allow the chocolate to set. The cookies keep well in an airtight Tupperware container at room temperature for about a week.

Cowboy Cookies

- 1½ cup flour
- 1 tsp. baking soda
- 1 tsp. baking powder
- ¼ tsp. table salt
- ½ cup brown sugar
- ½ cup granulated sugar
- 1 cup rolled oats
- 1 cup chocolate chips
- 1 cup chopped pecans
- 1 stick unsalted butter, melted
- 1 egg, lightly beaten



1. Preheat oven to 350°F/175°C.
2. In a medium Thasa bowl, mix flour, baking soda, baking powder, salt, both sugars, oats, chocolate chips and pecans.
3. Make a well in the center of the dry ingredients and pour in melted butter and egg. Stir until dough comes together.
4. Press dough into balls, about 2 tbsp., and place on cookie sheet lined with Silicone Wonder Mat.
5. Bake for 8–10 minutes or until lightly browned and just beginning to set.
6. Let cool slightly and remove from baking sheet. Repeat with remaining dough.

Cranberry Chocolate Oatmeal Cookies

- 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.
2. In a medium Thasa Bowl, whisk eggs and both sugars.
3. Add salt, cinnamon, peanut butter and butter mix well.
4. Add chocolate chips, cranberries, baking soda and oatmeal to Thatsa bowl and stir to combine with Silicone Spatula.
5. Drop batter by tablespoons onto cookie sheet lined with Silicone Wonder Mat.
6. Bake 8–10 minutes. Let stand about 3 minutes before transferring to wire racks to cool.

Crunchy Chili Lime Kale Chips

- 2 cups kale leaves
- ½ tsp. extra virgin olive oil
- ½ tsp. coarse kosher salt
- ½ tsp. ground chili pepper
- 1 tsp. lime juice



1. Preheat oven to 275° F/135° C.
2. Pull kale leaves off the thick stem in large pieces.
3. Toss leaves with all ingredients in medium bowl and massage leaves until oil has coated the leaves.
4. Line baking sheet with Silicone Wonder Mat and spread out kale into single layer.
5. Bake for 20–25 minutes or until very crispy. Store in sealed Tupperware container up to 3 days.

Crunchy Kale Chips

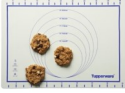
- 2 cups kale leaves
- ½ tsp. extra virgin olive oil
- ½ tsp. coarse kosher salt



1. Preheat oven to 275° F/135° C.
2. Pull kale leaves off the thick stem in large pieces.
3. Toss leaves with all ingredients in medium bowl and massage leaves until oil has coated the leaves.
4. Line baking sheet with Silicone Wonder Mat and spread out kale into single layer.
5. Bake for 20–25 minutes or until very crispy. Store in sealed Tupperware container up to 3 days.

English Muffin Pizzas

6 English muffins, halved
1 cup pizza sauce
8 oz. mozzarella cheese



1. Preheat oven to 400° F/205° C.
2. Lay each muffin half on the Silicone Wonder Mat on baking sheet, halved side up.
3. Spread pizza sauce evenly over each English muffin half.
4. Assemble Grate Master Shredder fitted with coarse grater cone. Place cheese in hopper, press down lightly with plunger and turn handle to shred cheese.
5. Top each English muffin half with shredded cheese, and other toppings as desired, and bake 15 minutes or until cheese is melted and muffin is crunchy.

Flower Cookie Bouquets

16.5-oz./470 g tube ready-made sugar cookie dough
5 tbsp. all-purpose flour
14 small spherical lollipops



1. Preheat oven to 350° F/176° C
2. Mix flour and cookie dough in Thatsa Bowl until combined.
3. Line 2 cookie sheets with Silicone Wonder Mats.
4. Place lollipops 2" from the edge of the Silicone Wonder Mat at 4" intervals.
5. Scoop dough using the ½ tsp. Measuring Spoon. Use your finger to gently ease the dough out of the spoon and place 5 half circles, rounded side up, around each lollipop.
6. Refrigerate for 15–20 minutes (5–10 minutes in freezer) or until dough has firmed.
7. Bake 10–12 minutes. 8. Let cool on the Silicone Wonder Mats until candy hardens, about 10 minutes.

Fruity Cookies

16.5-oz./470 g tube ready-made sugar cookie dough
5 tbsp. all-purpose flour
14 small spherical lollipops



1. On baking sheet lined with Silicone Wonder Mat, bake cookies according to package directions. To make one big fruity cookie, form dough into one big, ¼" circle before baking.
2. In a medium Thatsa bowl, stir together cream cheese, yogurt and honey until well combined.
3. Allow cookie to fully cool before spreading on cream cheese and yogurt mixture.
4. Top with fresh fruit and serve.

Fudgy Pecan Cookies

2 egg whites
¾ cup confectioners' sugar
¼ cup granulated sugar
¼ tsp. table salt
1 ½ tbsp. unsweetened cocoa
1 ½ tsp. ground cinnamon
1 ½ cups pecans, chopped



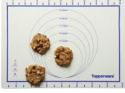
1. Preheat oven to 350° F/175° C.
2. Add egg whites to base of Power Chef System fitted with paddle whisk attachment. Add sugars, salt, unsweetened cocoa, and cinnamon, cover and pull cord 3–4 times until well combined.
3. In a bowl, combine chocolate mixture with chopped pecans. Stir until combined.
4. Place Wonder Mat onto a cookie sheet and spoon portions of mixture 2" apart.
5. Bake 10–12 minutes until slightly firm and surface looks cracked. For easy removal from mat, allow to cool completely before removing with a spatula.



Holiday Crack

16 ounces almond bark (vanilla flavored)
 6 ounces semisweet chocolate chips
 2 ounces German chocolate bar (by Baker's)
 16 ounces honey roasted dry roasted peanuts

optional garnish: sprinkles or crushed candy canes



1. Add almond bark, chocolate chips and German chocolate bar the Stack Cooker 3 Quart Casserole.
2. Microwave on high power 1 minute. Stir and continue to microwave in 15 second intervals until melted.
3. Add peanuts stir until coated.
4. Line cookie sheets with Silicone Wonder mat
5. Use a 1 tablespoon scooper to scoop out candy from Stack Cooker and onto Wonder Mat, make sure candy is not touching.
6. Top with crushed peppermint
7. Store in a sealed Tupperware container.



