

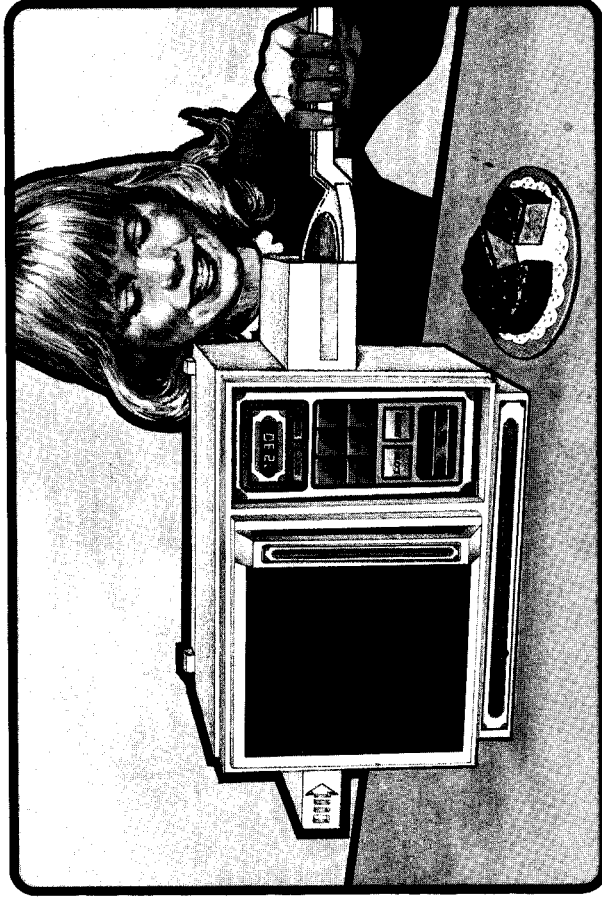
Caution Electric Toy

15280

Immersing this toy can cause an electric shock. Not recommended for children under eight years of age. As with all electric products, precautions should be observed during handling and use to prevent electric shock.

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EASY-BAKE® OVEN COOKBOOK



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A Division of Tonka Corporation

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For Mom and Dad

Hot pans and food. Handle carefully.

Hot Oven Interior: Oven Top and Oven Back. Do not touch.

Warning: Shock Hazard. Pull plug out of receptacle before removing back and changing light bulb. Do not use light bulbs larger than 100 watts.

Always: Unplug Oven when not baking. Use Pan Handler to move pans through Baking Chamber. Allow Oven, Pans and Food to cool before handling. Wash all utensils before using the first time.

Never use plugged-in Oven around water at any time. Never leave plugged-in Oven unattended or unassembled. Never push Pans through Oven with your fingers. Do not leave empty Pans or Pan Handler in Oven.

Danger: To prevent electric shock, do not immerse Oven in water. Wipe clean with damp cloth. We recommend that you periodically examine the toy for potential hazards and that any potentially hazardous parts be repaired or replaced.

Do Not use bulbs of higher wattage, type 100 or soft white type bulbs.
Use only A.C. only
40 to 100 watts.



Caution: Adult supervision required. Internal metal edges. Care should be taken during installation of the light bulb. Phillips screwdriver required.

WE REALLY DO CARE!

If you are not satisfied with the quality of this product, please call

1-800-347-4613

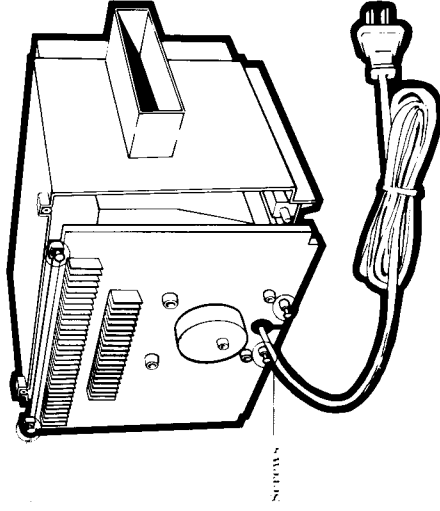
Or write (include name, address and phone number):
Kenner Products
Consumer Affairs Dept.
1014 Vine Street
Cincinnati, Ohio 45202

Let's Get Ready

Remove front of Oven

Turn oven so that the back is toward you.

