

## 3 ingredient Oatmeal Cookies

- 2 ripe bananas
- 2 cups rolled oats or quick cooking oats
- ½ cup raisins or cranberries



1. Preheat oven to 350° F/175° C.
2. In a medium bowl, mash bananas using a fork until no large lumps remain.
3. Add oats and raisins and mix well using a spatula.
4. On a baking sheet lined with Silicone Wonder® Mat, divide batter into 12 even portions. Using hands, press firmly so the bananas bind the cookie together.
5. Bake 10–12 minutes until lightly browned.

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## Cheesy Broccoli Pockets

- ½ cup chopped steamed broccoli florets
- ½ cup Cheddar, shredded
- ½ cup mayonnaise
- 1 garlic clove, peeled and crushed
- 4 dashes hot sauce
- Pinch of ground nutmeg
- 1 round layer prepared pie dough



1. Preheat oven to 375° F/190° C.
2. Use the Grate Master Shredder, shred ½ cup Cheddar.
3. In a medium bowl, stir together broccoli, Cheddar, mayonnaise, garlic, hot sauce and nutmeg. Add salt and pepper to taste.
4. Cut pie dough sheet in quarters, creating four wedge shapes; divide broccoli mixture evenly between the four pieces of dough. Fold dough over itself, enclosing the broccoli, and crimp edges together with tines of a fork.
5. Place broccoli pockets onto baking sheet lined with Silicone Wonder Mat. Place pan in oven and bake 16–18 minutes or until dough is golden brown. Remove pan from oven, let stand 10 minutes. Serve warm or refrigerate, sealed in a Tupperware container up to 3 days.

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## Banana Pudding Dessert

- 2 cups milk
- 3.5 ounce Vanilla instant pudding
- 2 bananas, sliced into 1/4" rounds
- ½ tub Cool Whip topping

1. In a Thatsa bowl, whisk together 2 cups milk and one package of pudding mix until smooth.
2. Line the bottom of a large 1 quart casserole dish or serving bowl with a single layer of vanilla wafers. Arrange banana slices evenly over cookies. Spread ¼ of the pudding over the bananas, being careful not to disturb the layers below.
3. Make another single layer of cookies, then top with banana. Carefully spread the remaining pudding over the banana layer, then spread cool whip on top of that. If desired, place vanilla wafers along the top edge.
4. Cover with plastic wrap, and chill in refrigerator until ready to serve.

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## Chocolate Chip Cookie

- 3 tablespoons melted butter
- ¼ cup plus 2 tablespoons brown sugar
- 1 egg yolk
- ½ teaspoon vanilla
- ½ cup flour
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- ¼ cup chocolate chips



1. Preheat oven to 325°F.
2. In a small Thatsa bowl, whisk 3 tablespoons melted butter and ¼ cup plus 2 tablespoons brown sugar together.
3. Add ½ tsp vanilla and 1 egg yolk and whisk until smooth and creamy.
4. Sprinkle ½ cup flour, ¼ teaspoon baking soda and ¼ teaspoon salt over the wet ingredients, and stir until just mixed. Fold in the ¼ cup chocolate chips.
5. Line cookie sheet with Wonder Mat, scoop the dough into 6 portions. They will spread a lot- so leave at least 3-4 inches between each scoop of dough.
6. Bake for 12-15 minutes. Do NOT overbake. They may look doughy on the inside- but they will continue to bake while they cool.
7. Cool on the cookie sheet for 5 minutes then transfer to a wire rack.

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## Dirt Cup

- 3.5 oz. instant pudding, chocolate or vanilla
- 2 cups cold milk
- 18 chocolate sandwich cookies
- 1 cup heavy cream
- ¼ cup powdered sugar
- gummy worms

1. Place 3.5 oz. instant pudding and 2 cups milk in Thatsa Bowl. Whisk until pudding forms, about 1 minute. Place in refrigerator while preparing other ingredients.
2. Place 18 cookies in base of Power Chef System fitted with blade attachment. Cover and pull cord until finely crumbled. Set aside.
3. Pour 1 cup heavy cream and ¼ cup powdered sugar into base of Power Chef System fitted with the paddle whisk attachment. Cover and pull cord for about 60–90 seconds until whipped cream forms.
4. Layer cookie crumbs, pudding and whipped cream in Snack Cups with a top layer of cookie crumbs. Top with desired amount of gummy worms.

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## Icy Cone Syrup

- 5 oz. fresh or frozen fruit, depending on desired color and flavor
- 1½ cups water, divided
- 1 cup sugar
- ¼ tsp. salt

1. Stir together fruit, 1 cup water, sugar and salt in 2-cup Micro Pitcher. Microwave on high power 2 minutes, 30 seconds. Remove from microwave, let stand 5 minutes or until fruit is soft.
2. Transfer mixture to base of Power Chef® System fitted with blade attachment. Cover and pull cord to puree.
3. Strain mixture into Squeeze It Bottle.