Holiday Hand Pies

2 (9") refrigerated pie crusts
 ½ cup desired canned pie filling, roughly chopped if containing large piece such as apple
 ¼ tsp. ground cinnamon
 1 tsp. granulated sugar
 1 tbsp. unsalted butter, melted

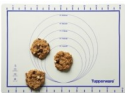


1. Preheat oven to 400° F/200° C.
2. Place pie crusts on Pastry Sheet and use tree holiday cookie cutter* to cut out pie crust. 2 trees make 1 pie. It may be necessary to reroll excess dough to make 3 pies using 1 crust.
3. Place 1 tbsp. pie filling on top of tree shape and place another tree shape over filling. Gently press edges together using tines of a fork.
4. Using fork, pierce the top pie crust a few times.
5. Brush top of pie with melted butter and sprinkle with seasoning and sugar.
6. Place Silicone Wonder Mat on a cookie sheet and place pies on Silicone Wonder® Mat. Bake 12 minutes or until golden brown.



Honey Sriracha Cauliflower

1 head cauliflower
 1-2 tbsp. sriracha
 ¼ cup honey
 ½ tbsp. extra virgin olive oil
 ½ tsp. coarse kosher salt

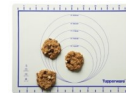


1. Preheat oven to 425° F/218° C.
2. Core cauliflower and cut off florets.
3. Combine florets with remaining ingredients in a medium bowl. Seal and shake until coated.
4. Spread florets out onto a baking sheet lined with Silicone Wonder Mat.
5. Bake 15–20 minutes or until tender and have started to brown.



Indulgent Truffles

¾ cup heavy cream
 ¾ cup chocolate chips
 ¼ tsp. desired spice such as cinnamon or cardamom
 ¼ cup chopped nuts or sprinkles



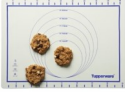
1. Line cookie sheet with Silicone Wonder Mat.
2. Place heavy cream in the Stack Cooker ¾-Qt. Casserole/ Cover and microwave on high power 2 minutes. Add chocolate chips and desired spice and stir until smooth.
3. Refrigerate 10 minutes until ganache is very thick in consistency.
4. Using ice cream scoop, scoop out 12 even portions and roll each one into a ball and place on Silicone Wonder Mat. Roll each ball over ground nuts or sprinkles.
5. Serve immediately.
6. Store in sealed Tupperware container in refrigerator.



Irish Pecan Brownies

2 eggs
 1 cup granulated sugar
 ½ tsp. salt
 1 tsp. vanilla extract
 ½ cup butter, melted
 ¾ cup all-purpose flour, sifted
 ½ cup cocoa powder
 1 cup pecan halves
 ½ cup semi-sweet chocolate chips

Irish Whipped Cream
 1 cup heavy whipping cream
 2 tbsp. Irish Cream liqueur, such as Baileys Irish Cream



1. In the Thatsa Bowl mix eggs, sugar, salt and vanilla extract .
2. In the Micro Pitcher, melt butter (about 1 minute) and combine with sugar mixture.
3. Add flour, cocoa, pecans, and chocolate chips and mix with Saucy Silicone Spatula until well combined
4. Pour batter in the Stack Cooker 3-Qt. Casserole and place ¾-Qt. Casserole/Cover on top. Microwave on high for 5 minutes or until a toothpick inserted into the center comes out clean.
5. In the Whip 'N Prep Chef, mix heavy whipping cream with the Irish Cream liqueur and whip until soft peaks form.
6. Turn the brownies out onto a serving plate and cut them into even pieces, place on a Microwave Luncheon Plate and top each brownie with whipped cream topping. Sprinkle with cocoa powder to garnish, if desired.



Key Lime Cookies

½ cup unsalted butter, cubed
 1 large egg
 2 key limes
 1 (17.5 oz.) pouch sugar cookie mix



1. Preheat oven to 375°F
2. Fill Mix N Store with hot water, place cover on top, remove middle insert.
3. Place cubed butter in All-in-One shaker and seal. Insert shaker in mix n store with water to softened butter.
4. When butter has softened, discard hot water and transfer butter to base of Mix N Store.
5. Using All-in-One Mate juice and zest the limes. Transfer zest and juice to mix n store.
6. Using the egg separator, separate the yolk from the white. Add the white to mix n store.
7. Mix all contents of batter until well combined.
8. Scoop tbsp. of dough onto baking sheet lined with Silicone Wonder Mat and bake for 9-10 mins or until golden brown.



Lemon Pepper Baked Chicken Wings

10–12 chicken wings
 Zest of 1 lemon
 1 tsp. black pepper
 1 tsp. coarse kosher salt
 2 tbsp. baking powder



1. Preheat oven to 425° F/218° C.
2. Combine all ingredients in a medium bowl, seal and shake until wings are coated.
3. Spread wings out onto baking sheet lined with Silicone Wonder® Mat.
4. Bake 30 minutes or until crispy and internal temperature has reached 165° F/75° C.



Lemon Shortbread Glazed Cookies

1 cup unsalted butter, softened
 ¾ cup granulated sugar
 ½ tsp. salt
 2¾ cup all-purpose flour
 1 lemon, zested and juiced

Glaze
 2 tbsp. lemon juice
 1 cup powdered sugar
 optional 1-2 drops yellow food coloring



1. Preheat oven to 350 degrees.
2. Place butter and sugar into base of Mix-N-Stor Pitcher. Place the cover on the pitcher and remove cap to fit electric beaters into the opening.
3. Beat together butter and sugar with electric beaters until light and fluffy.
4. Add salt and flour to butter mixture and whip with beaters until incorporated.
5. Beat in lemon zest and 2 tbsp. of lemon juice until combined. Place in refrigerator to chill for 1–2 hours.
6. Scoop cookie dough in 2 tbsp. size portion onto cookie sheet lined with Silicone Wonder® Mat.
7. Bake for 8–10 minutes until set or lightly brown. Allow to cool and drizzle with lemon glaze, if desired.
8. Add lemon juice and powdered sugar to base of Mix-N-Store Pitcher. Place the cover on the pitcher and remove cap to fit electric beaters into the opening.
9. Beat until all sugar and lemon juice have been incorporated and icing has thickened. Add yellow food coloring if desired.



