

Easy-Bake



CAUTION:

Container and contents may be hot when in use.

AGES 8+

**REQUIRES
ADULT
PARTICIPATION**

COOKIE MIX

- 1 PINK SUGAR COOKIE MIX
- 1 CHOCOLATE COOKIE MIX
- 1 PURPLE 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.

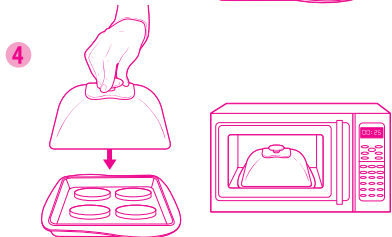
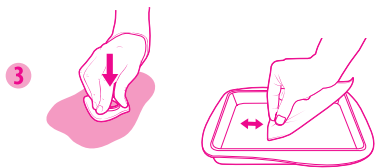
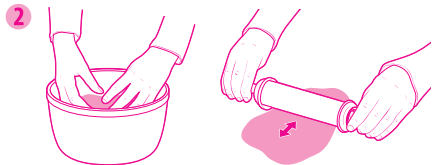


Fondant-Top

Get ready! You'll need the microwave container and lid, cookie cutters from your EASY-BAKE Microwave Baker, a rubber spatula, small bowls, a rolling pin, wax paper, a sheet of parchment paper, a piece of down wax paper or use a nonstick baking tray.

STEP 1: Make your cookies.

1. Pour one cookie mix and 1  spoonful of water into a bowl. Stir until smooth.
2. Sprinkle flour onto your hands and workspace. Knead the dough with your hands. Then roll the dough into a thin sheet using a rolling pin.
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.



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.

pped Cookies

container, measuring spoons and cookie
ave & Style™ kit (sold separately). Use a
flour and cooking spray from home. Tape
mat from home to cover your workspace.



What is fondant?

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

STEP 2: Make your fondant.

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

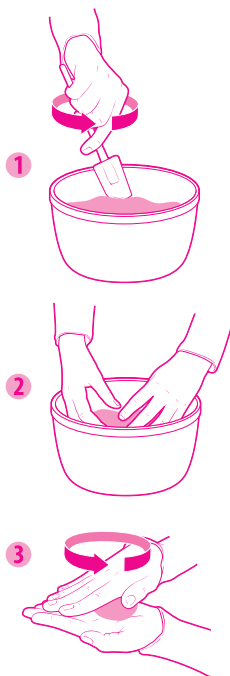
1. Pour 1 fondant mix and 1  spoonful of water into a bowl. **IMPORTANT! Do not add extra water.**

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 cookies.

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!

Visit
www.EasyBake.com
for online
instructions
and tips.

Product and colors may vary.
Food items manufactured for Hasbro, Inc.

Questions? Call: 1-800-327-8264

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