

# TUPPERWARE BRUNCH

## No Crust Quiche

4 eggs  
1 pkg. pre-cooked bacon  
1 small mushrooms  
1 bag grated cheddar cheese  
Salt & pepper to taste

1 cup whipping cream  
2 green onions (chopped)  
1 ½ cups Broccoli  
1/3 cup flour

Option: 1 -2 tsp Southwest Chipotle spice

Place bacon, chopped onions and fresh broccoli in stack cooker and microwave for 2 min. Mix eggs and whipping cream and salt and pepper. Add in bacon, broccoli, mushrooms and onions. Stir. Mix flour with cheese and add to quiche. Cook on high 12 min. Let stand 4 min.

## Apple Caramel Dip

Assorted apples, sliced  
1 cup light brown sugar  
8 oz whipped or softened cream cheese  
1 tsp Simple Indulgence Cinnamon Vanilla Spice

Mix sugar, cream cheese and spice in Quick Chef with whip insert. Serve in Ice Prisms Small Bowl.

## Mimosa

½ cup Champagne  
dash of grenadine

½ cup orange juice  
strawberries

Pour all ingredients except strawberries into champagne glass and stir well. Garnish with strawberries.

## Classic Coffee Cake

1 yellow or butter recipe cake mix  
2tbsp Cinn. Vanilla Spice  
½ cup chopped nuts  
1 cup brown sugar

3 eggs  
1/3 cup mayo  
1 cup water  
1 stick cold butter

Mix cake mix, eggs, mayo, and water together and set aside. Mix brown sugar, cinnamon vanilla spice and chopped nuts together and cut cold butter into mixture. Pour ½ of mixture in base of Stackcooker. Add ½ of cake batter pour rest of mixture around cake batter and mix in using a knife in a swirling motion. Add rest of cake batter and cook for 10 min. let stand for 3 min. and dump and serve.

## Tupperware's Monkey Bread

2-12 oz. Packages of refrigerated biscuit dough  
1 cup sugar  
1 stick butter  
2 tbsps. Simple Indulgence Cinnamon Vanilla Spice

Melt butter in microwave using micro pitcher set or rock n serve medium shallow. Mix together sugar and spice in quick shake; set aside. Separate biscuits and cut into quarters using chef series kitchen shears or pairing knife. Mix butter and biscuits together in the Thatsa Bowl. Add spice mix, seal and shake to coat. Pour into Tupperware Stack Cooker 3 qt container with cone and microwave 6 minutes. If not cooked through cook longer in 30 second intervals. Enjoy.

## Pecan Coffee Cake

1 box Pecan Butter Nut Cake Mix  
1 can Coconut Pecan Frosting  
¼ cup sugar

Ingredients called for on the box  
1 tbsp butter, melted

Mix cake according to the box in Tupperware Mix N Stor Plus Pitcher. Add Coconut Pecan Frosting and mix well. Let stand 5 to 10 minutes. Sprinkle sugar in Vent N Serve Large Deep. Pour butter on sugar and spread evenly. Pour in cake mix. Microwave on HIGH for 8-10 minutes. Cool. Turn over onto Rectangle Cake Taker and Serve.

## Pineapple Upside Down Cake

1 Yellow Cake mix  
1 small can pineapple rings  
½ cup brown sugar

Ingredients according to box  
Maraschino Cherries  
½ cup butter

Mix cake according to the directions on box and let sit for 5 to 10 minutes. In 3 qt Tupperware Stack Cooker with cone, place pineapple rings with a cherry in the center of each ring. Sprinkle with brown sugar. Melt butter in small Vent N Serve and pour over brown sugar. Pour the cake mix over top. Microwave on high for 13 minutes. Let stand 5 minutes and turn onto Tupperware Round Cake Taker.

## Fruit Salsa

2 Granny Smith Apple, quartered and cored  
8 strawberries, stems removed

2 kiwis peeled and halved  
1tbsp Cinnamon Vanilla Spice

Chop apple in Quick Chef with blade. Add kiwis and strawberries, chop lightly to desired consistency.