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## Fruit Juice Gummies

- 2 cups fruit juice
- 8 tbsp. (½ cup) gelatin powder
- ¼ cup honey
- ¼ cup pureed fruit (optional)

1. Pour fruit juice into Chef Series II 8" Fry Pan. Sprinkle gelatin over fruit juice. Let stand 3 minutes.
2. Heat mixture over medium heat, stirring constantly until gelatin has melted. Do not boil.
3. Stir in fruit puree.
4. Remove from heat. Pour liquid into Fresh & Pure Ice Tray, Egg Tray Insert or desired molds.
5. Refrigerate, uncovered, at least 2 hours to set. Refrigerate up to 7 days.

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## Mini Chocolate Cake

- 4 tablespoons sugar
  - 2 tablespoons salted butter
  - ½ tsp vanilla extract
  - 6 tablespoons milk
  - ¼ cup flour
  - ¼ teaspoon baking soda
  - ¼ teaspoon baking powder
  - ¼ teaspoon salt
  - 1 egg
  - 2 tablespoons cocoa
- Frosting**
- 2 tablespoons unsalted butter
  - ½ cup powdered sugar
  - Pinch of salt
  - 1 teaspoon cocoa powder
  - 1-2 teaspoons milk

1. Preheat the oven to 350 degrees Fahrenheit.
2. Grease and line a 4-inch cake pan with parchment paper.
3. In a small Thatsa Bowl, add butter and sugar, mix well, using the paddle spatula/scrapper. Add vanilla and milk and stir together.
4. In a separate bowl, mix flour, baking soda, baking powder, salt, and cocoa, add to wet ingredients.
5. Pour the batter into the cake pan and bake for about 18 minutes or until a toothpick inserted into the center comes out clean. Cool on a wire rack for 15 minutes.
6. In a small bowl, use a spatula/scrapper to cream the butter until it becomes smooth, add half the powdered and mix. Slowly add the rest until it has thickened. Mix in the cocoa powder and salt.
7. Add the milk and use a whisk the frosting until it becomes light and fluffy.
8. Spread the frosting on top of the cooled cake and top with sprinkles.

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## Peanut Butter Cookie

3 tablespoons creamy peanut butter  
2 tablespoons unsalted butter, softened  
3 tablespoons brown sugar  
1 tablespoon granulated sugar  
1 egg yolk  
¼ teaspoon vanilla extract  
½ cup plus 2 tablespoons all-purpose flour  
¼ teaspoon baking soda  
tiny pinch of salt (optional)

1. Preheat oven to 350°F. Line a large baking sheet with Wonder mat and set aside.
2. In a Thatsa bowl, using an electric mixer, beat 3 tablespoons peanut butter and 2 tablespoons butter until smooth. Add in 3 tablespoons brown sugar and 1 tablespoon granulated sugar and mix until fully combined. Add in 1 egg yolk and ¼ teaspoon vanilla and mix until well combined.
3. Add ½ cup plus 2 tablespoons flour, ¼ teaspoon baking soda, and pinch of salt and mix until everything is well combined.
4. Scoop out two tablespoon sized pieces of dough onto the prepared baking sheet (I usually get about 7 cookies). Gently press down with a fork on the top of each cookie to make a small criss-cross pattern.
5. Bake at 350°F for 9-10 minutes. 6. Remove cookies from the oven and let them cool on the baking sheet for 10 minutes. Transfer to a wire rack to finish cooling.

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## Super Shine Slime

½ cup white school glue  
½ cup liquid dish soap  
¼ cup water  
Few drops of food color (optional)  
2 tsp. glitter (optional)

1. In a medium bowl, stir together glue, soap and water. If desired, stir in optional food coloring and glitter. Slime will immediately form. Knead with hands until fully mixed.
2. Store in a Snack Cup, or other liquid-tight container, up to 7 days.\*

*\*Best for outdoor play. Do not place slime on furniture or other surfaces that stain easily*

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## Potato Planks

1 large russet potato, scrubbed  
¼ tsp. kosher salt  
½ cup sour cream  
½ cup shredded Cheddar  
2 tbsp. thinly sliced green onion

1. Set Mandoline round knob to #2, triangular knob to "lock" and select the straight v-shaped blade insert.
2. Using a knife, cut potato in half lengthwise, discard ends and attach one half to food guider and push guider down Mandoline to create 4 (¼") planks. Set aside.
3. Place bacon in the base of the MicroPro Grill. Place cover on bacon in the grilling position.
4. Microwave on high power 3 minutes. Flip bacon and microwave on high power 3 minutes. Remove bacon, set aside. Crumble when cool.
5. Place potatoes in the base of the MicroPro Grill. Sprinkle with salt. Place cover on potatoes in the casserole position.
6. Microwave on high power 3 minutes. Flip potatoes, place cover on potatoes in the grilling position. Microwave on high power 3 minutes or until the desired doneness.
7. Top potatoes with sour cream, crumbled bacon, Cheddar and green onion. Serve warm or at room temperature.

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## Homemade Finger Paints

¼ cup cornstarch  
1½ cups water  
Few drops food coloring of choice

1. Stir together cornstarch and water in 2-cup/500 mL Micro Pitcher. Microwave on high power 1 minute, 30 seconds. Remove from microwave and stir until smooth.
2. Divide cornstarch evenly between four Snack Cups. Stir in a few drops of desired food coloring into each Snack Cup until well combined. Use immediately and discard after use.

*Note: Paint may stain fingers and fabric.*

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