

Holiday Limited Edition 1996 RECIPES

Note to Parents: Wash all baking equipment and utensils thoroughly before use. Mixes can also be used in your kitchen oven.

Includes:

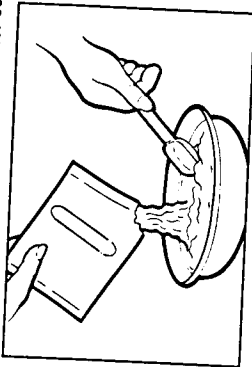
- 1 devil's food cake mix
- 2 white frosting mixes
- 2 gingerbread cookie mixes
- 3 old fashioned sugar cookie mixes
- 1 packet of candy confetti

You will also need:

- baking pan
- margarine or non-stick cooking spray
- flour
- mixing bowl
- teaspoon
- mixing spoon
- cookie cutter or drinking glass
- waxed paper
- rolling pin

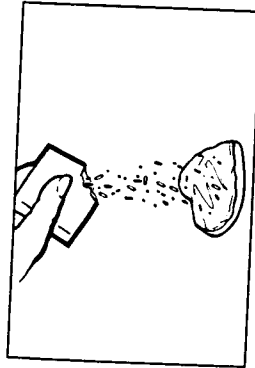
White Frosting

Each packet makes enough for 1 one-layer cake or 7 1 1/2" diameter cookies



1. Pour contents of mix envelope into mixing bowl. Add 3/4 teaspoon of warm water, and stir thoroughly with spoon until smooth. (For thinner frosting, stir in droplets of water to desired consistency.)
2. Spread frosting over cake or cookies.

Candy Confetti

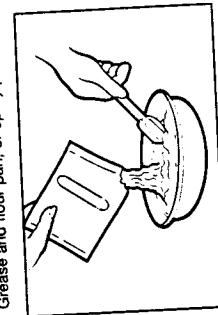


Place the confetti on your freshly frosted treats.

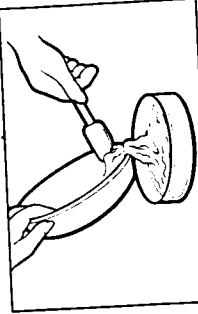
Devil's Food Cake

Makes a one-layer cake

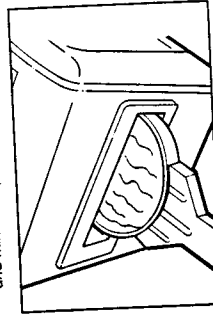
Preheat Easy-Bake® Oven for 15 minutes, or ask an adult to preheat kitchen oven to 375°. Grease and flour pan, or spray pan with non-stick cooking spray.



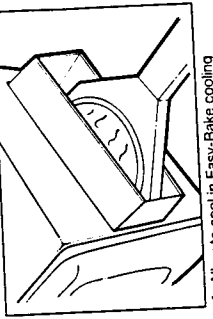
1. Pour contents of mix envelope into mixing bowl. Add 3 teaspoons of water, and mix with spoon until smooth.



2. Pour batter into pan and spread evenly.



3. Bake in Easy-Bake® Oven for 12 minutes, **OR** in your kitchen oven for 12 minutes.

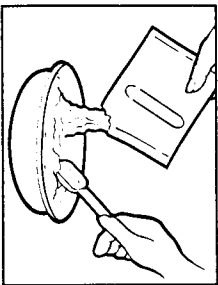


4. Allow to cool in Easy-Bake cooling chamber for 10 minutes, then remove pan from Easy-Bake Oven with pan pusher. If baking in your kitchen oven, have an adult remove pan immediately from oven. When cool, remove cake from pan.

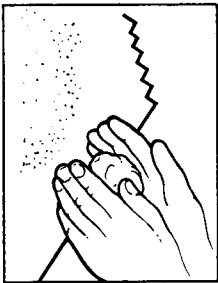
Gingerbread Cookie Mix

Each packet makes about seven 1½" diameter cookies

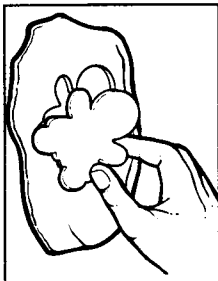
- Preheat Easy-Bake® Oven for 15 minutes, or ask an adult to preheat kitchen oven to 375°.
- Grease baking pan with margarine, or spray pan with non-stick cooking spray.



