



SOUPER MUGS

SUPER GIFTS

10 GREAT GIFT IDEAS

Fill with ...

1. Soaps or bath beads and *tie off cello wrapped mug* with scrub puff!
2. Small notepads/post-its; *tie off cello wrapped mug* with a pen!
3. Assorted nuts; *tie off cello wrapped mug* with a nutcracker!
4. Wrapped candies; *tie off cello wrapped mug* with a candy cane!
5. Homemade fudge; *tie off cello wrapped mug* with your recipe card! Prepare fudge; pour into mugs; cool before wrapping.
6. Plant a miniature evergreen in the mug; *tie off top of evergreen* with a holiday bow!
7. Mix up a batch of brownies and pour into mugs and bake! *When cooled...* wrap each mug and tie-off with a Baskin Robbins gift certificate; let them know they can reheat the brownie right in the mug in their microwave for a warm brownie sundae!
8. Fill with tea bags and *tie off cello wrapped mug* with cinnamon candy cane!
9. Fill with gourmet coffee packets and *tie off cello wrapped mug* with ...

Chocolate-covered Spoon! Recipe:

Use only good quality plastic spoons -- gold, silver or clear sturdy plastic.

Use only good quality chocolate -- wafers found in craft stores (containing paraffin) or chips (melt large bag with a cake of paraffin)

Directions:

Melt chocolate in top of double boiler or in microwave - - *do not let it scorch*. If using chips and paraffin, a double boiler is recommended because you need to gradually stir in the paraffin as it melts. Dip spoon into chocolate. *Don't dip lightly. You want a puddle in the spoon and part way up the handle*. Lay spoon with handle over the edge of a wax-paper lined cookie sheet until set. After chocolate is set wrap the end of each spoon in plastic wrap.

Optional: Drizzle melted white chocolate in a design over dark chocolate. **Note:** If you use cheap chocolate without paraffin, it will spot after a few days. The paraffin keeps the chocolate shiny and new!

Snowman Soup

10. Fill mug with 1 packet of cocoa mix, 3 Hershey Kisses, 4-5 marshmallows contained in plastic wrap, and tie off cello wrapped mug with a candy cane and this Snowman Soup poem:

I was told that you've been good this year;
always glad to hear it.
With freezing weather drawing near,
you'll need to warm the spirit.
So here's a little Snowman Soup
complete with a stirring stick.
Add hot water and sip it slow;
it's sure to do the trick!

Bake a Cake in our Mugs!

STEP 1: INGREDIENTS/CAKE MIX

- 1 Cake Mix, any flavor
- 1 Instant Pudding Mix, 4-serving size, any flavor

DIRECTIONS

Place dry cake and dry pudding mixes into a large bowl and blend well with a whisk. Glaze about 4 to 4-1/2 cups of dry mix and will make 7-8 Mug Cake Mixes.

FOR GIFT GIVING

Place 1/2 cup of dry Mug Cake Mix in corner of a sandwich bag and tie off with curly ribbon or raffia, and place in mug.

STEP 2: INGREDIENTS/GLAZE MIX

- 1/3 cup Powdered Sugar
- 1/2 tsp. Dry Flavoring (powdered lemonade, orange breakfast mix, cocoa powder, vanilla powder coffee flavoring, etc.)

DIRECTIONS

Combine above two ingredients

FOR GIFT GIVING

Place mixture in corner of sandwich bag and tie off with curly ribbon or raffia, and place in mug with Cake Mix (Step 1).

STEP 3: BAKING THE MUG CAKES

Wrap the filled mug (Steps 1 and 2) with cellophane and tie off with these instructions:

Generously spray inside of Mug with cooking spray.

Empty contents of large packet (Cake Mix) into mug.

Add 1 egg white, 1 TB oil, and 1 TB water.

Mix about 15 seconds until Cake Mix is well moistened.

Microwave on full power for 2 minutes.

While cake is baking, place Glaze Mix (small bag) into a small container and add 1/2 tsp. water; mix well. Pour over baked mug cake. Serve warm.