Let It Snow Mix

- 24 oz. white chocolate baking pieces
- 6 cups rice or corn square checkered cereal
- 1 cup mini pretzels, any variety
- 1 cup plain or honey-roasted peanuts
- 12 oz. mini candy-coated chocolate candies

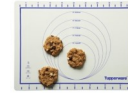


1. In the Stack Cooker 3-Qt. Casserole, place baking pieces. Microwave on high power 45 seconds. Remove from microwave, let stand 1 minute. Microwave an additional 45 seconds. Remove from microwave, let stand 1 minute, stir until smooth.
2. Gently stir in cereal, pretzels and peanuts until well coated.
3. Spread mixture evenly onto the Silicone Wonder Mat; gently press candies into mixture. Let stand 15 minutes to set.
4. Break into pieces, serve.



Maple Pecan Cookies

- 2½ cups all-purpose flour
- ¼ tsp. baking soda
- 7 oz. salted butter, softened
- ½ cup granulated sugar
- ¾ cup brown sugar
- ¼ cup maple syrup
- ¼ tsp. kosher salt
- 3 tsp. vanilla extract
- 1 egg
- 2 cups chopped pecans



1. Preheat oven to 400° F/205° C.
2. In a medium bowl, whisk together flour and baking soda; set aside.
3. In the base of the Power Chef System fitted with paddle whisk attachment, combine butter, granulated sugar, brown sugar, maple syrup and salt. Cover and pull cord until pale and well combined. Add vanilla and egg. Cover and pull cord until mixture is smooth and well mixed.
4. Transfer mixture to bowl with dry ingredients; mix until well combined. Stir in nuts.
5. Scoop 2 tbsp. dough and roll into ball. Place dough balls 2" apart on a baking sheet lined with the Silicone Wonder Mat and bake 10–12 minutes or until edges are brown and crisp. Remove pan from oven, transfer cookies to cooling rack

To freeze for a later date, store in a Freeze-It container. Seal and store up to 1 month in freezer, or 7 days in refrigerator.



Microwave Caramels

- 4 Tbsp. unsalted butter
- ½ cup granulated sugar
- ½ cup brown sugar
- 1 tsp. vanilla extract
- ½ cup sweetened condensed milk
- ½ cup light corn syrup

Optional toppings

Melted chocolate, chopped nuts, sea salt or sprinkles

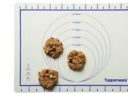


1. Line a cookie sheet with Silicone Wonder Mat.
2. Combine all ingredients in the base of the Stack Cooker 3-qt. casserole.
3. Microwave on high power for 6 minutes, stopping every 90 seconds to stir mixture.
4. Remove from microwave and stir until bubbling stops.
5. Slowly pour mixture onto the silicone Wonder Mat.
6. Add any desired toppings.
7. Place in freezer for about ten minutes to set the caramel.
8. Pull caramel off the Wonder mat and place onto a cutting board and cut into pieces.



Minty Cocoa Fudge Sandwich Cookies

- 3 ¾ cups all-purpose flour
- ¾ cup unsweetened Dutch process cocoa powder or unsweetened cocoa powder
- 2 teaspoons baking powder
- 1 ¾ cups butter, softened
- 1 ½ cups sugar
- ¾ cup cooking oil
- 2 eggs
- 1 tablespoon vanilla
- Additional Sugar
- 1 (14 oz.) can sweetened condensed milk
- 1 (10 oz.) package mint-flavor semi-sweet chocolate pieces
- 2 ounces unsweetened chocolate, coarsely chopped

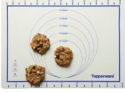


1. In a medium Thatsa bowl combine flour, cocoa powder, and baking powder; set aside.
2. In a large bowl beat butter with an electric mixer on medium speed for 30 seconds. Add the 1-½ cups sugar and the oil. Beat until combined. Beat in eggs and vanilla until combined. Beat in flour mixture. Cover and chill about 1 hour or until dough is easy to handle.
3. Preheat oven to 350 degrees F. Shape dough into 1-inch balls. Place balls 2 inches apart on cookie sheet lined with Silicone Wonder Mat. Flatten cookies with the bottom of a glass dipped in additional sugar. Bake for 7 to 9 minutes or just until firm. Transfer cookies to a wire rack; let cool.
4. For filling, in a small saucepan combine sweetened condensed milk, chocolate pieces, and chopped chocolate. Cook and stir over medium heat until chocolate melts; cool.
5. Spread filling on bottoms of half of the cookies, using 1 rounded teaspoon per cookie. Top with remaining cookies, bottom sides down, pressing lightly together.



Monster Cookies

- | | |
|-----------------------------------|-----------------------------------|
| 2 sticks butter (salted) softened | 2 tsp. kosher salt |
| ½ cup white sugar | 1-½ cup oats (quick or regular) |
| 1-½ cup brown sugar, packed | ½ cup M & M's |
| 2 whole large eggs | ½ cup pecans, Chopped |
| 1 Tbsp. vanilla extract | ¾ cups semi-sweet chocolate chips |
| 1-½ cup all-purpose flour | ½ cup Peanut Butter Chips |
| ½ tsp. baking soda | 2-¾ cups Rice Krispies |
| 1 tsp. baking powder | |



1. Preheat oven to 375 degrees.
2. Line cookie sheet with Silicone Wonder Mat.
3. Cream butter with sugars until fluffy. Add eggs one at a time, beating well after each addition. Add vanilla and beat.
4. Combine flour, baking soda, baking powder, and kosher salt. Add to mixing bowl and mix till combined. After that, add in remaining ingredients in whatever quantity you prefer. Add more nuts if you'd like, or more M & M's, more peanut butter chips or chocolate chips.
5. Add Rice Krispies at the very end, mixing until just combined. Do not overmix!
6. Use a cookie scoop to scoop balls of dough onto a Silicone Wonder Mat. Bake 8-10 minutes or until golden brown, then allow to cool on a rack.



Must Have Meatballs

- 1 small onion, chopped
- 1 lb. ground chuck
- 1 lb. ground pork
- 2 large eggs, lightly beaten
- ½ cup reduced-fat (2%) milk
- ½ cup bread crumbs
- 1 tbs. Steak & Chop Seasoning

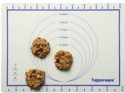


1. Preheat oven to 350° F/175° C.
2. Combine all ingredients in a large bowl, mixing well. Divide mixture into 50 portions and form meatballs.
3. Place meatballs on a baking pan, lined with the Silicone Wonder® Mat, and bake 20 minutes.



