

TUPPERWARE THATSA BOWLS RECIPES



Multipurpose bowl gives you a superior grip when preparing a variety of foods and recipes from cookie dough to meatloaf to garden-fresh salads. Built-in thumb handle offers superior control when mixing or tossing.

- High walls help reduce splatters when mixing
- Textured interior masks scratches
- Virtually airtight and liquid-tight seal offers superior storage for plan-ahead items or leftovers
- Colors vary



TUPPERWARE THATSA BOWLS RECIPES

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Apple Cinnamon Coffee Cake

½ cup brown sugar
 ⅔ cup granulated sugar
 1½ tsp. ground cinnamon
 ½ cup unsalted butter, softened
 2 eggs
 2 tsp. vanilla extract
 ½ cup milk, any type
 ¼ tsp. table salt
 1½ cups all-purpose flour
 1½ tsp. baking powder

Topping

½ cup butter, melted
 ½ cup oats
 ¼ cup all-purpose flour
 ¼ cup brown sugar
 1 apple, sliced thinly



1. Preheat oven to 350° F/175° C.
2. In a medium Thatsa Bowl whisk together sugars, cinnamon, and softened butter until combined, should look like wet sand.
3. Whisk in eggs, vanilla, and milk.
4. Stir in flour and baking powder.
5. Pour into Ultra Pro 2-Qt. Square Pan and spread until even with spatula.
6. Top with apple topping and bake for 40-50 minutes or until an inserted knife comes out clean.
7. In a medium Thatsa Bowl Stir together melted butter, oats, flour, and brown sugar in a small bowl. Set aside.
8. Add apples and toss with oat mixture and sprinkle onto the top of batter.

Balsamic Cucumber Salad

2 medium cucumbers, halved
 1 medium red onion, peeled
 1 pint grape tomatoes, halved
 6-oz. container feta cheese
 1 cup balsamic dressing



1. In a medium Thatsa bowl, combine cucumber, tomatoes and onion.
2. Add vinaigrette; toss to coat.
3. Refrigerate, covered, until serving. Just before serving, stir in cheese.
4. Serve with a slotted spoon.



Burp Bread

- 9 cups flour
- 1½ cup milk – scalded
- 1½ cup cold water
- ¾ cup sugar
- 2 eggs
- 1 tsp. salt
- 2 pkg. dry yeast
- 1 cup butter

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1. In Thatsa Bowl place 9 cups of flour. Make well in center.
2. Place milk in the Micro Pitcher and microwave for 3 minutes to scald milk.
3. In the Mix n Stor Pitcher mix scalded milk, water, sugar, eggs, salt, and dry yeast.
4. Pour in the center of the flour in Thatsa Bowl. DO NOT MIX. Seal and burp the bowl.
5. Place in warm place until seal pops. (20—30 min.)
6. Melt 1 cup butter, pour over flour mixture then knead a little bit. Leave very sticky. Seal and burp the bowl.
7. Place in warm place until seal pops off (30 + min.) Knead and you are ready to go.
8. Place dough into Ultrapro Loaf pans.
9. Raise again until double in size.
10. Bake at 375° for 25-30 minutes.

Makes two loaves



Carrot Loaf Cake

- ¾ cup self-rising flour
- ¾ cup brown sugar
- 1 tbsp. cinnamon
- 1 cup carrots, shredded
- 1½ cup fresh coconut, shredded
- ½ cup pecans, chopped finely
- 2 eggs
- ½ cup vegetable oil
- 2 tbsp. milk

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1. Preheat oven to 375° F/ 190° C.
2. In Thatsa Medium Bowl, mix flour, sugar and cinnamon until evenly combined.
3. Place carrots, coconuts and pecans into bowl with dry ingredients, reserving ½ cup of the coconut.
4. Make a well in the center add eggs, oil and milk. Mix until well combined.
5. Pour batter into greased Ultra Pro 2-qt. Square Pan.
6. Bake for 30–35 minutes or until toothpick inserted into center comes out clean. Top with remaining coconut.