FLAVOR SUGGESTIONS

- Lemon Cake Mix & Lemon Pudding
- Yellow Cake Mix & Lemon or Vanilla Pudding
- Chocolate Cake Mix & Chocolate Pudding
- Pineapple Cake Mix & Coconut Pudding
- Butterscotch Cake Mix & Butterscotch Pudding
- Cherry Chip Cake Mix & Vanilla Pudding

Note: For pineapple coconut cake include flaked coconut in a separate sandwich bag with instructions to sprinkle on top of the baked glazed mug cake

More great ideas on reverse side!

4 Longaberger Pottery® Souper Mugs

Non-Stick Cooking Spray

1 Brownie Mix

Directions

Preheat oven to 350°. Spray *only the inside bottom* of Mugs. Prepare brownie mix as directed

Turkey Pot Pie baked in 6 Longaberger Soup Mugs!

Have leftover turkey?

1 pkg refrigerator biscuits, baked according to pkg directions

1 teaspoon oil

1-2 cups cooked turkey, cut into bite-size pieces

1/2 onion, cut into 1/4" chunks

1 1/2 cups potato, cut into 1/4" chunks

1 carrot, cut into 1/4" chunks

pinch of salt

dash of pepper

1/2 tablespoon basil

1/2 tablespoon parsley

1 can mushroom soup

1/2 cup frozen peas

MUG A MONTH GIFT IDEAS!

JANUARY

New Year's Day ... New Goals
Pocket calendars, post-its, pen,
motivational stickers

FEBRUARY

Valentine's Day: Silver wrapped
Hershey Kisses, cinnamon hearts,
red/pink M&M's; tie a helium filled
heart-shaped balloon to handle

MARCH

St. Patrick's Day: Irish Coffee
liqueur flavoring; Celebrate Spring:
Ivy plant; spring bulbs; seed packets

APRIL

Easter: Decorative grass, jelly
beans, chocolates and pastel candies
Secretaries' Day: Gourmet candy or
a free lunch (gift certificate)

MAY

Nurse's Day or Mother's Day:
Choose their favorite scent
(lavender, rose, raspberry, vanilla)

and pour into Mugs until half full.

Bake approximately 35 minutes or until done.

Allow to partially cool for warm brownie sundaes:
Top with ice cream, hot fudge and whipped cream
for warm brownie sundaes!

Or completely cool, wrap each mug with plastic
wrap and store as usual until ready to serve.

DIRECTIONS

Bake biscuits and set aside. Heat oil in sauté pan
on medium heat. Add onions and sauté until
browned. Add potatoes, carrots, salt, pepper,
basil and parsley. When the vegetables begin to
get tender, add the cooked turkey, mushroom soup
and frozen peas. Stir vigorously.

Spoon filling into 6 Longaberger Soup Mugs and
cover with aluminum foil. Place in oven at 375
degrees for 20 minutes.

Top with fresh-baked biscuit. Serve or
refrigerate--warm Longaberger Soup Mug with
biscuit on top in microwave to serve later.

And you thought they were just for coffee!

and add mini bath/body lotions,
votive candle, soaps, bath beads.

JUNE

Father's Day or Graduation:
Sporting event tickets, movie
passes, gift certificates, car keys
(lucky kid... or Dad *wink*)

JULY

Independence Day: Sparklers,
Longaberger American Breeze votive
candles, or *bake a cake* in mugs and
sprinkle with Americana sprinkles
for the cookout gala!

AUGUST

Friendship Day: Tea bags, honey,
crackers, jam; Teacher's Back to
School: Chalk, whistle, ruler, key
holder; Barbecue: Sauce, basting
brush, spices; tie a bandanna around
handle or use it to tie off cello wrap

SEPTEMBER

Off to College: Address book,
stamps, quarters for laundry;

Grandparent's Day: Small framed
picture, phone card, airline ticket
for a visit with the grandkids

OCTOBER

National Children's Day: Boy:
Cassette tape, concert tickets, gas
money, phone card; Girl: Nail polish,
hair clips, makeup, phone card;
National Boss Day: Gourmet coffee
packets, chocolate spoon; Halloween:
Candy corn and, caramels

NOVEMBER

Veterans Day; Thanksgiving; Happy
Harvest/Autumn: Spiced tea,
cinnamon sticks, ginger snaps

DECEMBER

Chanukah, Christmas, Kwanzaa or
Happy Holidays: Gourmet coffee or
tea; candies, theater tickets, gift
certificate to their favorite store or
service shop

Longaberger® Consultant