Using a Phillips screwdriver, remove the four (4) screws from the panel and lift panel out.

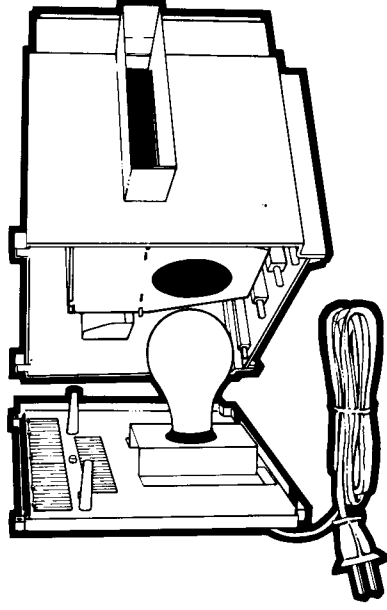


Install Light Bulb

Install one regular frosted or standard 100 watt bulb into socket in panel.

Do not use bulbs of higher wattage, long life or soft white type bulbs.

Replace panel and four screws.

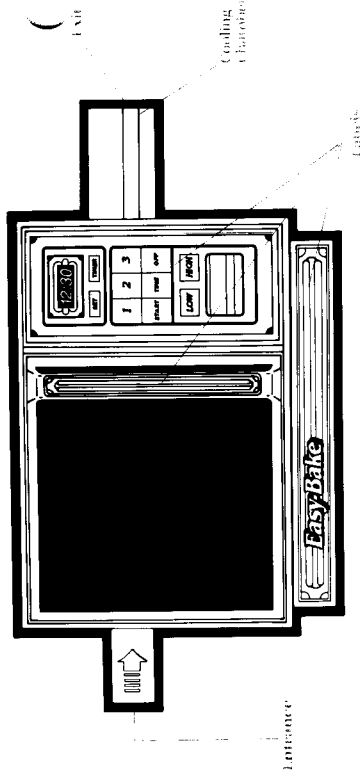


How to Use Your Easy-Bake® Oven Baking Toy

For best results, always use the Easy-Bake® Oven Baking Toy.

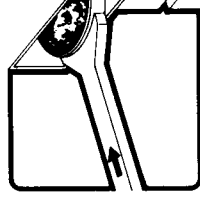
Labels

- Apply labels to Easy-Bake® Oven as shown.



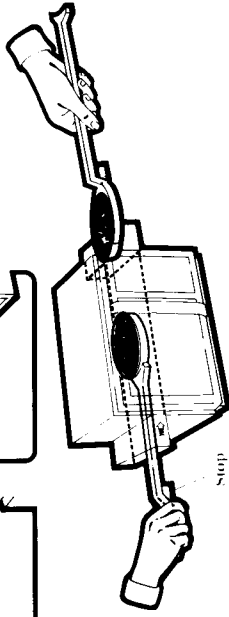
IMPORTANT NOTICE:

This oven is permanently set at a HIGH setting. All refill mixes marked to be baked at HIGH settings should be baked at their given baking times **except for fudges. Fudges however must be baked at the new time of 5 minutes or they will boil over.**



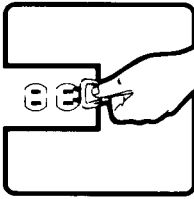
Using the pan handler, slide in into baking chamber until arrow lines up with edge of chute.

- Push cake into the cooling chamber with pan handler. Push all the way up to the "stop" on the pan handler.



- Cool for 10 minutes in cooling chamber, and use the pan handler to remove from oven.

- When you are finished baking, unplug oven.

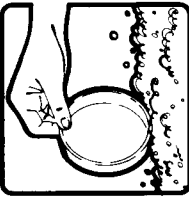


Your Easy-Bake® Oven Set includes

- Oven, Pan Handler, Two Baking Pans, One Cake Mix, One Frosting Mix, and Two Fudge Mixes.