Caribbean Salad

- 2 large tomatoes, cut into wedges
 - 1 large red onion, sliced thin
 - Mojo Vinaigrette
 - 2 large ripe Haas avocados, cut into thin wedges
 - cilantro leaves, garnish
- Caribbean Cilantro Mojo Dressing*
- ¼ cup fresh lime juice
 - 2 tbsp. rice wine vinegar
 - 1 tbsp. honey
 - ¼ cup cilantro, chopped
 - 2 tsp. Cilantro Mojo Seasoning Blend*
 - ½ cup extra virgin olive oil
 - Salt and freshly ground pepper to taste

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1. In the base of the Quick Shake Container, combine the lime juice, rice wine vinegar, honey, cilantro, Cilantro Mojo Seasoning Blend and salt and pepper to taste; add olive oil slowly in small amounts until well-combined. Re-season with salt and pepper, if necessary.
2. Cut the tomatoes, onions, and avocados.
3. In a Thatsa Bowl combine tomatoes, onion and dressing, toss to combine.
4. Add avocado and gently mix.
5. Garnish with cilantro leaves.

* Ask your Tupperware consultant for this recipe



Cranberry Chocolate Oatmeal Cookies

- 2 eggs
- ¾ 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

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1. Preheat oven to 350°F/175°C.
2. In a medium Thatsa 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.

Mint Chocolate Chip Pie, No Bake

- 24 Oreo cookies (2 rows)
- 5 Tbsp. butter, melted
- 1 (8 oz) package cream cheese
- 1½ cup powdered sugar
- ¼ tsp. peppermint extract
- 6-8 drops green food coloring (optional)
- 1 (8 oz.) container Cool Whip
- ¼ cup mini chocolate chips
- 1 cup chopped Andes mint candy



1. In a base of the Power Chef System with blade attachment, add Oreos, cover and pull cord until crumbly.
2. Mix melted butter with crumbs.
3. Pour into a UltraPro 9" Round Pan or pie pan, and press to form a crust. Freeze until ready to use.
4. In a Thatsa Bowl mix together cream cheese and sugar until smooth. Mix in peppermint extract and food coloring. Mix until the color is well blended.
5. Fold in container of whipped cream. Add chocolate chips.
6. Pour filling into prepared crust.
7. Sprinkle with chopped candy.
8. Place in fridge until ready to serve.

Fruity Cookies

- 1 package refrigerated sugar cookie dough
- 1 (8 oz.) container whipped cream cheese, softened
- 1 (5.3 oz.) container vanilla Greek or whole-milk yogurt
- 1-2 tbsp. honey, depending on desired sweetness
- 2-3 cups desired fresh fruit



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.

Herbed Meatballs in Tomato Sauce

- 1½ lbs. ground beef
- ¾ cup part skim mozzarella cheese, shredded
- 1 tsp. dried oregano
- 2 eggs
- 1 cup white onion, finely diced
- 1 clove garlic
- 1 tbsp. pesto
- all purpose flour
- 1 tbsp. olive oil
- 1 jar marinara sauce chopped basil to garnish



1. In a Thatsa Bowl Combine beef, cheese, oregano, eggs, onion, garlic and pesto until well mixed.
2. Dust your hands with flour; using the tbsp. from the Measuring Spoon set or small scoop, scoop out the beef mixture and roll into balls. Continue until all the beef is molded into meatballs.
3. Heat the Chef Series 6-Qt. Sauté Pan on medium and add olive oil. When the pan is heated, place meatballs in the pan and sauté until browned.
4. Add marinara sauce and simmer on low, uncovered for 30 minutes, stirring occasionally

Homemade Pudding

- 2 cups reduced-fat (2%) milk
- ¾ cup granulated sugar, divided
- 3 tbsp. cornstarch
- 2 egg yolks
- 1 whole egg
- ½ tsp. vanilla
- 2 tbsp. butter



