



TUPPERWARE

# *Easter* CANDY COOKBOOK

## UNICORN CRACK

### INGREDIENTS:

- 48 Saltine Crackers
- 1 C Butter
- 1 C Brown Sugar
- 2 C White Chocolate Chips
- Pastel Candy Sprinkles

### STEP 1

Preheat oven to 400°F and line a rimmed baking sheet with Tupperware Silicone Baking Sheet and even rows of saltine crackers. In a Chef Series® Pan, melt butter and brown sugar over low heat. Once the butter is melted, turn the heat up to medium-high and stir constantly until it turns into a thick, bubbly syrup.

### STEP 2

Remove from heat and pour over saltine crackers. Use a Tupperware® Saucy Silicone Spatula to spread the mixture and to evenly coat the crackers. Bake for 5-6 minutes.

### STEP 3

Place the white chocolate in a Tupperware® Stack Cooker and heat in the microwave for 30-60 seconds until melted. Pour melted white chocolate over the top. Use a spatula to spread it evenly over the toffee. Top with sprinkles or colorful chocolate candies. Store in airtight container!



## EASTER OREO TRUFFLES

### INGREDIENTS:

- 1 pack Golden Oreos
- 1 8 oz pack softened cream cheese
- 8 oz semi sweet white chocolate or candy melts
- about 3 oz each purple — , green, yellow, pink and blue candy melts

### STEP 1

In a Tupperware® Power Chef pulse Oreos, until fine crumbs are formed.

### STEP 2

Transfer to a Thatsa® Bowl and add cream cheese. Mix well to form a soft dough. Roll into balls (about 2 Tbsp each) and place on a tray, lined with Tupperware® Silicone Baking Sheet. Chill for at least 15 minutes.

### STEP 3

Melt white chocolate in a Tupperware® Stack Cooker. Dip truffles and then place on the tray. Let them cool.

### STEP 4

Melt colored candy melts (or you can use melted white chocolate colored with gel food coloring) and transfer to Tupperware® Deco Pen. Quickly, while chocolate is still melted, decorate truffles by drizzling different colors or drawing a pattern of your choice.

### STEP 5

Keep refrigerated in air-tight container for up to a week.



## EASTER BUNNY BAIT

### INGREDIENTS:

- 12-14 C Popcorn, popped
- 1/2- of a 24 oz. package vanilla almond bark or 16 oz. bag of white chocolate chips
- Easter Sprinkles
- Easter M&M's

### STEP 1

Pop the popcorn and remove any unpopped kernels. Place popcorn in a Tupperware® Thatsa Bowl and set aside.

### STEP 2

Add the white chocolate in small pieces to the Tupperware® Stack Cooker or Vent N' Serve and melt.

### STEP 3

Pour melted chocolate over the popcorn. Use a large spoon to mix together coating all the popcorn. Spread the popcorn on a Tupperware® Silicone Baking Sheet until its dry. (You can add M&M's now, but do not stir until dry.

### STEP 4

When dry break into smaller popcorn portions and add back to the Thatsa Bowl. Mix in the M&M candies and place popcorn mixture into air tight containers for storage!



## RICE KRISPIE NESTS

### INGREDIENTS:

- 1/4 tsp. Water
- 2-4 drops food coloring
- 1/2 C flaked coconut
- 1 (10 oz.) pkg marshmallows
- 6 C Rice Krispies
- 1 bag Cadbury chocolate eggs

### STEP 1

Stir together the water and food coloring in a small Thatsa Bowl. Add coconut and stir the entire mixture together until the coconut is green.

### STEP 2

Melt butter in the base of the Tupperware® Stack Cooker. Add marshmallows and stir until completely melted.

### STEP 3

Add Rice Krispies and stir until well coated.

### STEP 4

Spoon mixture into Tupperware® Egg Tray Inserts. Put thumb indent for nest. Allow to cool.

### STEP 5

Fill the nests with green coconut and chocolate eggs.



## PEANUT BUTTER EGGS

### INGREDIENTS:

- 1/2 C butter/margarine
- 1 C peanut butter
- 5 C powdered sugar
- 1 tsp. vanilla
- 1/2 bag chocolate chips

### STEP 1

Melt butter and peanut butter in the Tupperware® Stack Cooker. Add vanilla and stir.

### STEP 2

Add powdered sugar and mix with Tupperware® Silicone Spatula.

### STEP 3

Shape peanut butter eggs using the Egg Tray Insert. Let set in the freezer.

### STEP 4

Melt chocolate chips in the Tupperware® Stack Cooker. Dip the peanut butter eggs in the melted chocolate. Drizzle with chocolate and decorate with sprinkles if desired!



## EASTER EGG NESTS

### INGREDIENTS:

- 1/4 butter (half stick)
- 4 C mini marshmallows
- 1 C semi-sweet or milk chocolate chips
- 5 C crunchy chow mein noodles
- A bag of candy eggs

### STEP 1

Melt butter and marshmallows Tupperware® Stack Cooker, stir until smooth.

### STEP 2

Add chocolate chips to the marshmallow mixture and stir until melted and mixed well.

### STEP 3

Add chow mein noodles to a Tupperware® Thatsa Bowl, stir in chocolate to coat.

### STEP 4

Plop down spoonfuls on the Tupperware® Silicone Baking Sheet and shape into round nests. Press down the center just a bit to make room for eggs if you want to stuff the nests.

### STEP 5

Press candy eggs into the center of the nests and then allow then nests to cool before eating! Store in an air tight Tupperware® Canister.



## BUNNY TAILS

### INGREDIENTS:

- 12 large marshmallows
- 1 C white chocolate chips
- 1 C sweetened coconut flakes

### STEP 1

Melt chocolate in Tupperware® Stack Cooker.

### STEP 2

Dip half of a marshmallow into the melted white chocolate.

### STEP 3

Place marshmallows chocolate side up on the Tupperware® Silicone Baking sheet.

### STEP 4

Sprinkle coconut over the chocolate.



## EASTER CANDY BARK

### INGREDIENTS:

- 4 C milk chocolate chips
- 2 C white chocolate chips
- 1/2 Cadbury mini eggs
- 1/2 C Easter M&Ms
- 1/2 C M&M eggs
- 1/4 C sprinkles
- 1/4 chocolate melts

### STEP 1

Line baking sheet with Tupperware® Silicone Baking Sheet and set aside.

### STEP 2

Melt each of the chocolates in the Tupperware® Stack Cooker or Vent N Serve until fully melted and smooth.

### STEP 3

Pout the melt chocolate onto the center of the baking sheets, then use Tupperware® Silicone Spatula to gently smooth out until approximately 1/4" thick.

### STEP 4

Pour white chocolate on top of the milk chocolate in a zig zag pattern. Take a toothpick and use it to swirl the two chocolates together.

### STEP 5

Then one by one, sprinkle each of your Easter candy and sprinkle varieties over the chocolate before it begins to harden. Chill for at least an hour, remove from fridge and use the back of a spoon to smash bark into pieces.

