

Easy
Christmas
Candy Recipes

FESTIVE HOLIDAY PRETZELS

6 Blocks White Chocolate
Jewel (small) Pretzel Rings
Red & Green M&M's

Place pretzels on Silicone Wonder Mat. Melt Chocolate in Base of Oval Microwave Cooker for 1-2 min on high. Stir with Silicone Spatula. Fill centers of pretzels and place 2 M&M's on each.

PEANUT CLUSTERS

6 Blocks White Chocolate
1/2 Cup Chocolate Chips
12 oz Dry Roasted Peanuts (about 2 2/3 cups)

Melt chocolate and chocolate chips same as before. Add peanuts. Drop candy sized pieces onto Pastry Sheet.

TURTLES

3 Blocks White Chocolate
3 Blocks Milk Chocolate

Melt chocolate same as before. Drop 1/2 dollar-sized amounts onto Silicone Wonder Mat. Place 3 pecan halves on each. Melt 8 caramels and 1 Tbsp milk for about 1 min on high. Place small amount on top of nuts. Melt 2 white chocolate and 1/2 cup chocolate chips. Place small amount on top of caramels.

PINK ICE

6 Blocks White Chocolate
2 Tbsp Crushed Peppermint Candy
1/4 tsp Peppermint Extract
3-4 Drops of Red Food Coloring

Melt chocolate same as before. Add candy, extract and food coloring. Spread a thin layer of Silicone Wonder Mat to cool. Crack into pieces.



ROCKY ROAD

6 Blocks White Chocolate
1/2 Cup Chocolate Chips
12 oz Dry Roasted Peanuts
2 Cups Mini Marshmallows
1 Cup M&M's

Melt chocolate and chocolate chips same as before. Add all ingredients. Drop candy sized pieces onto Silicone Wonder Mat.

ALMOND BARK CRUNCHERS

6 Blocks White Chocolate
1/4 Cup Peanut Butter
2/3 Cup Rice Krispies
2/3 Cup Mini Marshmallows
2/3 Cup dry Roasted Peanuts

Melt chocolate in Base of Oval Microwave Cooker for 1-2 min. on High. Add peanut butter, stir until smooth. Add the rest of the ingredients, stir. Drop candy sized pieces onto Silicone Wonder Mat.

CHRISTMAS CHERRY DROPS

6 Blocks White Chocolate
1/2 Cup Chopped Candied Cherries
2/3 Cup Pecans.

Melt chocolate, same as before. Add chopped cherries & pecans. Stir using the Silicone Spatula. Drop candy sized pieces onto the Silicone Wonder Mat.

CASHEW DELITES

6 Blocks White Chocolate
1/2 cup Chocolate Chips
2 cups Finely Chopped Salted Cashews

Melt chocolate and chocolate chips as before. Add chopped cashews, stir. Drop candy sized pieces onto Silicone Wonder Mat.

MINI RITZ SUPREMES

2 Blocks White Chocolate
1 Cup Butterscotch Chips
1/2 Cup Chocolate Chips
1 Box Mini Ritz Bits Peanut Butter Sandwiches

Place mini Ritz Bits on Silicone Wonder Mat. Melt Chocolate, Butterscotch Chips and Chocolate Chips same as before. Place small amount of chocolate on top of Ritz Bitz.

PRETZEL BARK

6 Blocks White Chocolate
1/2 Cup Chocolate Chips
3 Cups Broken Pretzels

Melt chocolate same as before. Stir in pretzels. Drop candy sized pieces onto Silicone Wonder Mat to cool.

FUDGY BUTTONS

2 Tbsp. Butter
1 1/2 Tsp Baking Cocoa
1/2 Cup Powdered Sugar
1/2 Tsp Milk
2 Tbsp Creamy Peanut Butter

Melt butter in base of Oval Microwave Cooker. Add cocoa and mix well. Stir in sugar. Add milk and stir until smooth. Add peanut butter and mix well. Drop candy sized pieces onto Silicone Wonder Mat; flatten tops and shape into 1 inch patties.