1. Place milk and ¼ cup sugar in Chef Series II 2.6-Qt. Saucepan over medium heat until milk is simmering.
2. In Thatsa Medium Bowl, place remaining sugar, cornstarch, egg yolks and whole egg and whisk until smooth.
3. Once milk is simmering, remove from heat and slowly add milk into cornstarch mixture while whisking.
4. our mixture back into sauce pan over low-medium heat and cook, whisking constantly, for an additional 2-3 minutes or until pudding is thick and smooth.
5. Remove from heat, whisk in vanilla and butter. Let cool completely before pouring in storage container. Keeps in refrigerator for 3-5 days.

Lemon Shortbread Cookies

1 cup unsalted butter, softened
¾ cup granulated sugar
⅛ tsp. salt
2¼ cup all-purpose flour
1 lemon, zested and juiced

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



1. Preheat oven to 350 degrees.
 2. In a medium Thatsa Bowl add butter and sugar, beat together butter and sugar with electric beaters until light and fluffy.
 3. Add salt and flour to butter mixture and whip with beaters until incorporated.
 4. Beat in lemon zest and 2 tbsp. of lemon juice until combined. Place in refrigerator to chill for 1–2 hours.
 5. Scoop cookie dough in 2 tbsp. size portion onto cookie sheet lined with Silicone Wonder Mat.
 6. Bake for 8–10 minutes until set or lightly brown; allow to cool.
- In a small Thatsa Bowl add lemon juice and powdered sugar which together, beat until all sugar and lemon juice have been incorporated and icing has thickened. Add yellow food coloring if desired.

Mixed Berry Crumb Cake

¼ cup raspberry preserves
1 pint blueberries
1 tbsp. unsalted butter, room temperature
¾ cup unsalted butter
2½ cups cake flour
½ tsp. baking soda
½ tsp. coarse kosher salt
1 cup granulated sugar
⅔ cup buttermilk
3 eggs

Topping
¼ cup unsalted butter
¼ cup granulated sugar
¼ cup brown sugar, light or dark
⅛ tsp. ground cinnamon
⅛ tsp. coarse kosher salt
1¼ cup cake flour



1. Place butter in 2-cup Micro Pitcher and microwave on high power 20 seconds or until melted.
2. In medium Thatsa bowl, combine melted butter, sugars, seasoning blend, salt and cake flour. Stir set aside. Preheat oven to 350° F/ 175° C.
3. In 1-cup Micro Pitcher, warm raspberry preserves by microwaving on high power 20-30 seconds.
4. Place blueberries in medium Thatsa bowl.
5. Pour warm preserves over berries; set aside.
6. Use room temperature butter to coat UltraPro 3.5-Qt. Lasagna Pan, set aside.
7. In 2-cup Micro Pitcher, microwave ¾ cup butter on high power 1 minute or until melted. Pour into base of Power Chef System, set aside to cool.
8. In medium Thatsa bowl, combine flour, baking soda, salt and sugar; set aside.
9. Add buttermilk and eggs to melted butter in Power Chef base fitted with the paddle attachment. Replace cover and pull cord 3-4 times to mix.
10. Gradually add flour mixture to liquids in base of Power Chef System, pulling 3-4 times to mix.
11. Pour batter into lasagna pan. Spoon berry mixture over cake batter, followed by topping mixture. Bake 35-40 minutes or until toothpick comes out clean when inserted into cake.

Pizza Crust

2 cups flour
2 tsp. baking powder
1 tsp. salt
¼ cup salad oil
¾ cup milk

Will fill 2 round pizza pans or 1 large pan.



1. In a Thatsa Bowl, mix flour, baking powder and salt.
2. Add salad oil, seal and roll bowl, to mix.
3. Open seal and add milk, seal and shake and rotate bowl again.
4. Roll onto floured surface, knead gently, adding a bit of flour. Roll with Rolling Pin into two 13" circles for 2 pizzas.
5. Spread dough in pizza pan and drizzle 1 tablespoon oil on top of each pizza dough.
6. Add desired pizza toppings.
7. Bake in 425° oven for 20-25 minutes.

