

Easy·Bake[®]



CAUTION:

Container and contents may be hot when in use.

AGES 8+

**REQUIRES
ADULT
PARTICIPATION**

~ DELUXE DELIGHTS™ ~
Cake & Cookie Kit

Microwave & Style

NOTE TO PARENTS:

- Only components marked “microwave safe” may be used in a standard 700-1600 watt microwave oven by an adult.
- Cooking times may vary according to microwave wattage.
- **DO NOT** use microwave safe components in your conventional oven, toaster oven, convection oven, half-time microwave oven or EASY-BAKE Oven.
- Wash cookware and tools by hand before and after use. Not dishwasher safe.
- Make sure children wash their hands before using the mixes.
- Cookware and tools for use with EASY-BAKE Microwave & Style food mixes only.
- Retain instructions for future reference.

STAIN ADVISORY:

Mixes may cause staining. Cover your entire workspace with wax paper or a plastic mat. If dry mix is spilled, **DO NOT** wipe it up with water. Use a stiff, dry broom or a vacuum. If wet mix is spilled, wash immediately with soap and water.

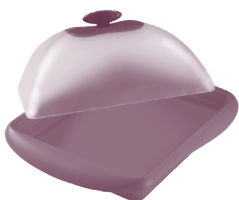


NOTE: The top of your microwave container changes color when it is too hot to touch. After microwaving, always wait for it to return to its original color before handling.

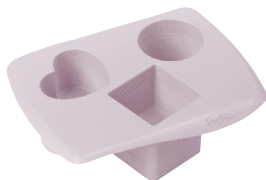
Mixes

- 2 cake mixes
- 3 cookie mixes
- 4 fondant mixes
- 1 vanilla frosting mix
- 1 rainbow nonpareils packet

THIS SET INCLUDES:



Microwave Container with Lid
(microwave safe)



Cake Pan
(microwave safe)



Rolling Pin with End Caps



Measuring Spoons



Detail Stamper



Fondant Mold



4 Cookie Cutters

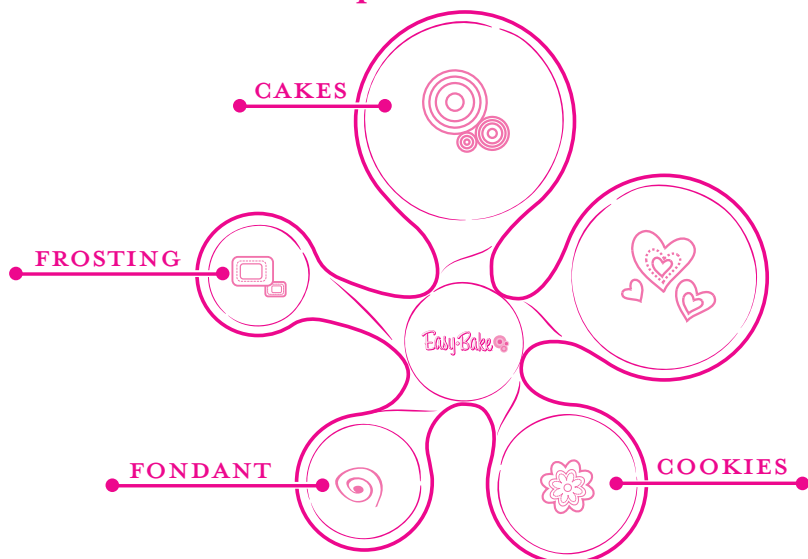


Letter Stamper



Pattern Plate


Spoons used in these recipes:

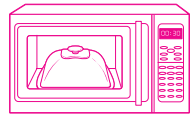
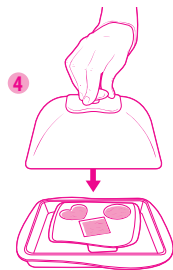
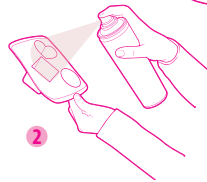


Fondant-Covered Cakes

Get ready! Gather all of your ingredients and tools. Tape down wax paper or use a nonstick baking mat to cover your workspace.

STEP 1: Make your cakes.

1. Pour one cake mix and 1  water into a bowl. Stir until smooth.
2. Spray cooking spray into each shape on the blue cake pan for 1 second.
3. Spoon batter into the blue cake pan. Fill the 3 shapes up to the fill lines.
4. Place the pan in the microwave container and cover with the lid. **Ask an adult to microwave the cookies on HIGH for 30 seconds.***
5. Leave the lid on and let the container cool for 1–2 minutes. If cakes still look watery, cook for 5 more seconds at a time.
6. Take the pan out of the container. Set aside to let cakes cool completely.



* Cooking times may vary according to microwave wattage.

CAKE RECIPE

FROM YOUR KIT

Microwave Container
Cake Pan
Measuring Spoons
Fondant Mold
Pattern Plate
Rolling Pin




FROM YOUR KITCHEN

Rubber Spatula
Small Bowls
Cooking Spray
Toothpicks
Flour
Wax Paper
Tape

STEP 2: Make your fondant.

NOTE: For best results, work with 1–2 colors at a time. Use separate bowls.

1. Pour 1 fondant mix and 1  water into a bowl.
IMPORTANT! Do not add extra water.

Mix well (about 50 stirs). Use a rubber spatula to press mixture against sides of bowl until you form dry, doughy clumps of fondant.

2. Use your hands to knead the fondant together in the bowl.



3. Roll the fondant in your hands until you form a smooth ball.



TIP: If your fondant is too sticky, sprinkle flour on your hands.
If it is too crumbly, add a dab of water with your fingertip

What is fondant?

