

Breakfast the Stack Cook way!

Start with the bottom layer, work up and stack as you go!



Hash Brown Potato Bake

2 cups loose pack frozen hash brown potatoes
1 (3oz) pkg cream cheese w/chives, softened and cut into pieces
1/4 tsp Garlic Powder
1/4 tsp Paprika (optional)

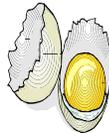
1/4 cup shredded cheddar cheese
1/2 cup milk
1/4 cup crushed cornflakes

In Colander rinse potatoes with cold water until slightly thawed, drain. Grate cheese using the Grate 'n Measure. In 3 qt. Casserole combine potatoes, cheese, milk, and garlic powder. Stir gently with silicone spatula. Set aside while preparing remaining layers.



No Turn Omelet

1/2 lb. Ground Sausage
1 1/2 tsp. dry mustard powder
1 cup milk
1/4 cup chopped green peppers
4 beaten eggs



1 Tbsp. onion flakes
3 slices bread
1/2 cup mushrooms
1/2 cup shredded cheddar cheese

Brown sausage and onion flakes in 1 3/4 qt. casserole with colander. Cook until sausage is done (3—4 min.) Drain completely and transfer from colander to casserole. Break bread into small pieces and add. Add milk and mix thoroughly using the silicone spatula. Chop green peppers and green onions using the Chef Series Knives on the cutting board. Grate cheese using the Grate 'n Measure. Add chopped veggies, mushrooms and cheese to casserole, stir gently to mix. Break eggs in Quick Shake and shake well and add to casserole, stir gently to mix. Stack on top of 3 Qt. Casserole. Set aside to prepare top layer.

Maple Candied Apples

2 medium apples
1/4 cup maple flavored syrup

1/4 cup apple juice or cider
1 Tbsp. Butter

Quarter apples and remove core using Chef Series knife. Cut each apple into 8 wedges. Place in the inverted cover of stack cooker. Combine juice, syrup and butter. Pour over apples. Stack on top of 1 3/4 qt casserole. Cover with wax paper.



Cook on high 25 minutes. Let stand an additional 5 minutes in the microwave before removing. Stir hash brown potatoes, sprinkle with corn flakes and paprika.

Serve and enjoy!

Compliments of your Tupperware Connection