CHOCOLATE MOUNDS

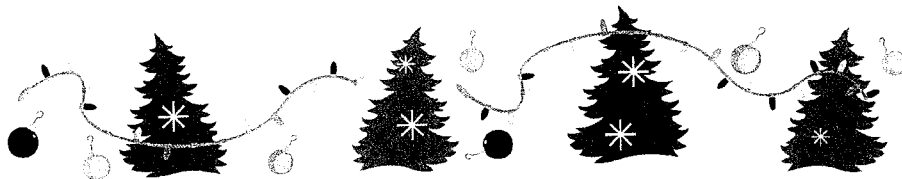
4 Blocks White Chocolate
1/2 Cup Chocolate Chips
1 Cup Toasted "O" Shaped Whole Grain Oat Cereal
1/2 Cup Salted Peanuts
1/2 Cup Raisins

Melt chocolate in Base of Oval Microwave Cooker for 1-2 min on high. Stir in cereal, peanuts and raisins. Drop candy sized pieces onto Silicone Wonder Mat.

3 MINUTE FUDGE

1 can (14oz) sweetened condensed milk
2 cups (12oz) semi-sweet chocolate chips
1 oz unsweetened chocolate
1 tsp. Vanilla
3/4 - 1 1/2 cups chopped nuts

In Base of Oval Microwave Cooker, stir together condensed milk, chocolate chips and chocolate. Micro on high for 1 minute, then stir. Micro on high for 2 more minutes, until chocolate is melted and mixture can be stirred smoothly. Stir in vanilla and nuts. Pour into buttered Bacon Keeper and spread mixture evenly. Refrigerate until firm.



Christmas Done Fast!

5 Candies in 20 minutes or less!

DIPPED PRETZEL RODS:

Pretzel Rods

4 blocks of white almond bark

Melt almond bark in base of Oval Microwave Cooker for 1 min on High. Stir & add 30 second increments until melted. Take pretzel rods & dip in melted almond bark. Place on Silicone Wonder Mat to dry. (You can leave them plain, add sprinkles or wait & drizzle milk chocolate on them later!)

COLORFUL ROCKY ROAD

Then in the same container take 4 more blocks of white almond bark & melt according to directions above. Mix in 2+ cups of colored mini marshmallows. Add 1/2 cup Peanuts & 1/2 cup mini M&M's! Drop candy sized pieces onto Silicone Wonder Mat to dry.

PEANUT DIPS:

Next take 3 blocks of chocolate almond bark and 1 block of white almond bark. Melt according to directions above & then *drizzle on pretzel rods (first recipe on page) To remaining chocolate mixture add 1 1/2 cups peanuts. Drop candy sized pieces onto Silicone Wonder Mat to dry.

“CRUNCH & GO”

Then take 3 blocks of chocolate almond bark & 1 block of white almond bark. Melt according to directions above. Then add 1 small bag of crushed chips roughly 6 oz). It looks real flaky when finished. (You can also use the little cereal shavings for this recipe too!) Place on Silicone

THIN MINTS

Last take 3 block chocolate almond bark & 1 block white almond bark. Melt according to directions above. Add pure peppermint extract (add to taste-roughly 1/4-1/3 of the bottle). Take regular sized Ritz crackers & dip them in (it tastes like a thin mint cookie). Place on Silicone Wonder Mat to dry. (At the bakery they sell 15 for \$4.79!!!)!! WOW!!!

CANDY HINTS!!!

SAVE THE CHOCOLATE

When melting chocolate, it sometimes starts to clump or thicken into a hardened mass. This is referred to as “seizing”. Seizing can be caused by the smallest drop of moisture from a wet spoon or steam from a double boiler. If this happens, there's no need to toss out the chocolate. Mix in 1 tablespoon of shortening or vegetable oil for every 6 ounces of chocolate. Then use the correct mixture as intended. But note, if chocolate seizes due to excessive heat, it can't be saved.

If you want chocolate that tastes like Hershey's, use 3 blocks of chocolate almond bark & 1 block of white! Melt together & substitute into any of the recipes!

CANDY CLASS BASICS

COOK CANDY IN A MICROWAVE SAFE TUPPERWARE CONTAINER- HEAT N' SERVE OR VENT N' SERVE. MAKE SURE THE CONTAINER IS AT LEAST TWICE AS HIGH AS THE BASIC MIXTURE TO PREVENT BOIL OVER. COOK UNCOVERED TO AID IN EVAPORATION.

STIRRING MIXTURE WELL, BEFORE COOKING (UNLESS RECIPE STATES OTHERWISE) IS IMPORTANT TO BLEND WELL AND SCRAPE AS MANY OF THE SUGAR CRYSTALS FROM THE SIDES OF THE CASSEROLE AS POSSIBLE.

SUGAR-CORN SYRUP MIXTURES ARE COOKED ON HIGH THROUGHOUT THE RECIPE.

