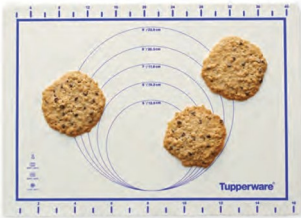


Chocolate, Hazelnut, & Caramel Thumbprint Cookies



1 cup all-purpose flour
1/3 cup Dutch-process cocoa powder
1/2 cup butter, softened
2/3 cup sugar
1/4 teaspoon salt
1 egg yolk
2 tablespoons milk
1 teaspoon vanilla

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



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.

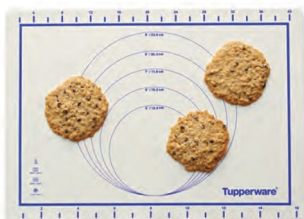


TUPPERWARE



Super-Duper Chocolate Kisses

16 ½ ounce package refrigerated chocolate chip cookie dough
⅓ cup unsweetened cocoa powder
⅔ cup chocolate-flavor sprinkles
2 tablespoons milk
40 dark chocolate kisses, unwrapped



1. Preheat oven to 375 degrees 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.



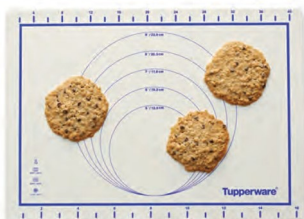
Betsy

TUPPERWARE



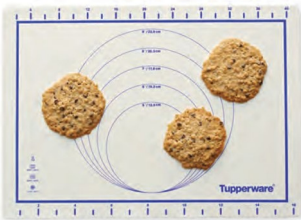
Chocolate Crinkles

- 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
- $\frac{2}{3}$ cup demerara sugar or turbinado sugar



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. Transfer cookies to a wire rack; let cool. (Cookies will deflate slightly upon cooling.) Makes about 72 small and 36 large cookies.

TUPPERWARE



TUPPERWARE

Minty Cocoa Fudge Sandwich Cookies

3 ½ cups all-purpose flour
⅔ cup unsweetened Dutch-
process cocoa powder
or unsweetened cocoa powder
2 teaspoons baking powder
1 ⅓ cups butter, softened
1 ½ cups sugar
¼ cup cooking oil

2 eggs
1 tablespoon vanilla
Additional Sugar
1-14 ounce can sweetened condensed milk
1-10 ounce package mint-flavor semisweet
chocolate pieces*
2 ounces unsweetened chocolate, coarsely
chopped

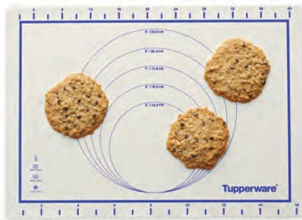
1. In a medium Thatsa bowl combine flour, cocoa powder, and baking powder; set aside.
2. In a large bowl beat butter with an electric mixer on medium speed for 30 seconds. Add the 1-½ cups sugar and the oil. Beat until combined. Beat in eggs and vanilla until combined. Beat in flour mixture. Cover and 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.



Chocolaty Caramel Thumbprints

1 egg
½ cup butter, softened
⅔ cup sugar
2 tablespoons milk
1 teaspoon vanilla
1 cup all-purpose flour
⅓ 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



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.

TUPPERWARE



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



1. Place candy coating, white chocolate, and shortening into TupperWave 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 MicroPitcher 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.



TUPPERWARE

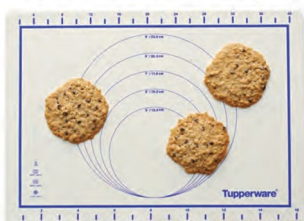


Chocolate-Covered Peanut Butter Pretzels

40 mini pretzel twists

$\frac{1}{4}$ - $\frac{1}{2}$ 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 MicroPicther 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. Store in an airtight container in the refrigerator for up to 1 week.



TUPPERWARE



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)



1. Line a large baking sheet with Silicone Wonder Mat. Arrange cookies in a single layer on the mat.
2. In TupperWare Stack Cooker $\frac{3}{4}$ -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 1/2 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 1/2 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.

TUPPERWARE



Salted Dark Chocolate-Almond Bark

- 6 ounces chocolate-flavor candy coating, chopped (1 cup)
- 6 ounces dark chocolate, chopped (1 cup)
- 1 tablespoon shortening
- $\frac{3}{4}$ cup chopped smoked almonds or chopped almonds, toasted
- $\frac{1}{4}$ teaspoon sea salt



1. Line a large baking sheet with Silicone Wonder Mat.
2. In TupperWave Stack Cooker $\frac{3}{4}$ -Qt Casserole/Cover combine candy coating, dark chocolate, and shortening. Microwave, uncovered, on 100 percent power (high) for 1 1/2 to 2 minutes or until chocolate melts, stirring every 30 seconds. Pour chocolate mixture onto the prepared baking sheet. Spread mixture evenly in a layer about 1/4 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.



TUPPERWARE



Chocolate Chip Cookie Dough Truffles

- 1/3 cup butter, softened
- 1/3 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



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 TupperWave Stack Cooker 3/4-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.

TUPPERWARE



Microwave Caramel

- ½ stick unsalted butter
- ½ cup granulated sugar
- ½ cup brown sugar
- 1 tsp. vanilla extract
- ½ cup sweetened condensed milk
- ½ cup light corn syrup
- melted chocolate, chopped nuts, sprinkles or sea salt, for topping



1. Combine all ingredients, except for toppings, in base of TupperWave Stack Cooker 3-Qt. Casserole.
2. Microwave on high power 6 minutes, stopping every 90 seconds to stir mixture.
3. Remove from microwave and stir until bubbling stops. Slowly pour mixture onto center of Silicone Wonder Mat, taking care to pour slowly enough to prevent mixture from flowing off sides of mat.
4. Add any desired toppings.
5. Place in freezer about 10 minutes to set the caramel.
6. Pull caramel off of Silicone Wonder Mat, place on cutting board and cut into pieces.



TUPPERWARE



Rocky Road Clusters

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



1. In TupperWave 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.



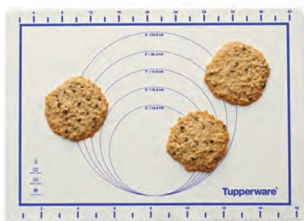
Betsy

TUPPERWARE



Fudgy Pecan Cookies

2 egg whites
¾ cup confectioners' sugar
¼ tsp. table salt
¼ cup + 1½ tbsp. Chocolate Dessert Blend
1½ tsp. Cinnamon-Vanilla Seasoning
1½ cups pecans



1. Preheat oven to 350° F.
2. Add egg whites to base of Power Chef System fitted with paddle whisk attachment. Add sugar, salt, Chocolate Dessert Blend and Cinnamon-Vanilla Seasoning, 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 Silicone 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



TUPPERWARE



Chocolate Brownie Truffles

½ cup unsweetened applesauce
1 cup sugar
1 tsp. vanilla extract
2 eggs
½ cup all-purpose flour
1/3 cup cocoa powder
¼ tsp. baking powder
¼ tsp. salt
14 oz. bag candy melts
assorted sprinkles



1. In the TupperWave 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 TupperWave 1¾ 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.

TUPPERWARE



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 into TupperWave 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.

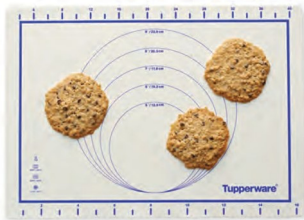


TUPPERWARE



Pretzel Christmas Trees

- 1 cup chocolate chips
- 1¼ 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.



Betsy

TUPPERWARE