

"OLD TIME" HOT CHOCOLATE MIX

8 Qt. box powdered milk
1 (8 ounce) container powdered non-dairy creamer (or to taste)
1 cup powdered sugar
1 – 20 oz. Nestle's Choc. Quik
Put all together in large bowl (Fix-N-Mix or Thatsa Bowl) and stir until mixed.
Mix and store in MM Square 3.

"NEW IDEA" CARAMEL TOPPING!

1 cup packed brown sugar
½ c. heavy (whipping) cream
2 tablespoon light Karo syrup
Put in Tupperware Micro Pitcher and stir. Heat for 30 sec. on Hi power & stir. Heat 30 seconds more, then stir until smooth.

TO SERVE:

put 8 oz. water in mug & microwave to heat
Add:
1/3 c. hot chocolate mix & stir to blend.
Top with whipped cream (Redi-Whip)
Drizzle with caramel sauce & put very light sprinkle of salt on top. Yummy!
*Also yummy over sliced apples (or chopped in Quick Chef!), bananas, pound cake...toast....you get the idea... great on anything! Topping stores in refrigerator for up to a week.

TERRIFIC MALLOW FUDGE

In TupperWave 3 Qt. Casserole:

1 can (5 ¾ oz.) evaporated milk
1/2 cup butter or margarine
2 cups sugar
1 jar (7-oz.) marshmallow crème
2-cups semi-sweet chocolate chips
1/2 cup chopped nuts (optional)
Stir all together.

Microwave uncovered on HI for 9-minutes—with the Saucy Silicone Spatula stir every 3 minutes. Remove from microwave. Add marshmallow crème and chocolate chips. Stir until blended. Pour into Rock 'N Serve or other Tupperware containers.

OPTION:

HOT FUDGE SAUCE:

Use a large can evaporated milk to make this as a super hot fudge sauce. Store in Vent 'N Serve container. To use, reheat on medium power for 30 seconds to 1-minute at a time until smooth.

IDEA! FUDGEY RITZ STICKS:

1-box Ritz Sticks. Dip the top 1/3 of each stick into the fudge mixture and lay on cookie sheet to dry.

COMPLIMENTS OF YOUR TUPPERWARE CONNECTION:

MARVELOUS MICROWAVE PEANUT BRITTLE

In 3 Qt. TupperWave Casserole put:

1 cup raw peanuts
1 cup sugar
1/2 cup white corn syrup
1/8 tsp. salt
1 tsp. butter or margarine
1 tsp. vanilla
1 tsp. baking soda
Stir to combine.

In Casserole put peanuts, sugar, corn syrup and salt. Microwave on HI for 4-minutes then stir with the **Saucy Silicone Spatula**.

Microwave on HI for 4 more minutes, add butter & vanilla. Stir.

Microwave on HI 2-minutes longer, then immediately add baking soda & stir gently (mixture will foam and be VERY hot.

Immediately pour out on **Silicone Wonder mat**.

Let cool and break into pieces. (Can "quick cool" in refrigerator)

CRISPIX MIX

For TupperWave 3 Qt. Casserole:

3 Tbsp. margarine or butter
1/4 tsp. garlic salt
1/4 tsp. onion salt
2 tsp. lemon juice
4 tsp. Worcestershire sauce
6 cups Kellogg's Crispix cereal
1 cup salted mixed nuts
1 cup pretzels

To Make:

Put margarine and all seasonings in **Casserole**. Microwave on HI for 1 minute. Add Crispix, nuts and pretzels. Stir with the **Saucy Silicone Spatula** until all is coated.

Microwave on HI 3-minutes then stir.

Microwave on Medium power 3-minutes and stir.

Microwave on Medium power 3-minutes, stir and pour into a **Thatsa Bowl** or other serving or storage container.

PUMPKIN SPICE CAKE

In Tupperware Mix 'N Stor Plus:

3 eggs
1—16 oz. Can pumpkin (solid pack not pumpkin pie "mix")
1—regular size Spice cake mix

Whisk eggs & pumpkin together.

Stir in cake mix till blended.

Put in Tupperwave 3 qt. Casserole w/ cone.

Microwave on HI power 9 min. or till
Cake tests done.

*Tested in 850 watt microwave. Adjust time if necessary.

*To test cake easily use a piece of spaghetti as "tester"

Note on all microwave cooking:

Microwave ovens vary. If you have a High wattage microwave your cooking time may be shorter, so adjust accordingly.