A REGULAR CANDY THERMOMETER MAY BE USED OUTSIDE OF THE OVEN AND WILL TAKE 2 MINUTES TO REGISTER ACCURATELY. DO NOT LET IT TOUCH THE BOTTOM OF THE CASSEROLE FOR AN ACCURATE MEASUREMENT. ONLY A MICROWAVE CANDY THERMOMETER MAY BE USED INSIDE THE MICROWAVE DURING COOKING TIME.

DONENESS: HARD-CRACK CANDY WILL REGISTER 290 DEGREES, WHICH IS LOWER THAN CONVENTIONAL HARD-CRACK TEMPERATURE, BUT WILL CONTINUE TO RISE DURING THE REST OF STANDING TIME.

SOFT-CRACK CANDY WILL REGISTER 270 DEGREES WHEN DONE, WHICH AGAIN IS LOWER THAN CONVENTIONAL SOFT-CRACK CANDY, FOR THE SAME REASONS.

STIR IN FLAVORINGS AND OTHER INGREDIENTS AT THE END OF COOKING TIME, AFTER BUBBLING HAS STOPPED, TO PREVENT SPLATTERING AND BURNED SKIN.

NEVER USE IMITATION CHOCOLATE. IT DOES NOT MELT PROPERLY. IF CHOCOLATE IS MELTED ALONE, IT SHOULD BE MELTED ON MEDIUM RATHER THAN HIGH, TO PREVENT OVER COOKING.

STIRRING 2 OR 3 TIMES DURING MELTING EQUALIZES TEMPERATURE AND HELPS GAUGE DONENESS. IF LEFT ALONE, CHOCOLATE WILL MELT WITHOUT LOSING ITS SHAPE, SO APPEARANCES CAN BE VERY DECEIVING. NO STANDING TIME IS NECESSARY.



Microwave Candy Recipes

People Puppy Chow

1 stick butter or margarine
2 cups chocolate chips
1 lb. box powdered sugar

1 cup peanut butter
17 oz. box Crispix Cereal

Melt butter, peanut butter, and chocolate chips in Tupperwave 1 ¼ Qt. Container, @ 50% power – stirring often. Pour Cereal in That's A Bowl, and pour chocolate mixture over cereal. Mix gently to coat well. Pour powdered sugar, seal bowl tightly, shake until well coated.

Even Easier Carmel Corn

1 stick butter or margarine
10 large marshmallows

¾ cup brown sugar
2 bags microwave popcorn

Pop popcorn in microwave. Melt all other ingredients together Tupperwave 3 Qt. Casserole. Pour over popcorn in That's A Bowl. Stir gently till covered.

Options: You can Double ingredients, and use 3 bags popcorn for even MORE GOOEY!

Another Option: After you mix it well, you can lay out on a cookie sheet and put into 350 oven for a few minutes, for a MORE CRUNCHY Carmel corn.

Chocolate Peanut Clusters

6 oz. chocolate chips
12 oz. salted peanuts

12 oz. peanut butter chips
½ cup peanut butter

In Tupperwave 1 ¼ Qt Casserole combine chips and microwave at 50% power, for 3 – 5 minutes, stirring frequently. Add peanut butter halfway through. Stir in peanuts and drop by spoonfuls onto a Cookie Sheet. If you need to set them up quickly, slide cookie sheet into refrigerator.

HayStacks

12 oz. butterscotch chips
1 cup miniature marshmallows

3 ½ cup chow mein noodles

Melt chips in Tupperwave 1 ¼ Qt. Casserole for 3 – 5 minutes at 50% power, stirring frequently. Add marshmallows and noodles – stir. Drop by spoonfuls onto a Cookie Sheet. If you need to set them up quickly, slide cookie sheet into refrigerator.

Plantation Crunch

1 lb. almond bark
2 TB. Peanut butter
2 cups Rice Cereal

1 cup dry roasted peanuts
Melt almond bark and peanut butter together in Tupperwave 1 ¼ Qt. Casserole, @ 50% power for 3 minutes.

Mix in other ingredients and drop by spoonfuls onto a Cookie Sheet.

If you need them to set up quickly, slide cookie Sheet into refrigerator.

3 Minute Fudge

3 cups chocolate Chips
1 – 14 oz. can sweetened condensed milk
(not Evaporated)

1 ½ tsp. Vanilla

½ cup chopped nuts – Optional

Put all ingredients (except Nuts) in Tupperwave 1 ¼ Qt. Casserole.

DO NOT STIR!!!! Microwave at 50% Power for 1 ½ minutes. Remove, stir & add in nuts, if desired. Microwave at 50% Power for another 1 ½ minutes. Refrigerate Until set up.