Nutty Gorgonzola Apple Rings with Spiced Nuts

- | | |
|--|--------------------------------|
| 2 tart green and/or red apples | <i>Spicy Candied Walnuts</i> |
| 2 Tbsp. fresh lemon juice | 1 cup coarsely chopped walnuts |
| 1 (28 oz.) container whipped cream cheese | 1 Tbsp. packed brown sugar |
| 2 Tbsp. dark honey, such as buckwheat honey | 1 tsp. vanilla extract |
| ¼ cup crumbled Gorgonzola or other blue cheese | dash salt |
| Spicy Candied Walnuts | dash crushed red pepper |



1. Preheat oven to 400 degrees F. Line a baking pan with Silicone Wonder Mat; set aside.
2. In a small bowl stir together the coarsely chopped walnuts, packed brown sugar, vanilla, salt and crushed red pepper. Spread nut mixture onto Silicone Wonder Mat. Bake about 10 minutes or until nuts are toasted, stirring twice. Cool.
3. Core the apples with an apple corer, making sure to remove all of the seeds. Cut apples horizontally into fairly thin rings and brush both sides of rings with lemon juice; set aside.
4. In a small bowl stir together cream cheese and honey. Spoon cream cheese mixture into a small resealable plastic bag; seal bag. Snip off a corner of the bag. Pipe cream cheese mixture onto apple rings.
5. Sprinkle with Gorgonzola cheese and Spicy Candied Walnuts. Serve immediately or cover and chill for up to 2 hours.



Nutty Monkey Bites

- 2 bananas, peeled
- ¼ cup cold sunflower or nut butter, divided
- ¼ cup chocolate chips, melted
- ¼ cup shredded coconut
- ¼ cup nuts or seeds, finely chopped



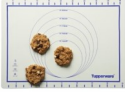
1. Line sheet tray with Silicone Wonder Mat.
2. Slice bananas into ¼" coins.
3. Spread approximately ¼ tsp. of nut butter on half of the banana slices. Top each with another banana slice.
4. Dip half of each banana sandwich into melted chocolate. Then dip chocolate covered side into coconut, nuts or seeds.
5. Place banana sandwiches on Silicone Wonder® Mat lined sheet tray and refrigerate until chocolate has set. Serve chilled.



Oatmeal Peanut Butter Cup Cookie

1½ cups rolled oats
 ¼ cup all-purpose flour
 ½ cup packed brown sugar
 ¼ cup granulated sugar
 ½ teaspoon baking powder
 ½ teaspoon baking soda
 ½ cup coarsely chopped dry roasted peanuts
 ¼ cup creamy peanut butter
 ¼ cup softened butter
 2 eggs
 ½ teaspoon vanilla

1 cup miniature chocolate-covered peanut butter cups, halved



1. Preheat oven to 350° F/175° C degrees.
2. Line a cookie sheet with the Wonder Mat.
3. Remove peanut butter cups from Spaghetti Dispenser; set aside.
4. Mix oats, flour, brown sugar, sugar, baking powder, baking soda, and peanuts into a large bowl.
5. In another bowl, whisk together peanut butter, softened butter, eggs, and vanilla. Add to flour mixture; stir until combined.
6. Gently stir in peanut butter cups. Use a ¼-cup measure or scoop to drop mounds of dough about 4 inches apart onto a cookie sheet lined with Wonder Mat.
7. Flatten dough mounds to about ¾ inch thick. Bake for 12 to 14 minutes or until edges are brown. Cool on cookie sheet for 1 minute.
8. Transfer to a wire rack and let cool. (For regular-size cookies, drop dough by rounded teaspoons 2 inches apart on cookie sheet. Bake for 9 to 11 minutes.)



Oven Baked Sweet Plantains

4 Tbsp. unsalted butter
 4 Tbsp. brown sugar
 2 ripe plantains peeled and cut ¼" thick

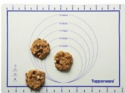


1. Line sheet tray with Silicone Wonder Mat.
2. in the base in the 2 cup Micro Pitcher add butter and brown sugar and microwave on high for 30-60 seconds, until melted, stir to combine.
3. In a medium bowl mix half of the brown sugar mixture with all the plantains.
4. Spread plantains onto the Silicone Wonder Mat and bake for 10-15 minutes or until warm.
5. Microwave remaining brown sugar mixture for 30 seconds and pour over Plantains.
6. Serve.



Parmesan Crisps

½ cup grated fresh Parmesan cheese
 ¼ tsp. freshly ground black pepper

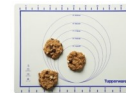


1. Line sheet tray with Silicone Wonder Mat.
2. Spoon cheese by tablespoonfuls 2 inches apart on Silicone Wonder Mat. Spread each mound to a 2-inch diameter. Sprinkle mounds with pepper.
3. Bake at 400° for 6 to 8 minutes or until crisp and golden.
4. Cool completely on baking sheet. Remove from baking sheet using a thin spatula.



Parmesan Potato Wedges

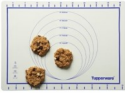
3 russet potatoes, cut into wedges
 1 tbsp. extra virgin olive oil
 1 tsp. Italian Herb Seasoning
 1 tsp. coarse kosher salt
 1/3 cup Parmesan cheese, shredded



1. Preheat oven to 450° F/232° C.
2. Combine ingredients in a medium bowl, seal and shake until potatoes are coated.
3. Spread out potatoes onto baking sheet lined with Silicone Wonder Mat.
4. Bake 25-30 minutes, until potatoes are tender and deep golden brown.

Parmesan Spinach Balls

- 2 cups spinach
- 4 eggs
- ½ cup reduced-fat (2%) milk
- 3 cups stuffing mix
- 2 cups shredded Parmesan cheese



1. Preheat oven to 425° F/218° C.
2. Place spinach in base of Power Chef System fitted with blade attachment. Cover and pull cord until finely chopped. Set aside.
3. In a medium bowl whisk together eggs and milk. Stir in stuffing mix, Parmesan cheese, and chopped spinach. Allow to sit 1–2 minutes for stuffing mix to absorb milk.
4. Form in ¼-cup sized balls and place onto baking sheet lined with Silicone Wonder Mat.
5. Bake 15-18 minutes or until golden brown. Serve warm.

Once baked these can be frozen and reheated in a 350° F/175° C oven for 15–20 minutes.

Party Mix

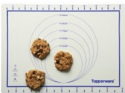
- ½ cup unsalted butter
- 2 tbsp. Worcestershire sauce
- 1-2 tsp. seasoned salt
- 2 tsp. onion powder
- 2 tsp. garlic powder
- 4 cups corn cereal
- 4 cups rice cereal
- 2 cups pretzels
- 2 cups mixed nuts



1. Place butter in base of Stack Cooker 3-qt. casserole. Microwave on high for 45–60 seconds or until melted.
2. Whisk Worcestershire sauce, seasoned salt, onion powder and garlic powder into melted butter.
3. Pour remaining ingredients into melted butter mixture. Place Stack Cooker Casserole seal over mixture and shake to coat cereal with butter mixture.
4. Microwave uncovered for 4–6 minutes, stirring every 2 minutes or until mixture has begun to dry. Spread out onto Silicone Wonder Mat to cool.

