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Tupperware®

Snack Press

Calling all DIY divas and dudes. It's time to **press to impress**. Shape foods into precise rolls, bars and bites with just one push. This is a very fun way to add a professional touch to your favorite sweets and treats.

- Deliciously **creative**. Shape gnocchi, croquettes, desserts, candy and more.
- Pressed for **time**? Form big batches of cookie dough to make right away or freeze for later.



Snack Press

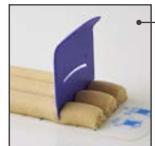
This is a fun and easy way to feel like you're getting a little fancy with your food. With two different nozzle attachments for a variety of options, you won't believe the different types of snacks and treats you can make with this simple and ingenious tool.

Tips for use:

- Dough or mixtures are easiest to press when brought to room temperature or warmer.
- Small or finely minced ingredients pass most easily through the press.
- For best results, guide sheet must be completely clean and dry. With stickier mixtures, you may also want to lightly flour the guide sheet, scraper and/or inside of base.
- A small amount of dough or mixture may remain in the press and may need to be removed and shaped by hand.



Block dough with **scraper** to line it up before releasing.



Cut dough with **scraper**.



Remove with **scraper**.



Scraper



Rectangle nozzle
Example: for dessert bites, cookies and crackers



Cylinder nozzle
Example: for gnocchi, croquettes and appetizers

Guide sheet
With printed lines for precise cutting.



2 nozzle attachments
Rectangle and Cylinder



Plunger
Press down to shape food. Also holds both nozzles and scraper inside.



Base
2½-cup/630 mL capacity. (Holds enough dough for about 20 average-sized cookies at a time).



Serves 6 • Serving size: 4



PREP: 10 minutes
COOK: 12 minutes

Cauliflower TOTS

½ head cauliflower, about 8 oz./225 g, broken into florets
2 eggs
1 cup plain breadcrumbs
½ cup shredded cheddar cheese
1½ tsp. coarse kosher salt
½ tsp. black pepper
1 tbsp. parsley, finely chopped using Power Chef™ System
cooking spray

1. Preheat oven to 400° F/205° C.
2. Place cauliflower in Power Chef™ System fitted with blade attachment. Cover and pull cord several times to process until finely minced; pour into medium bowl.
3. Add eggs, breadcrumbs, cheese, salt, pepper and parsley to cauliflower. Mix to combine.
4. Fit Snack Press with cylinder nozzle and fill base with cauliflower mixture. Pack mixture by blocking nozzle attachment with scraper and pressing down gently with plunger.
5. Remove scraper and press down evenly on plunger to release onto guide sheet.
6. Using scraper, cut along every other line on guide sheet and place onto Silicone Wonder® Mat. Spray tots lightly with cooking spray.
7. Bake 10–12 minutes until browned.

Nutritional Information (per serving):

Calories: 220 Total Fat: 9g Saturated Fat: 4.5g Cholesterol: 105mg Carbohydrate: 24g Sugar: 3g Fiber: 2g Protein: 11g Sodium: 1080mg Vitamin A: 8% Vitamin C: 50% Calcium: 15% Iron: 10%

TO DEMO

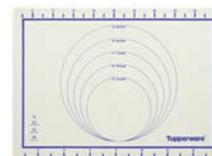


Snack Press

OPTIONAL



Power Chef™ System



Silicone Wonder® Mat



Measuring Cups



Measuring Spoons



Silicone Spatula



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Serves 20 • Serving size: 1 cookie



PREP: 10 minutes
COOK: 10-12 minutes

Oatmeal Chocolate Chip COOKIES

- 1 stick unsalted butter, room temperature
- ½ cup granulated sugar
- ½ cup light brown sugar
- 2 egg
- ½ tsp. vanilla extract
- 1 tsp. Cinnamon-Vanilla Seasoning
- 1¼ cups all-purpose flour + extra for dusting
- ½ tsp. table salt
- ½ tsp. baking powder
- 1½ cups quick cooking oats
- ½ cup mini chocolate chips

1. Preheat oven to 350° F/175° C.
2. In medium bowl, whisk together butter and sugars until combined.
3. Whisk in egg and vanilla.
4. Stir in seasoning, flour and baking powder. Once combined, stir in oats and chocolate chips.
5. Lightly dust guide sheet, scraper and inside of base with flour.
6. Fit Snack Press with rectangle nozzle and fill base with half the cookie dough.* Pack dough by blocking nozzle attachment with scraper and pressing down gently with plunger.
7. Remove scraper and press down evenly on the plunger to release dough onto guide sheet. Remove plunger, add remaining cooking dough and press down with plunger again to form full lines of dough on guide sheet.
8. Using scraper, cut dough along every other line on guide sheet.
9. Place cookie dough portions onto Silicone Wonder® Mat and bake 10-12 minutes or until edges begin to brown. Allow to cool slightly before removing from mat.