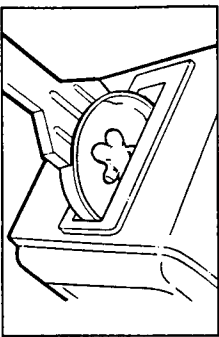
1. Pour contents of gingerbread cookie mix envelope into a mixing bowl. Add 1½ teaspoons of cold water and mix with spoon. Press dough against side of mixing bowl until it clings together.



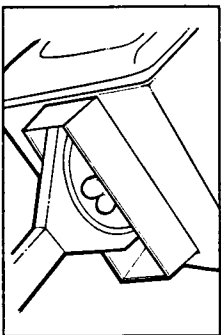
2. Cut a sheet of waxed paper, and sprinkle it with flour. Roll dough into a ball, and flatten it on the waxed paper. Sprinkle a small amount of flour on dough and a cookie cutter or drinking glass from home.



4. Press cookie cutter or drinking glass firmly into dough. Tap edge of cutter or glass against table to remove cookie.



5. Place cookies in baking pan. Place pan in Easy-Bake Oven for 6 minutes. **OR** in your kitchen oven for 6 minutes. Note: If cookies are larger than 1½" in diameter, a longer baking time may be necessary.

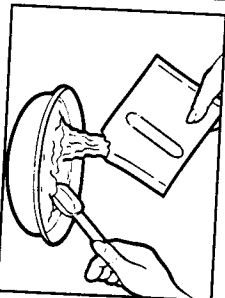


6. Allow to cool in Easy-Bake Oven cooling chamber for 10 minutes, then remove pan from Easy-Bake Oven with pan pusher. If baking in your kitchen oven, have an adult remove pan immediately from oven.

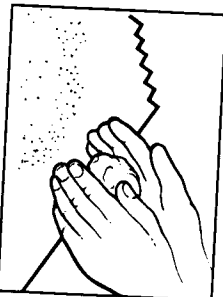
Old Fashioned Sugar Cookies

Each mix makes about seven 1½" diameter cookies

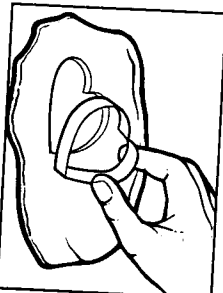
- Preheat Easy-Bake® Oven for 15 minutes, or ask an adult to preheat kitchen oven to 375°.
- Grease baking pan with margarine, or spray pan with non-stick cooking spray.



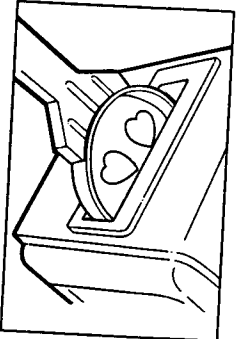
1. Pour contents of mix envelope into mixing bowl. Add 1 teaspoon of cold water and mix with spoon.



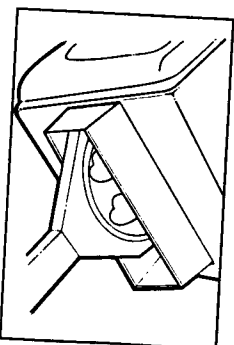
2. Cut a sheet of waxed paper and sprinkle with flour. Roll dough into a ball. Place dough on waxed paper and roll it out.



3. Cut dough into shapes with a cookie cutter or drinking glass from home.



4. Place cookies in baking pan. Bake in Easy-Bake® Oven for 7-8 minutes. **OR** in your kitchen oven for 7-8 minutes.



5. Allow to cool in Easy-Bake Oven cooling chamber for 10 minutes, then remove pan from Easy-Bake Oven with pan pusher. If baking in your kitchen oven, have an adult remove pan immediately from oven. When cool, remove cookies from pan.

Note: If cookies are larger than 1½" in diameter, a longer baking time may be necessary.