



*Candy
Making
in the
Microwave*

Candy Class Outline

- Before:** *I. Get a definite date on the class!*
- * In home, office, or homemakers club etc.
 - * You tell the Host the candy you will be making (1-2 recipes)

Party Plan The Class



- * Review the ingredients she will need—Do Not give the recipe
- * Stress that the Candy is her refreshments
- * Let her know to use the words “Holiday Candy Class” when inviting Guests
- * Let her know you will write “Holiday Candy Class” on each Brochure.

During: *II. Suggested Products*

| | |
|----------------------------|----------------------|
| Tupperware Stack Cooker | Measuring Cups |
| Rock’N Serve Large Shallow | Measuring Spoons |
| Modular Mates | Spice Shakers |
| Freeze Smart | Double Sided Spatula |
| Serving Center | Thatsa Bowl |
| Commuter Mug | Spreaders |
| Holiday Snack Canister | Silicone Mate |

- * Set up display
- * Go to Kitchen - Measure out all ingredients (using Tupperware products)
- * Begin on time by asking their favorite candy - go right into class!!

After: *III. Call back those who did not attend and invite them to hold one of your holiday Parties/Classes.*

- * Holiday Candy Class
- * Holiday Shopping/Gift Ideas
- * Holiday Quick-N-Easy Baking (Master Mix)
- * Holiday Recipe Exchange



Have the host take the “extra” Candy to work the next day and date a Candy Class with someone at work!!!

A Gift from your Tupperware Consultant

Festive Holiday Pretzels

Jewel Pretzel Rings
2 blocks White Almond Bark
Red & Green M&M's



Place pretzels on wax paper. Melt almond bark in the 1qt Tupperware Casserole w/cover 1-2 minutes on High, then stir and melt until smooth (*Add 30 seconds at a time if necessary*). Using a plastic spoon fill center of pretzel with bark and place M&M in center.

Gourmet Cookies

Ritz Crackers
Crunchy Peanut Butter
2-3 Blocks Chocolate or White Almond Bark



Spread peanut butter on Ritz Crackers about ¼ inch thick. Dip into melted chocolate bark. Place on wax paper. Decorate with Sprinkles.

Peppermint Bark

1 Pound Almond Bark
1 Package Peppermint Candies



Unwrap peppermint disks. Place in a blender and chop into a fine powder. Place almond bark in a 3qt Tupperware casserole and break into pieces. Microwave at 50% power for 5-6 minutes or until pieces are soft. Stir after 3 minutes. Add peppermint powder to melted Almond Bark and stir well

Spread onto wax paper. Cool in refrigerator until hard. Break into pieces and serve.

Freezes Well!!



2 bags of Popcorn (Microwave)
1 Cup light Brown Sugar

Pop 2 bags of microwave popcorn and place in a large brown paper bag. Combine Margarine, brown sugar and syrup in a 1¾qt Tupperware Casserole. Heat on high for 5 minutes, stirring once every 2½ minutes.

Stir in baking soda. Mixture will foam! Pour over popcorn in bag & shake. Place brown bag in Microwave. Heat On high for 1 minute. Shake, heat once more minute, shake. Store in airtight containers.

Peanut Cluster

2 blocks White Almond Bark
2 blocks Chocolate Almond Bark
6 oz Dry Roasted Peanuts
1 cup Chocolate Chips



Place White & Chocolate almond bark and chocolate chips in 1¾qt Tupperware Casserole w/cover and melt at 50% power for 2 - 4 minutes, stir occasionally. Stir in peanuts and drop with spoon onto wax paper. Let Cool.

White Gold

4 quarts buttered popcorn
8oz mixed nuts
4 blocks White Almond Bark



Place popcorn and nuts in a Thatsa Bowl. Pour melted bark over top and mix well. Place on wax paper to Cool.

Microwave Fudge

In a Tupperware 1¾qt Casserole, place:

1 lb Powdered sugar, ½ Cup Cocoa and stir together. Next, slice 1 stick of margarine into pats and place on sugar mix.

Pour ¼ Cup of Cocoa over mixture. Do not stir.

Microwave on High for 2 minutes.

Add 1 tablespoon of Vanilla Flavoring and stir out lumps. Add ½ cup of nuts (optional)

Grease ¾qt Tupperware casserole cover, pour Fudge in cover and refrigerate.



Makes 1 pound and Freezes Well!

Caramel Corn

1 Stick Margerine ¼ Cup light Karo syrup
1 tsp. Baking Soda 1 Brown Bag

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Candy Making in the Microwave

Come and See, Smell and Taste

Candy being made.

Day/Date: _____ Time: _____

Host: _____ RSVP: _____

Place: _____



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