You will also need

- Mixing Bowl, Measuring Spoon, Rubber Scraper, Spatula, Flour, Shortening, and Paper Towels



- Wash your pans and utensils in warm soapy water. Rinse and dry.

- Wipe oven, do not immerse in water.

Devils Food Cake and Yellow Cake

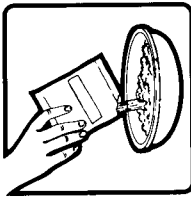
Makes a one-layer cake

- Ask Mom to preheat Easy-Bake® Oven for 15 minutes.
- Grease and flour baking pan.

Protective Coating

- The pans and metal parts in your oven are coated with a food grade vegetable oil for protection during transit.
- Wash pans with soap and water before the first baking. Coating is non-toxic, but for the first few bakings it may detract from the taste of food if not washed.
- The "new" smell the oven gives off the first few minutes is the protective oil evaporating from the metal parts in the oven. You may also see a vapor. It is non-toxic and evaporates quickly.

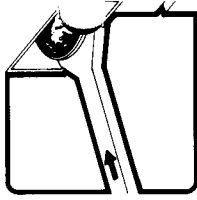
- 1** Pour contents of mix envelope into mixing bowl.
- Add 3 teaspoons of water and mix with a spoon until smooth.



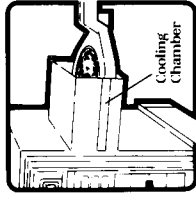
- 2** Slowly pour batter into the greased and floured baking pan and spread evenly.



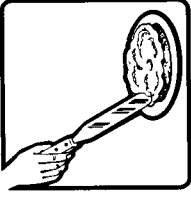
- 3** Using the pan handler push pan into oven until arrow lines up with edge of chute
- Bake in Easy-Bake® Oven for 13 minutes.



- 4** Allow to cool in cooling chamber and carefully remove baking pan from oven with pan handler.

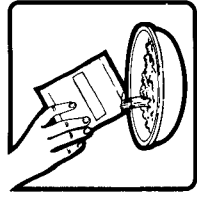


- 5** Remove cake from baking pan when cool and frost.



Frost

- 1** Pour contents of mix envelope into mixing bowl.
- Add 1 teaspoon of warm water, and stir with spoon until smooth.



- 2** Spread frosting over cake with Mom's spatula.



- Pour contents of mix envelope into mixing bowl.
- Add 2 teaspoons of water and mix with a spoon until smooth.
- Slowly pour batter into the baking pan.
- Scrape mixing bowl clean with rubber scraper.
- Spread batter evenly.
- Bake in Easy-Bake® Oven for 13 minutes.

- Carefully remove baking pan from oven with pan handler. Allow pan to cool in cooling chamber for 10 minutes.

- Remove brownies from baking pan when cool and cut into pieces.

Chocolate or Vanilla Fudge Mix

- Makes one pan of fudge.
- Ask Mom to preheat Easy-Bake® Oven for 15 minutes.
- Lightly grease baking pan.
- Pour contents into mixing bowl. Add 1 teaspoon water. Mix with spoon until all dry powder is mixed.
- Place mixture in center of pan. Pat down.
- **Bake in Easy-Bake® Oven 5 minutes.**
- Remove pan from oven. Cool in cooling chamber for 15 minutes. Cut with knife.

IMPORTANT NOTICE:

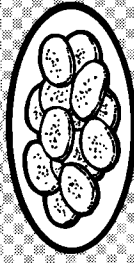
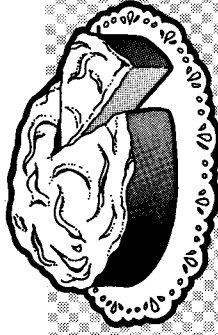
This oven is permanently set at a HIGH setting. All refill fudge mixes marked to be baked at LOW settings should be **baked only once (for 5 minutes) or they will boil over.**

Chocolate Flavored Chip Cookies

- Makes about seven cookies.
- Ask Mom to preheat Easy-Bake® Oven for 15 minutes.
- Grease baking pan.
- Pour contents of mix envelope into mixing bowl.
- Add 1 teaspoon of water and mix with a spoon.
- Drop dough by small amounts into the baking pan.
- Bake about 3 cookies in a pan at one time.
- Bake in Easy-Bake® Oven for 7-8 minutes.
- Carefully remove baking pan from oven with pan handler.