Candy Class Recipes

Chocolate Crunch

- 6oz. Chocolate Chips
- 1 c. Rippled Potato Chips (crushed)
- 6 oz. Butterscotch Chips
- 1 c. Salted Peanuts

Melt chocolate & butterscotch chips in Large Vent-n-Serve at 50% power. When chips look wet they are melted. Stir in peanuts & potato chips. Drop by teaspoon on non-stick cookie sheet or wax paper. Chill until set. Store in Modular Mate Rect. 1

3 Minute Fudge

- 3 c. Chocolate Chips - any kind
- 1 - 14oz. Can sweetened condensed milk (NOT evaporated)
- 1 $\frac{1}{2}$ t. Vanilla
- $\frac{1}{2}$ c. chopped nuts - optional

Put all ingredients (except nuts) in Vent-n-Serve Large Deep. Microwave on high for 3 minutes. Remove and add nuts. Pour into containers and let set.

Haystacks

- 12 oz. Butterscotch Chips
- 1 c. Miniature Marshmallows
- 3 $\frac{1}{2}$ c. Chow Mien Noodles

Melt chips in Large Vent-n-Serve Deep at 50% power. Add marshmallows & noodles -stir. Drop by spoonfuls on Wonder Mat.

Even Easier Carmel Corn

- 2 bags microwave popcorn - popped/remove kernels
- 1 stick butter
- 1 cup brown sugar
- 10 large marshmallows

Melt butter and brown sugar in microwave about 1-2 minutes. Add marshmallows and microwave another 1-2 minutes until melted. Stir until smooth and pour over popcorn.

Master Pie Crust Mix

5 lbs. Flour
3 lbs. Shortening
1 $\frac{1}{2}$ t. Salt

Mix these ingredients to form a Master Mix.

Add $\frac{1}{3}$ c. COLD water to 2 cups of mix. Put in bowl and shake until it "thumps". If too sticky add more mix. If too dry add one tsp. water. Store in airtight container - Modular Mate Rect. 3 works great.

TUPPERWARE RECIPES

Gotta have Products: Measuring Cups, Measuring Spoons, Silicone Spatula, Pastry Sheet or Silicone Wonder Mat (whichever is available), 3Qt TupperWave, TupperWave Cover, Thatsa Bowl, Vent 'n Serve Large Shallow

PEANUT BRITTLE

1 Cup Salted Peanuts 1 Cup Granulated Sugar ½ Cup White Corn Syrup
1 tsp. Butter 1 tsp. Vanilla 1 tsp. Baking Soda

Combine sugar & corn syrup in 3 Qt. TupperWave. Cook on High for 3-4 min. Add the peanuts & cook another 3 min until slightly bubbly. Add the butter & vanilla and cook for 1 more min. Finally add the soda & gently stir with Silicone Spatula until mixture is light & foamy. Pour & spread quickly on a Silicone Wonder Mat and cool for 30 min then break into small pieces.

CHOCOLATE PEANUT BUTTER COOKIES

24 oz. Chocolate Bark 12 oz. Peanut Butter 12 oz. Round Snack Crackers (Ritz)

Spread Peanut Butter between 2 Crackers. Melt Chocolate Bark in 3 Qt. TupperWave for 1-2 minutes. Stir until smooth. Dip Crackers into Bark with tongs and place on Silicone Wonder Mat. Makes approximately 48.

PUPPY CHOW

Large box of Crispix cereal 1 cup peanut butter 1 stick butter
12 oz pkg chocolate chips 1 lb Bag or box of powdered sugar

Pour cereal in Thatsa Bowl. Melt chocolate chips, butter, and peanut butter in 3 qt TupperWave for 2 minutes. Stir, and if not thoroughly melted, micro 1 minute at a time, until melted when stirred. Stir mixture into cereal until completely coated. Pour powdered sugar over mix and seal and burp bowl. Shake until cereal and mix are completely covered in powdered sugar. Dump onto Pastry Sheet/Silicone Wonder Mat until dry.

THIN MINTS

3 blocks Chocolate Almond Bark 1 Tbl – 1 ½ Tbl Pure Peppermint Extract
1 block White Almond Bark Ritz Crackers

Melt bark in TupperWave Cover at 50% power 2-3 minutes. Stir in peppermint extract to taste. Dip Ritz crackers into melted chocolate and place on Silicone Wonder Mat to dry. You won't believe how good they are!!