Puppy Chow Deluxe

8 cup rice cereal squares (Chex)
1½ cup chocolate chips or Melts
½ cup peanut butter, creamy*
1 cup powdered sugar
1 cup brownie mix



1. Place Chex cereal in a large Thatsa bowl, put your powdered sugar in 2nd Thatsa Bowl and your brownie mix in a 3rd Thatsa Bowl.
2. Put your chocolate chips/melts and peanut butter in a Stack Cooker Base or Large Vent N Serve Container and heat for 30-50 seconds and stir until smooth.
3. Pour over Chex cereal and gently fold until coated in chocolatey goodness.
4. Put half of the chocolatey cereal in Thatsa Bowl with the powdered sugar and then other half in your Thatsa Bowl with the brownie mix.
5. Seal each Thatsa Bowl and shake until covered.
6. Dump onto a cookie sheet lined with a Wonder Mat.
7. Top with Reese's Pieces and Candy Corn and let cool.

NOTE: For peanut allergies, omit peanut butter and use MELTS for your chocolate, these will melt down more easily than chocolate chips, and increase the amount to 2 cups.



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.



Shake & Bake Pie Crust

- 2 cups all-purpose flour
- ½ tsp. salt
- ¾ cup and 2 tbsp. butter-flavored vegetable shortening
- ¼ cup ice water



1. Add flour, salt and shortening to mixing bowl, seal and shake, holding bowl and seal. Shake until mixture forms a coarse, mealy texture.
2. Sprinkle water over mixture, seal and shake until dough comes together. It will “thump” on the sides of the bowl. Add more water if necessary.
3. Roll out into two 9” crusts.



Spinach, Blueberry & Pineapple Salad

- 1 (9-oz.) bag spinach
- 1 lime, juiced
- 2-3 tbsp. balsamic glaze
- 1 shallot, chopped fine
- 2 cups fresh pineapple, diced
- 1 cup fresh blueberries
- 1 avocado, diced
- 1 cup pecans
- ¼ cup crumbled goat cheese



1. In a large Thatsa bowl, toss spinach with lime juice, balsamic glaze, and shallot.
2. Top with remaining ingredients to serve.



Tableside Guacamole

- ¼ cup cilantro
- 1 garlic clove, peeled
- ¼ red onion, peeled
- 2 Roma tomatoes, quartered
- 3 avocados, pitted and halved
- 1 lime, juiced
- 1 tsp. coarse kosher salt
- black pepper, to taste



1. Add cilantro and garlic to base of Power Chef System fitted with blade attachment. Cover and pull cord until finely chopped.
2. Add onion to Power Chef. Cover and pull cord until finely chopped.
3. Add tomatoes, lime juice and salt. Cover and pull cord until roughly chopped, and transfer ingredients to Thatsa Medium Bowl.
4. Add avocados to ingredients in bowl and mash together to reach desired consistency.

Watermelon Sherbet Bombe

- 1 pint lime sherbet
- 1 pint lemon or pineapple sherbet (or vanilla ice cream)
- 1½ pint raspberry sherbet
- ½ cup mini chocolate chips



1. Line a 6 cup Thatsa/Impressions bowl with plastic wrap.
2. Press a thin layer of lime sherbet against the bottom and sides of bowl. Freeze, uncovered, until firm.
3. Spread a thin layer of pineapple sherbet evenly over the lime sherbet layer. Freeze until firm.
4. Stir chocolate chips into the raspberry sherbet, then pack into center of sherbet-lined bowl. Smooth the top to resemble a cut watermelon. Cover and freeze until firm, about 8 hours.
5. Just before serving, remove bowl from the freezer and uncover. Invert onto a serving plate. Remove bowl and plastic wrap. Cut into wedges