Peanut Brittle

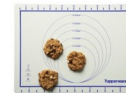
- 1 stick unsalted butter
- ½ cup granulated sugar
- ¼ cup honey
- 1 cup unsalted peanuts
- 1 tsp. vanilla extract
- 1 tsp. coarse kosher salt



1. Place butter, sugar and honey in the Stack Cooker 1¾-Qt. Casserole, microwave on high power 2 minutes and mix well until a smooth mixture forms.
2. Add peanuts and microwave on high power an additional 2 minutes.
3. Add vanilla and carefully whisk; mixture will be boiling. Return to microwave for 2 minutes on high power.
4. Pour on a baking sheet lined with Silicone Wonder Mat and sprinkle salt evenly over brittle. Refrigerate 15 minutes.
5. Break into desired pieces (Do Not directly on Mat).
6. Store in a sealed Tupperware container.

Peanut Butter Pretzel Bites

- 1 ½ cups pretzels
- 1 ½ cup creamy peanut butter
- 1 cup powdered sugar
- 1 cup chocolate chips



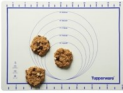
1. Place pretzels in base of Power Chef System, fitted with blade attachment. Cover and pull cord until pretzels are finely crumbled, should be about 1 cup crumbled.
2. Place peanut butter in the Stack Cooker 1¾-Qt. Casserole and microwave on high power 1 minute.
3. Stir powdered sugar and 1 cup crushed pretzels into peanut butter. Roll into balls and place on Silicone Wonder Mat.
4. Microwave chocolate chips in 30 second intervals, stirring in between, until melted.
5. Place balls in the melted chocolate using a fork to remove and place on Silicone Wonder Mat. Refrigerate until chocolate is set, about 10 minutes. Store in a sealed Tupperware container.

Peppermint Bark

- 1 (12-oz.) package semi-sweet chocolate chips
- 1 (12-oz.) package white chocolate chips or white bark
- ½ cup peppermint candies, crushed



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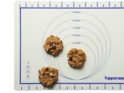
1. Add semi-sweet chocolate chips to Stack Cooker 1¾-Qt. Casserole. Microwave at high power 1 minute. Stir and continue to microwave in 15 second intervals until chips are melted.
2. Pour over Silicone Wonder Mat and spread, using Silicone Spatula, into an even layer. Place in freezer to harden, about 10 minutes.
3. Add white chocolate to base of Stack Cooker Casserole and microwave at high power 1 minute. Stir and continue to microwave in 15 second intervals until melted.
4. Spread melted white chocolate over chilled semi-sweet chocolate on Silicone Wonder® Mat. Spread, using Silicone Spatula, into an even layer covering the semi-sweet chocolate.
5. Sprinkle warm white chocolate with crushed peppermint candies. Return to freezer until fully hardened, about 10–20 minutes, before breaking or cutting into pieces.

Peppermint Cookies

- ½ cup chocolate chips
- ¼ tsp. peppermint extract
- 24 vanilla wafer cookies
- 8 peppermint candies, crushed



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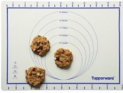
1. Place chocolate chips in 1 cup Micro Pitcher. Microwave on high power 60– 90 seconds, stir until melted and well combined. Stir peppermint extract into melted chocolate.
2. Dip each cookie into chocolate until halfway coated with chocolate. Place on baking sheet lined with Silicone Wonder Mat. Repeat with remaining cookies.
3. Sprinkle crushed peppermint candies on top of chocolate. Freeze cookies until chocolate is set, 10 minutes.
4. Store in a sealed Tupperware container.

Peppermint Pretzel Candies

- 1-20 ounce package vanilla-flavor candy coating, coarsely chopped
- 6 ounces white baking chocolate with cocoa butter, coarsely chopped
- 3 tablespoons butter-flavor shortening
- ½ teaspoon peppermint extract
- 1-16 ounce package pretzel twists, coarsely chopped (8 cups)
- ¾ cup coarsely crushed striped peppermint candies (about 28 candies)
- 3 ounces dark chocolate, coarsely chopped



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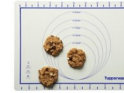
1. Place candy coating, white chocolate, and shortening into Stack Cooker 1¾-Qt. Casserole. Microwave on high power 2–3 minutes, or until melted, stopping every minute to stir.
2. Stir in peppermint extract. Stir in pretzels and peppermint candies.
3. Scoop out tablespoon-sized portions onto baking sheet lined with Silicone Wonder Mat.
4. In Micro Pitcher place dark chocolate and microwave on high power for 1-2 minutes, checking every 30 seconds and stirring.
5. Drizzle melted dark chocolate over candies. If desired, sprinkle with additional crushed peppermint candies. Let stand at room temperature until firm.

Pretty as a Peach Tart

- 6 prepared tart shells
- 2 fresh peaches, thinly sliced
- ¼ cup apricot jam



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1. Preheat oven to 350° F/175° C.
2. Divide peach slices evenly between the 6 tart shells, fanning the peaches in the same direction.
3. Place apricot jam in Micro Pitcher. Microwave on high power 25 seconds or until melted and smooth.
4. Brush apricot jam over peaches.
5. On baking sheet lined with Silicone Wonder Mat, place tarts and bake 12 minutes or until peaches are just soft. Remove from oven and let stand 10 minutes. Serve warm or at room temperature.

Pretzel Christmas Trees

- 1 cup chocolate chips
- 1½ cups water
- 10 mini pretzel rods
- Desired sprinkles or mini candy coated chocolates for decorating



1. Microwave water in a 2-cup Micro Pitcher on high for 2 minutes.
2. Pour chocolate chips into 1-cup Micro Pitcher.
3. Place 1-cup Micro Pitcher into 2-cup Micro Pitcher so the 1-cup/250 mL Micro Pitcher is submerged in water.
4. Let sit for 30–60 seconds and then stir. Repeat until chocolate is smooth.
5. Lay out pretzel rods onto Silicone Wonder Mat.
6. Pour melted chocolate into pastry bag or plastic bag. Cut tip for a small opening.
7. Slowly squeeze out chocolate over pretzels in gradually wider lengths to form the shape of a tree.
8. Sprinkle with desired decorations.
9. Chill until set, about 10–15 minutes in freezer.
10. Carefully peel to remove from Silicone Wonder Mat for serving.