Sweet and colorful, fondant looks and feels a lot like dough! Use it to cover cakes and make fun decorations.



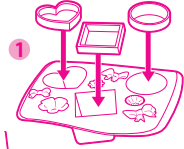
INGREDIENTS

- 1 Cake Mix + 1  Spoonful Water
- 1 Fondant Mix + 1  Spoonful Water
- 1 Vanilla Frosting Mix + 1  Spoonful Water

STEP 3: Decorate your cakes.

NOTE: Each fondant mix makes 1 cake cover and decorations.

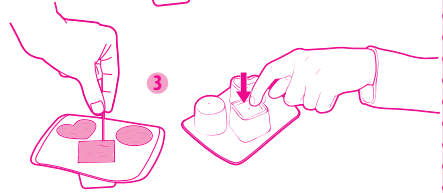
1. Make sure that the bottoms of the pink fondant mold are in place.



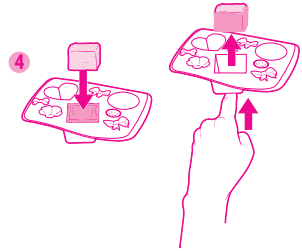
2. Put a little more than 1/2 of your fondant into a mold. Use your fingers to spread it onto the sides and bottom.



3. Now, slide a toothpick around the sides of your cooled cakes. Turn the cake pan over and tap until cakes fall out.

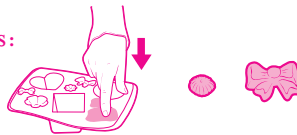


4. Fit each cake into the matching fondant-covered mold. Push the bottom out to get a fondant-covered cake!



5. Use the rest of your fondant for decorations!

• Bows & flower details:



• Wrap-around ribbons:



STEP 4: Attach decorations with frosting!

Pour the vanilla frosting mix and 1  water into a bowl. Stir until smooth. Use dabs of frosting to make your decorations stick.

Fondant-Topped Cookies


Get ready! Gather all of your ingredients and tools. Tape down wax paper or use a nonstick baking mat to cover your workspace.

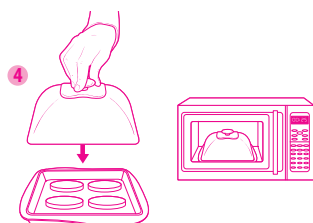
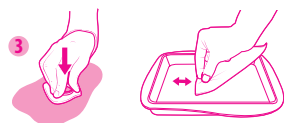


FROM YOUR KIT

Microwave Container, Measuring Spoons, Rolling Pin, Cookie Cutters, Letter Stamper, Pattern Plate, Detail Stamper

STEP 1: Make your cookies.

1. Pour 1 cookie mix and 1  water into a bowl. Stir until you form a dough.
2. Sprinkle flour onto your hands and workspace. Knead the dough with your hands. Then roll the dough using the rolling pin with blue end caps.
3. Use the larger side of your cookie cutters to cut out shapes. Use a paper towel to wipe cooking spray onto the microwave container tray.
4. Flip cookies over and place on tray. Cover with lid. **Ask an adult to microwave the cookies on HIGH for 25 seconds.***
5. Leave the lid on and let the container cool for 1–2 minutes. If cookies still look doughy, cook for 5 more seconds at a time.
6. Take the lid off, and let the cookies cool completely before removing from tray.



STEP 2: Make your fondant.

(Follow STEP 2 from cake recipe.)

* Cooking times may vary according to microwave wattage.



INGREDIENTS

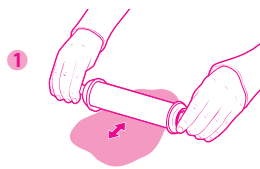
- 1 Cookie Mix + 1  Spoonful Water
- 1 Fondant Mix + 1  Spoonful Water
- 1 Vanilla Frosting Mix + 1  Spoonful Water

FROM YOUR KITCHEN

Rubber Spatula, Small Bowls, Cooking Spray, Paper Towel, Flour, Wax Paper, Tape

STEP 3: Decorate your cookies.

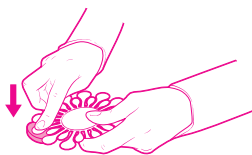
1. Sprinkle flour onto your workspace and rolling pin with pink end caps. Roll the fondant.
2. Use the smaller side of your cookie cutters to cut out matching shapes to top your cookies.
3. Add patterns and letters to your fondant shapes!



• Patterns



• Letters



4. Stamp out fun details!

4



STEP 4: Attach decorations with frosting!

(Follow STEP 4 from cake recipe.)

Advanced Patterns!



POLKA DOTS - Hand-shape small dots using one color of fondant.

For cakes, place dots inside the fondant mold. Then place a rolled-out sheet of another color on top.

For cookies, press dots onto a rolled-out sheet of another color. Use your rolling pin to press your design together.

STRIPES - Hand-roll thin ropes of fondant using one color. Press them onto a rolled-out sheet of another color. Use your rolling pin to press your design together.

Baker's Tips

- Serve your cookies and cakes within two hours of preparation, or store them in an airtight container in the refrigerator.
- If your fondant mix is too tough to mold, add a dab of water to your fingertips.
- If you add too much water to your fondant, add a pinch of flour or let it air-dry for a bit.
- If left uncovered, fondant will harden in 10-15 minutes. Work with 1-2 colors at a time for the best results.
- If your fondant starts to harden before you are finished decorating, try adding a few drops of water and having an **adult** microwave it for 3 seconds. If done in time, this will make your fondant flexible again.
- Use a toothpick when needed to pop fondant decorations out of the molding and cutting tools, and to clean leftover bits of fondant out of the tools between each use.

Click and cook!

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