RAINBOW SMORES

1 c flour ¾ c graham cracker crumbs 2/3 c softened butter
¼ c sugar ¼ c brown sugar ¼ tsp salt
1 c marshmallow crème 3 oz white chocolate chips 3 oz mini M&M's

Blend together all ingredients in lines 1 & 2. Press into Vent 'n Serve Large Shallow and micro 3 minutes @ 70% power. Spread marshmallow crème over hot crust and let soften. Sprinkle chocolate chips & mini M&M's over marshmallow layer. Micro on high for 1 minute. Let cool and cut into bars.

EZ FUDGE!

1 stick butter
1 c peanut butter
12oz bag chocolate chips

1n Vent 'N Serve Large Shallow, measure peanut butter, stick of butter-cut into 4 sections, and chocolate chips. Melt at 50% power for 45 seconds, stir and repeat 2-3 add'l times until melted mixture is smooth. DO NOT OVERCOOK! Let harden and cut into 1 inch squares with butter knife or plastic utensil. Yummmm ☺

Chocolate Peanut Butter Clusters

- 12 oz. milk chocolate chips
- 12 oz. peanut butter chips
- 1/2 cup peanut butter
- 12 oz. salted peanuts

Place chocolate chips and peanut butter chips in Vent 'N Serve Large Deep. Microwave on 50% power for 2-3 minutes, stirring once. Stir in peanut butter. Microwave on 50% power for 2-3 more minutes. Stir in peanuts. Drop by teaspoons onto Silicone Wonder Mat. Cool about 15 minutes or until firm. Store cluster in Modulate Mate containers.

A Taste of Tupperware

Chocolate Crunch Clusters

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

Place morsels in Large Vent 'N Serve. Microwave on 50% power for 4-6 minutes, stirring twice. Stir in peanuts and crushed potato chips. Drop by teaspoons onto Silicone Wonder Mat. Cool until set. Freezes well.

A Taste of Tupperware

Peanut Butter Fudge

- 18 oz. jar of creamy peanut butter
- 1 can of Vanilla frosting

Put both ingredients into Medium Vent 'N Serve container and microwave on high for 45 seconds to 1 minute. Stir until creamy and mixed well. Pour into Large Vent 'N Serve (spray very lightly with Pam). Put in refrigerator to set!

A Taste of Tupperware

Rocky Road Candy

- 36 large marshmallows (can substitute small marshmallows)
- 8 oz. chocolate chips
- 1/2 cup crunchy peanut butter
- 2 T. margarine

Line Large Vent 'N Serve with marshmallows. In another container, melt chocolate chips, peanut butter and margarine (one minute on high), then pour over marshmallows. Spread evenly over the top and chill. Cut into squares.

A Taste of Tupperware

Snowflake Mint Drops

- 1 lb. almond bark, vanilla
- 1-1/2 cups flaked coconut
- 1/3 cup crushed peppermint candy

Place almond bark in Large Vent 'N Serve. Microwave at 100% power for 2 minutes, stirring once. If needed microwave another minute. Stir in coconut and peppermint. Drop by spoonfuls onto Silicone Wonder Mat. Cool until set.

A Taste of Tupperware

Tingly Candy

- 1 pkg. (6 oz.) butterscotch chips
- 1 pkg. (6 oz.) chocolate chips
- 4 cups crispy rice cereal

Microwave chips on 50% power in Large Vent 'N Serve for 4-6 minutes, stirring at least twice. Add cereal, stirring well. Drop by teaspoons onto Silicone Wonder Mat. Cool about 10 minutes or until set. Freezes well.

A Taste of Tupperware

People Chow

- 1 box Chrispix cereal
- 1-cup peanut butter
- 3 1/2 cups powdered sugar
- 1 stick margarine
- 1 pkg. Chocolate chips (12 oz.)

Combine peanut butter, butter and chocolate chips in Medium Deep Vent n' Serve and microwave on med for 2-3 minutes until melted. Stir after each minute. Pour the cereal into That'sa Bowl and slowly pour melted mixture over cereal, make sure to stir well. Add the powdered sugar to the bowl, seal and shake.

A Taste of Tupperware

Turtles

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

Split pecan halves and arrange in groups of five, resembling turtle legs and head. Place 6 caramels on the buttered base of the Oval Microwave cooker - not touching. Microwave for 15-30 seconds at 100% power until softened, but not melted. Place soft caramels on pecans and press down. Place chocolate chips and oil into the 2 cup Micro Pitcher and microwave 2-3 minutes at 50% power until melted. Stir and spread about 1/2 tsp. of chocolate over each "turtle." Continue until all mixture is gone and chill.

A Taste of Tupperware