Pretzel Rolos

- 1 Bag of HERSHEY'S Rolo's
- 1 Bag of whole pecans
- 1 Bag of mini pretzels



1. Place Silicone Wonder Mat on a cookie sheet.
2. Lay all of your pretzels down on a Silicone Wonder Mat placed on a cookie sheet, top with a rolo, and top with one whole pecan.
3. Bake at 350 for about 5 minutes or until you see the chocolate start to melt.
4. Remove from oven, using a fork slightly smash down.
5. Allow to cool.
6. Store in a sealed Tupperware container.

Pumpkin Cheesecake Bites

- ¾ cup crushed ginger snaps, divided
- ¾ cup crushed graham crackers, divided
- 4 oz. cream cheese, softened
- 2½ cups melted white chocolate, divided
- ½ cup pumpkin puree
- 1 tsp. pumpkin pie spice
- pinch of kosher salt
- 1 Tbsp. coconut oil



1. Line a large baking sheet with the Silicone Wonder Mat.
2. In a small bowl, mix together ginger snaps and graham cracker crumbs. Set aside.
3. In a large bowl, beat cream cheese until light and fluffy. Add ½ cup white chocolate, pumpkin puree, pumpkin pie spice, and salt and beat until incorporated. Beat in cookie crumbs until well mixed.
4. Scoop mixture into tablespoon-sized balls and freeze until solid, about 30 minutes.
5. Mix together remaining 2 cups melted white chocolate with coconut oil, then dunk truffles to coat. (use a fork to dip and remove from coating)
6. Place back on baking sheet, and sprinkle with remaining cookie crumbs.
7. Refrigerate at least 10 minutes, or until ready to serve.

Pumpkin Seed Brittle

- 1 stick unsalted butter
- ½ cup brown sugar
- ¼ cup honey
- 1 cup pumpkin seeds
- 1 tsp. vanilla extract
- 1 tsp. coarse kosher salt



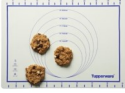
1. Place butter, brown sugar and honey in the Stack Cooker 1½- Qt. Casserole, microwave on high power 2 minutes and mix well until smooth and well combined.
2. Add pumpkin seeds and microwave on high power an additional 2 minutes.
3. Add vanilla and carefully whisk; mixture will be boiling.
4. Pour on a baking sheet lined with Silicone Wonder Mat and sprinkle salt evenly over brittle. Refrigerate 15 minutes.
5. Break into pieces (Do Not cut directly on Mat).
6. Store in a sealed Tupperware container.



Roasted Red Pepper & Mozzarella Bruschetta

- ½ cup arugula
- 2 oz. mozzarella cheese, cut into ½" cubes
- ¼ cup jarred roasted red peppers, drained
- 2 tbsp. balsamic vinegar, divided
- French baguette cut into ½" slices
- 4 basil leaves, chiffonade cut or whole

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1. Preheat oven to 350° F/175° C.
2. Place arugula into the Chop 'N Prep Chef and chop until coarse.
3. Place cheese, peppers and 1 tbsp. balsamic vinegar into the base and chop some more until the mixture forms a fine paste.
4. Spread mixture on top of baguette slices, place on a baking tray that is lined with a Silicone Wonder Mat.
5. Drizzle with remaining balsamic vinegar and sprinkle with basil leaves



Roasted Tomato Sauce

- 3 plum tomatoes, quartered lengthwise
- ½ tsp. coarse kosher salt
- 2 tbsp. extra virgin olive oil, divided
- 2 unpeeled garlic cloves
- 1 (5") rosemary sprig
- ¼ tsp. Italian Herb Seasoning

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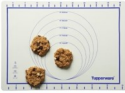
1. Preheat oven to 400° F/200° C. Line a baking sheet with Silicone Wonder Mat, set aside.
2. Toss tomatoes with salt and 1 tbsp. olive oil. Spread tomatoes on Silicone Wonder Mat, spacing apart. In center of mat, place rosemary sprig and garlic cloves. Bake 30 minutes.
3. Remove roasted garlic from peel and place in base of Power Chef System, fitted with blade attachment.
4. Remove toasted rosemary from woody stem and add to Power Chef base.
5. Add remaining olive oil and warm roasted tomatoes to Power Chef base. Cover and pull cord until mixture is chunky.



Rocky Road Clusters

- 12-oz. package chocolate chips
- 1 cup pecans, chopped
- 2 cups mini marshmallows

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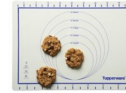
1. In Stack Cooker 1½-Qt. Casserole, microwave chocolate chips on 50% power 1–2 minutes. Stir and continue microwaving in 30 second intervals until finished melting.
2. Stir in pecans and marshmallows.
3. Spoon mixture onto Silicone Wonder Mat and refrigerate until chilled, about 10–15 minutes.
4. Break into clusters and serve.



Rustic Apple Tart

- 1 refrigerated pie crust
- 1 large Granny Smith apple, peeled and cored
- ½ lemon, juiced
- 1 tsp. ground cinnamon
- ¼ cup granulated sugar
- 2 tbsp. all-purpose flour

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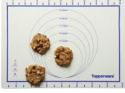
1. Preheat oven to 425° F/218° C.
2. On Silicone Wonder Mat, roll out pie dough into an oblong circle. Lift Mat and lay onto cookie sheet.
3. Set Mandoline round knob to #2, triangular knob to "lock" and select the straight v-shaped blade insert. Secure apple to food guider and slice.
4. Cut apple slice circles in half and place in a medium bowl. Add remaining ingredients to bowl and toss to combine.
5. Top pie crust with thin, even layer of apple mixture and fold up outer edges of crust.
6. Bake 20–25 minutes, until apples are tender and crust is golden brown. Serve warm or at room temperature.



Salted Dark Chocolate Almond Bark

- 6 ounces chocolate-flavor candy coating, chopped (1 cup)
- 6 ounces dark chocolate, chopped (1 cup)
- 1 tablespoon shortening
- ¾ cup chopped smoked almonds or chopped almonds, toasted
- ¼ teaspoon sea salt

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1. Line a large baking sheet with Silicone Wonder Mat.
2. In the Stack Cooker ¾-Qt Casserole/Cover combine candy coating, dark chocolate, and shortening. Microwave, uncovered, on 100 percent power (high) for 1 ½ to 2 minutes or until chocolate melts, stirring every 30 seconds. Pour chocolate mixture onto the Silicone Wonder Mat. Spread mixture evenly in a layer about ¼ inch thick.
3. Sprinkle with the almonds; lightly press into chocolate mixture. Sprinkle evenly with salt.
4. Chill candy about 30 minutes or until firm. Cut or break into pieces.