**You may fill base with all cookie dough at once, though it may require more strength to press down. It is easier to push dough through Snack Press that is at room temperature or warmer.*

Nutritional Information (per serving):

Calories: 160 Total Fat: 7g Saturated Fat: 4g Cholesterol: 30mg Carbohydrate: 24g Sugar: 13g Fiber: 1g Protein: 3g Sodium: 75mg Vitamin A: 4% Vitamin C: 0% Calcium: 2% Iron: 4%

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TO DEMO

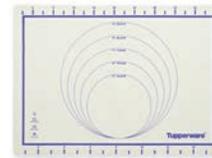


Snack Press



Cinnamon-Vanilla

OPTIONAL



Silicone Wonder® Mat



Measuring
Cups



Measuring
Spoons



Silicone
Spatula



Whisk

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Serves 16-18 • Serving size: 1 cookie truffle



PREP: 20 minutes

Chocolate Cookie TRUFFLES

14.3-oz./405 g package chocolate sandwich cookies
8-oz./225 g package reduced-fat cream cheese
1 cup semi-sweet chocolate chips
2 tbsp. vegetable shortening

1. Place half of cookies in base of Power Chef™ System, fitted with blade attachment, cover and process until finely crumbled. Repeat with remaining cookies.
2. Place cream cheese in 1-Qt./1 L Micro Pitcher and microwave on high power 20-30 seconds, or until very soft.
3. Combine cookie crumbs and cream cheese in medium bowl and mix until combined.
4. Fit Snack Press with rectangle nozzle and fill base with half the cookie mixture.* Pack mixture by blocking nozzle attachment with scraper and pressing down gently with plunger.
5. Remove scraper and press down evenly on the plunger to release mixture onto guide sheet. Remove plunger, add remaining mixture and press down with plunger again to form full lines of mixture on guide sheet.
6. Using scraper, cut mixture along every other line on guide sheet to create square truffles.
7. Remove from guide sheet and place on Silicone Wonder® Mat or cooling rack.
8. Place chocolate chips in 1-Qt./1 L Micro Pitcher and microwave at 50% power 1-2 minutes, stir.
9. Add vegetable shortening to chocolate in Micro Pitcher and microwave at 50% power an additional 30 seconds. Stir until chocolate is smooth and pourable.
10. Spoon chocolate over truffles. If desired, cover the sides to completely coat. Enjoy immediately or chill and store in refrigerator.

**You may fill base with all cookie mixture at once, though it may require more strength to press down.*

Nutritional Information (per serving):

Calories: 210 Total Fat: 11g Saturated Fat: 4.5g Cholesterol: 5mg Carbohydrate: 25g Sugar: 16g Fiber: 1g Protein: 2g Sodium: 180mg Vitamin A: 4% Vitamin C: 0% Calcium: 4% Iron: 8%

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TO DEMO



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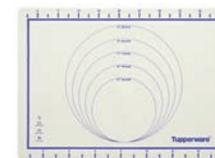
OPTIONAL



Power Chef™ System



1-Qt./1 L Micro Pitcher



Silicone Wonder® Mat



Measuring Cups



Measuring Spoons



Silicone Spatula



Serves 14 • Serving size: 1 bite



PREP: 20 minutes

Peanut Butter Pretzel BITES

1 cup crushed pretzels
1½ cup creamy peanut butter
1 cup powdered sugar
¾ cups chocolate chips
Extra pretzels for topping, if desired

1. Place pretzels in base of Power Chef™ System fitted with blade attachment. Cover and pull cord to process until pretzels are finely crumbled, creating about 1 cup crumbled.
2. Place peanut butter in base of 1-Qt./1 L Micro Pitcher and microwave on high power 1 minute.
3. Stir powdered sugar and 1 cup crushed pretzels into peanut butter.
4. Assemble Snack Press fitted with rectangular nozzle. Fill base with peanut butter mixture, blocking the nozzle with scraper and pressing down gently on mixture with plunger to align mixture.
5. Remove scraper and press down evenly on plunger to release mixture onto guide sheet.
6. Cut mixture along every other line printed on guide sheet to form squares. Place guide sheet into freezer until bites are easy to remove, about 10 minutes.
7. Place chocolate chips in 1-Qt./1 L Micro Pitcher and microwave at 50% power 1–2 minutes, stirring every 30 seconds, until melted.
8. Remove from freezer and spoon chocolate over each bite. If desired, gently press a pretzel into the melted chocolate. Freeze an additional 10 minutes to set.

Nutritional Information (per serving):

Calories: 290 Total Fat: 17g Saturated Fat: 4g Cholesterol: 0mg Carbohydrate: 27g Sugar: 17g Fiber: 3g Protein: 7g Sodium: 230mg Vitamin A: 0% Vitamin C: 0% Calcium: 0% Iron: 4%

TO DEMO



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OPTIONAL



Power Chef™ System



1-Qt./1 L Micro Pitcher



Measuring Cups



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