il smooth. For thinner frosting, s on top of your cookie sticks to	s in the Warming Tray/Cup Peanut Butter Chips Peanut Butter	r: - Fruit - Waffles - Muffins ses, activities, party g tips! 27-8264	your recipe box!
<ul> <li>Preparing Frosting</li> <li>Makes enough for one pan of cookies.</li> <li>I. Empty frosting mix into a mixing bowl.</li> <li>2. Add 3/4 teaspoon of warm water and stir until smooth. For thinner frosting, stir in a few extra drops of water.</li> <li>3. Spread frosting over cookies with spatula.</li> <li>4. Finally, sprinkle your multi-colored nonpareils on top of your cookie sticks to decorate and enjoy!</li> </ul>	Other Toppings Warm and Melt these toppings in the Warming Tray/Cup - Chocolate Chips - Canned Frosting - Canned Frosting - Peanut Butter - Marshmallow Creme		Cut out cards and add to your recipe
Prep Makes e 1. Empty 2. Add 3/ 3. Spread 4. Finally decora	Othe	And Use Th And Use Th - Cookies - Ice Cream - Biscuits Lo	

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#### **Bubble Gum Cookie Sticks**

Thank you for choosing this special EASY-BAKE item!

Follow all instructions carefully to ensure that you have fun and get the best results!

Parents Please Note: Wash all parts by hand thoroughly before use. Do not wash in dishwasher.

Mixes can also be used in your kitchen oven (bake at 375°)



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#### AGES 8+

#### 65561/65560 Asst.

#### Want to be famous?

Visit www.easybake.com to enter the EASY-BAKE "Chef of the Year" contest!

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This set includes:

- 2 sugar cookie mixes
- 1 bubble gum frosting mix
- 1 packet of multi-colored nonpareils

You will also need:

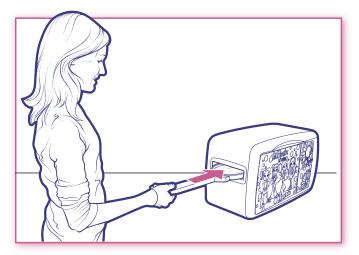
- mixing bowls
- EASY-BAKE baking pan
- teaspoon
- non-stick cooking spray
- spatula
- flour

Product and colors may vary. Food items manufactured for Hasbro, Inc. ®\* and/or TM\* & © 2004 Hasbro. All Rights Reserved.

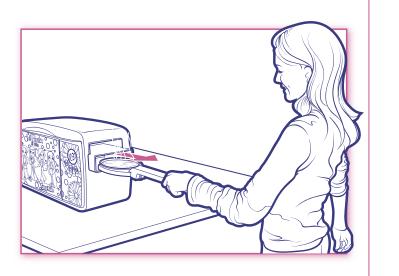
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Ouestions? Call: 1-800-327-8264

#### **Oven Basics**



- 1) Preheat oven for 15 minutes.
- 2) Place baking pan in baking slot, then use pusher end of your pan tool to push pan into oven.
- 3) Make sure both metal doors are closed.
- 4) When baking time is done, use pusher end of pan tool to push through to cooling chamber. PAN IS HOT! Cool for ten minutes.



- 5) Using holder end of pan tool, remove pan.
- 6) Unplug oven when finished baking. Wait for oven to cool, then wipe it down.



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Preheat oven for 15 minutes.

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## **Baking Cookies**

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- Ś ap dough Into 0 rge ball 2 ရ Sm ه ball
- 3. Flatten cookie balls between hands.
- 4. Place cookies in pan(s)
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