Salty Caramel Brittle

- 25 saltine crackers
- 1 stick unsalted butter
- ¼ cup brown sugar
- ¼ cup granulated sugar
- ½ cup heavy cream
- 1 tsp. almond or vanilla extract
- ¼ tsp. coarse kosher salt

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1. Line a baking sheet with Silicone Wonder Mat and neatly arrange 25 crackers in rows in center of mat. Set aside.
2. In Stack Cooker 1¾-Qt. Casserole, place butter and microwave on high power one minute, until melted.
3. Add sugars and cream to butter, whisk and microwave on high power 6 minutes, stopping to whisk every 2 minutes.
4. Add almond extract and whisk to combine. Pour mixture evenly over crackers and sprinkle with salt.
5. Allow to cool for approximately 15–20 minutes. Break into pieces (without cutting directly on Mat). Store in a sealed Tupperware container.



Sandwich Cookies

- 1 cup sugar
- ¾ 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

Filling

- 1½ cups powdered sugar
- ½ cup vegetable shortening
- 1 tsp. vanilla
- 1 tbsp. cold water

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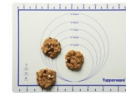
1. Preheat oven to 325° F/162° C.
2. In Thatsa Medium Bowl, mix sugar, butter, salt and espresso powder using spatula, until well combined.
3. Add egg, water, vanilla and mix until well incorporated. Then add flour, cocoa powder and mix until a stiff dough forms.
4. Scoop dough using a teaspoon and place on Silicone Wonder Mat, 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 Wonder Mat.
5. Place shortening in base of Power Chef System 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.
6. 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.



Shake & Bake Chickpeas

- 2 cups chickpeas, cooked
- 1 tsp. coarse kosher salt
- 1 tsp. paprika
- ½ tsp. cumin
- ½ tsp. coriander
- 1 tsp. extra virgin olive oil

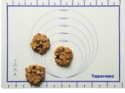
TUPPERWARE



1. Preheat oven to 350° F/175° C.
2. Combine ingredients in medium bowl, seal and shake until chickpeas are fully coated with ingredients.
3. Spread coated chickpeas out onto baking sheet lined with Silicone Wonder Mat.
4. Bake 35–40 minutes or until dry and crunchy.

Shake & Bake Eggplant

- 1 small eggplant
- 1 tbsp. coarse kosher salt
- 3 eggs, lightly beaten
- 1 cup breadcrumbs

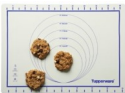


1. Preheat oven to 450 degrees
2. Set circular knob of Mandoline to #9. Cut eggplant in half before slicing to make easier to handle. Using food guard slice eggplant into discs.
3. Spread eggplant out into a single layer of paper towels. Liberally coat slices of eggplant with salt and let sit for 20-30 minutes. This will draw excess moisture out of the eggplant making them crispier. Blot dry with paper towel.
4. Place eggs and breadcrumbs into separate bowls.
5. Add the eggplant slices to the eggs, seal bowl, and gently shake to coat.
6. Remove eggplant from egg and allow excess to drip off.
7. Add eggplant slices to breadcrumbs, seal, and gently shake to coat with breadcrumbs.
8. Spread out eggplant onto baking sheet lined with Silicone Wonder Mat.

Bake in oven for 10 minutes and then flip and bake for an additional 10 minutes to brown other side.

Spicy Apple Turnovers

- 2 large Granny Smith apples, peeled, cored and diced
- ¼ cup melted butter, divided
- ½ tsp. cornstarch
- ¼ cup granulated sugar, divided
- 1 tbsp. freshly squeezed lemon juice
- 1 tsp. ground cinnamon
- ¼ tsp. salt
- 6 (6" or medium) empanada dough discs



1. In the 1¼-qt. Casserole of the Stack Cooker, stir together apples and 2 tbsp. of melted butter until apples are well coated.
2. In a small bowl, whisk together cornstarch, 2 tbsp. of the sugar, lemon juice, cinnamon and salt. Sprinkle spice mixture over apples; stir until apples are well coated.
3. Cover and microwave on high power 3 minutes. Remove from microwave and stir; let stand 10 minutes.
4. Preheat oven to 400° F/205° C. Line a baking sheet with Silicone Wonder Mat
5. In the Turnover Maker, place 1 disc of dough. Spoon approximately 2 tbsp. of the apple filling into one half of the dough. Close Turnover Maker and gently press; removing excess dough. Place on baking sheet. Repeat with remaining dough discs.
6. Brush turnovers with remaining melted butter and sprinkle remaining sugar over each buttered turnover.
7. Place sheet pan in oven. Bake 12 to 18 minutes or until golden brown. Remove from oven, let stand 5 minutes before serving. Serve warm or at room temperature.

Smores for a Crowd

- 1 (8-oz.) can crescent dough
- 2 tbsp. cinnamon sugar
- 6 Hershey chocolate bars
- 1 (10-oz.) bag large marshmallows



1. Preheat oven to 400°. Line a medium baking sheet with Wonder Mat. Place crescent dough on baking sheet and pinch seams together. Fold outside edges of dough in to create a crust.
2. In a small bowl, combine sugar and cinnamon. Sprinkle all over dough. Transfer baking sheet to oven and bake until crust is golden about, 10 to 15 minutes.
3. Remove baking sheet from oven. Layer bottom with chocolate bars. Arrange marshmallows on top of chocolate. Return to oven and bake until marshmallows are golden, about 10 minutes.. Watch carefully: once they brown, they brown fast!



Super Duper Chocolate Kisses

- 16 ½ ounce package refrigerated chocolate chip cookie dough
- ¼ cup unsweetened cocoa powder
- ¼ cup chocolate-flavor sprinkles
- 2 tablespoons milk
- 40 dark chocolate kisses, unwrapped



1. Preheat oven to 375°F. Line cookie sheet with the Silicone Wonder mat; set aside.
2. In a small Thatsa Bowl, combine cookie dough and cocoa powder. Knead with your hands until dough is well mixed. Shape dough into 1-inch balls.
3. Place chocolate sprinkles in a shallow dish or small bowl. Place milk in another shallow dish or small bowl. Dip balls in milk to moisten, then roll in chocolate sprinkles to coat. Place balls 2 inches apart on prepared cookie sheet.
4. Bake in the preheated oven about 8 minutes or until edges are firm. Immediately press a chocolate kiss into the center of each cookie. Transfer cookies to a wire rack; let cool. Makes about 40 cookies.