Sugar Cookies

- Makes about seven cookies.
- Ask Mom to preheat Easy-Bake® Oven for 15 minutes.
- Pour contents of mix envelope into mixing bowl.
- Add 1 teaspoon of water and mix with a spoon.
- Press dough against side of mixing bowl until it clings together.
- Cut a sheet of waxed paper and sprinkle it with a teaspoon of flour.
- Roll dough into a ball with your hands.
- Place dough on waxed paper and roll it out.
- Cut into shapes you want. Use all the dough.
- Place dough shapes in ungreased baking pan.
- Bake in Easy-Bake® Oven for 6 minutes.
- Carefully remove baking pan from oven with pan handler.
- Allow to cool in cooling chamber and serve.



Make Your Own Recipes Using Mom's Ingredients

Bake your tasty treats in your Easy-Bake® Oven

Peanut Butter Cookies

- Makes about sixteen cookies.
- Ask Mom to preheat Easy-Bake® Oven for 15 minutes.
- Grease baking pan.

Ingredients you will need:

- 1/4 cup Gold Medal® flour
- 1 tablespoon soft butter or margarine
- 1 tablespoon peanut butter
- 2 teaspoons sugar
- In bowl, mix all ingredients thoroughly to make dough. With your fingers, shape the dough into 1/2-inch balls. Place 4 of the balls in pan; use fingertips to press down gently. Press tines of fork into each cookie to make imprint. Bake about 6 minutes. Cool in cooling chamber. Bake remaining balls 4 at a time.

Biscuits

- Makes about twelve biscuits.
- Ask Mom to preheat Easy-Bake® Oven for 15 minutes.
- In bowl, mix 1/4 cup Bisquick® baking mix and 1 tablespoon water to make dough. (Dough will be very sticky.) Drop dough by 1/2 teaspoons into pan. Press tops lightly with fingers to flatten. If you like biscuits with crusty sides, bake 6 at a time. If you like biscuits with soft sides, bake 12 in 1 pan. Bake 13 minutes.

- In bowl, mix 1/4 cup Bisquick® baking mix and 1 tablespoon water to make dough. (Dough will be very sticky.) Drop dough by 1/2 teaspoons into pan. Press tops lightly with fingers to flatten. If you like biscuits with crusty sides, bake 6 at a time. If you like biscuits with soft sides, bake 12 in 1 pan. Bake 13 minutes.

Cinnamon Coffee Cake

- Ask Mom to preheat Easy-Bake® Oven for 15 minutes.
- Grease baking pan.

Ingredients you will need for the cake.

- 2 tablespoons Bisquick® baking mix
- 2 teaspoons milk
- 1/2 teaspoon granulated sugar

Ingredients you will need for the topping:

- 1 teaspoon Bisquick® baking mix
- 1 teaspoon brown sugar
- 1/8 teaspoon cinnamon
- 1/2 teaspoon soft butter or margarine
- Grease pan with butter or margarine. In bowl, mix 1 teaspoon of the baking mix, the brown sugar and cinnamon. Then cut butter into the dry ingredients with a fork, work until it becomes crumbly. Set aside. In another bowl, mix 2 tablespoons baking mix, the milk and granulated sugar. Spread in pan. Sprinkle the cinnamon mixture over top. Bake 13 minutes. Cool in cooling chamber. Cut into wedges.

Jam Dandies

- Ask Mom to preheat Easy-Bake® Oven for 15 minutes.

Ingredients you will need:

- 3 tablespoons flour
- 1 tablespoon crushed corn flakes cereal
- 1 tablespoon soft butter or margarine
- 1 teaspoon sugar
- 2 teaspoons raspberry jam
- In bowl, mix flour, cereal, butter and sugar until crumbly. Reserve 2 tablespoons of the crumbly mixture. Press remaining mixture firmly into pan. Spread with jam. Sprinkle reserved crumbly mixture over jam; press gently with fingers. Bake 17 minutes. Cool in cooling chamber. Cut into wedges.

