

RECIPES FROM YOUR TUPPERWARE CONSULTANT

German Chocolate Cake

1 reg. size chocolate or German chocolate cake mix
3 eggs
1 c. (8 oz.) sour cream
1 c. water
1 can Betty Crocker Coconut Pecan Frosting Mix

Combine cake mix, sour cream, eggs and water. Mix well. Using 3 Qt. TupperWare with cone in center, pour batter evenly around cone.

Spoon can of frosting on top of cake batter before microwaving.

Microwave on HI power for 11-13 min. or until cake springs back or tests done.

Remove from microwave and let stand for 10 minutes. Invert onto plate/serving tray.

Easy Pie Filling Cake

1 reg. size—any flavor—cake mix
3 eggs
1 can pie filling (flavor to complement cake)

Mix cake mix, pie filling and eggs in Large Mixing Bowl. Using 3 Qt. TupperWare with cone in center, pour batter evenly around cone.

Cook on Hi power for 9-11 min., or until cake tests done.

Remove from microwave, cover and let stand for 4-5 min. Invert onto plate/serving tray.

Tupper Tip: Use a long piece of spaghetti to test if cake is done!

Reminder: Microwave oven powers vary. You can always add a little time, so if in doubt start with a minute less time than stated.

Quick & Easy Caramel Rolls

2 tubes Fluffy Butter Tastin' Biscuits (Pillsbury used)
Cut biscuits in quarters and layer in 3 Qt. TupperWare casserole.

Mix together until blended:

1 cup firmly packed brown sugar
1/2 cup whipping cream (not whipped...liquid)

Pour evenly over biscuits.

Microwave uncovered on Hi power for approx. 7 min. or until tops of biscuits look just about 'dry'. Let stand for several minutes, then turn out on serving tray.

Turtle Fudge Cake

1/2 c. chopped pecans
1 reg. size chocolate cake mix
1 c. (8 oz.) sour cream
3 eggs
1 c. water
1 jar caramel ice cream topping

Use 3 Qt. TupperWare with cone in center.

Sprinkle pecans in bottom of container.

Mix the next four ingredients and pour over nuts.

Pour the caramel topping over the cake batter in a circle (keep away from sides and cone as much as possible).

1) Cook in microwave 9 min. on 50% (medium) power

2) Cook an additional 6-8 min. in HI power.

Remove from microwave and let stand for 10 min.

Invert on serving plate or tray.

Tip: Easiest to put plate/tray on top of casserole and invert.

Rice Krispies Treats

1/2 stick butter or margarine
1 - 10.5 oz. pkg. marshmallows (like miniature best!)
6 cups Rice Krispies (measure in Mix-N-Stor Plus Pitcher so they are ready to add)

1) Put butter and marshmallows in 3 Qt. TupperWare. Microwave uncovered, on Hi power for 2 minutes. Remove from microwave and working quickly use Saucy Silicone Spatula to stir marshmallow & butter together just until smooth.

(Add food color at same time for 'seasonal' look)

2) Working quickly pour in half of Rice Krispies & stir to get starting mixing, then add remainder of Rice Krispies. (If you put them all in at once they want to "jump out of the bowl!")

3) Turn mixture into Prep Essentials Cold Cut Keeper. Or Jell-Ring Mold.

Tip: If you like "dense" treats, press down firmly as original recipe says.

If you want to try "tender" treats...just turn into container, and only "move it around" to fill the container!

Let set a little bit...or eat immediately!

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