Thin Mint Bark

- 9 chocolate wafer cookies
- 6 ounces vanilla-flavor candy coating, chopped (1 cup)
- 3 ounces milk chocolate pieces (1/2 cup)
- 2 teaspoons shortening
- 3 ounces green mint-flavor baking pieces (1/2 cup)



TUPPERWARE



1. Line a large baking sheet with Silicone Wonder Mat. Arrange cookies in a single layer on the mat.
2. In the Stack Cooker ¾-Qt Casserole/Cover combine half of the candy coating, the milk chocolate baking pieces, and 1 teaspoon of the shortening. Microwave, uncovered, on 100 percent power (high) for 1 to 1 ½ minutes, or until melted and smooth, stirring every 30 seconds.
3. In a second Stack Cooker bowl combine the remaining candy coating, the mint-flavor baking pieces, and the remaining 1 teaspoon shortening. Microwave, uncovered, on 100 percent power (high) for 1 to 1 ½ minutes, or until melted and smooth, stirring every 30 seconds. Drop spoonfuls of milk chocolate and mint mixtures over the cookies, alternating colors, and covering the cookies. Using a narrow spatula, swirl the two mixtures together.
4. Chill candy about 30 minutes or until firm. Cut or break into pieces.

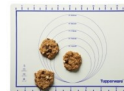
Toaster Pastries

- 1½ cups all-purpose flour + extra for dusting
- 2 tbsp. sugar
- ¼ tsp. coarse kosher salt
- 1 stick (½ cup) cold unsalted butter, cut into tbsp.
- 1 egg, lightly beaten
- 1–2 tbsp. cold water, if necessary
- 5 tbsp. favorite jam or apple sauce
- 2 tbsp. milk for brushing the pastries
- Sprinkles if desired

- Glaze*
- ½ cup powdered sugar
 - 2 tbsp. milk



TUPPERWARE



1. Preheat oven to 350° F/175° C.
2. Place flour, sugar, and salt into base of Power Chef fitted with blade attachment. Add in half of the cut butter pieces. Cover and pull cord until butter has been cut into small pea size pieces. Repeat with remaining butter.
3. Pour flour mixture into medium bowl and add in egg. Stir together and add cold water as necessary to make dough come together. Seal bowl and place in refrigerator until dough is thoroughly chilled, about an hour.
4. Dust Silicone Wonder Mat with flour and roll out dough as thin as possible on mat, between ¼–¼". Straighten edges with the edge of the Silicone Spatula so the dough is a large rectangle. Cut rectangle into at least eight rectangles and use the scraps to make one more.
5. Place about 1 tbsp. of jam onto one piece of dough and brush milk on all the edges. Place another piece of dough on top and seal with the tines of a fork. Repeat until all pastries have been made. Brush the tops of pastries with milk and pierce 2–3 times with a fork.
6. Place onto baking sheet lined with Silicone Wonder® Mat. Bake for 20–25 minutes or until golden brown.
7. In a small bowl mix together powdered sugar and milk. When cooled, top with glaze.

Toffee Pecan Cookies

- 1½ cups all-purpose flour
- ½ cup packed brown sugar
- ½ cup granulated sugar
- ½ tsp. baking soda
- ½ tsp. cream of tartar
- ¼ teaspoon salt
- ¾ cup bittersweet or semisweet chocolate chips
- ½ cup toffee pieces
- ½ cup coconut
- ½ cup chopped pecans, toasted
- 1 egg
- ¼ cup softened butter
- ¼ cup vegetable oil



TUPPERWARE



1. Preheat oven to 350° F/175° C degrees.
2. In a large bowl, mix together flour, brown sugar, sugar, baking soda, cream of tartar, salt, chocolate chips, toffee, coconut and pecans.
3. In a small bowl whisk together egg, softened butter, and vegetable oil. Add egg mixture to flour mixture; stir until combined.
4. Drop dough by rounded teaspoons 2 inches apart onto a cookie sheet lined with the Wonder Mat. Bake for 8 to 10 minutes or until edges are very light brown.
5. Cool on cookie sheet for 1 minute. Transfer cookies to a wire rack; cool.

Turkey & Black Bean Pockets

- 1 (15½ oz.) can black beans, drained
- 2½ cups cooked turkey, shredded
- 2 tbsp. Southwest Chipotle Seasoning Blend
- ½ cup salsa
- 1 egg, beaten
- 1 cup shredded Mexican-style cheese
- 15 oz. package of two 9" refrigerated pie crusts or packaged empanada dough



TUPPERWARE



1. Preheat oven to 375° F/190° C.
2. Combine black beans, turkey, Seasoning Blend and salsa in a Thatsa Bowl and stir until well mixed.
3. Roll dough into a 12" circle. Using the cutting side of the Pie Press, cut 4 circles of dough, repeat with other half of dough then reroll and cut scraps.
4. Hold the Pie Press open; place one of the circular cutouts on the side with the teeth. Brush the dough with a thin layer of beaten egg on the teeth. Place 1 tbsp. of the turkey mixture in the center of the dough and sprinkle with cheese.
5. Seal by closing the Pie Press for 5 seconds. Place finished pockets on a baking sheet lined with a Silicone Wonder Mat.
6. Brush tops with remaining egg and bake for 12–15 minutes or until golden brown.

Turtles

- 1 pkg. Kraft Caramels
- 1 lb. Pecan halves
- 1 pkg. chocolate chips (6-oz)
- 1 Tbsp. Cooking oil



1. Line baking sheet with Silicone Wonder Mat.
2. Split pecan halves and arrange in groups of five on the Silicone Wonder Mat, resembling turtle legs and head.
3. Place 6 caramels in the Stack Cooker in a circle fashion, not touching. Microwave for 15 - 30 seconds at 100% power until softened, but not melted.
4. Place soft caramels on pecan and press down. Repeat until all caramels are used.
5. Place chocolate chips and oil into 1-quart casserole and microwave 2-3 minutes at 100% power until melted.
6. Stir and spread about ½ tsp. of chocolate over each “turtle.”
7. Allow to cool.
8. Store in a sealed Tupperware container.