

# Easy-Bake



## CAUTION:

Container and contents may be hot when in use.

**AGES 8+**  
**REQUIRES  
ADULT  
PARTICIPATION**



## CAKE MIX

- 1 chocolate cake mix
- 1 yellow fondant mix
- 1 light pink fondant mix
- 1 vanilla frosting mix

## REFILL PACK

# Microwave & Style™

### NOTE TO PARENTS:


- For use with your MICROWAVE & STYLE kits. (sold separately)
- DO NOT use microwave safe components in a conventional oven, toaster oven, convection oven, half-time microwave oven or EASY-BAKE Oven.
- Wash hands, cookware and tools before use. Hand-wash EASY-BAKE components—not dishwasher safe.

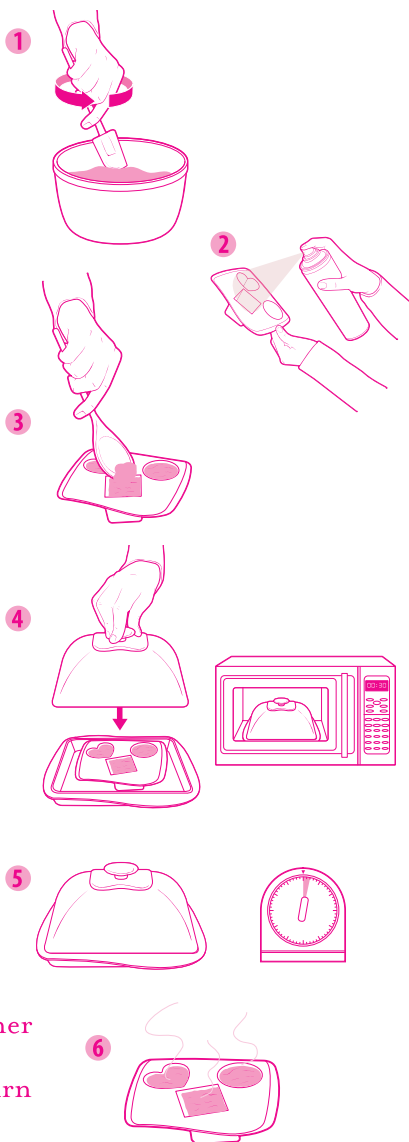


# Fondant-C

Get ready! You'll need the microwave container from your EASY-BAKE Microwave & Spatula, small bowls and cooking spray from a nonstick baking mat from h

## STEP 1: Make your cakes.

1. Pour one cake mix and 1  spoonful of 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 before removing from pan.



**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.

\* Cooking times may vary according to microwave wattage.

# Covered Cakes

container, cake pan and measuring spoons (sold separately). Use a rubber spatula from home. Tape down wax paper or use a tablecloth to cover your workspace.



## What is fondant?

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

## STEP 2: Make your fondant.

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

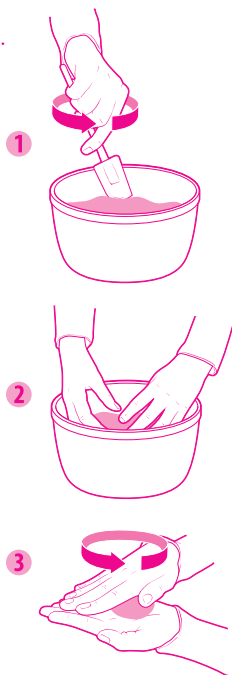
1. Pour 1 fondant mix and 1  spoonful of water into a bowl. **IMPORTANT! Do not add extra water.**

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.



## STEP 3: Decorate your cakes.

Use decorating tools from your EASY-BAKE kit to mold, shape and stamp fondant!

## STEP 4: Attach decorations with frosting!

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

## 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.

Click  
and Cook!

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instructions  
and tips.

Product and colors may vary.  
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