

# Easy Bake Oven

## WHEN BUYING REFILL MIXES...

Mixes that were designed for previous versions of the EASY-BAKE® OVEN work great with this oven. The water amounts and cooking times are the same. The baking and cooling instructions are different, so make sure you follow the "Check Out the Basics" instructions in this cookbook when placing pans in and removing them from the oven.

**NOTE: Never use REAL MEAL™ Oven pans in this oven.**

If you have any questions, comments, or need additional information concerning your EASY-BAKE® oven, or if you need additional information concerning this product or its parts, please call our Hasbro Consumer Affairs hotline at 1-800-327-8264, Monday through Friday during business hours (Eastern time).

Visit



For great recipes, events and more!

[EasyBake.com](http://EasyBake.com)

Questions? Call: 1-800-327-8264



Product and colors may vary.  
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TM & © denote U.S. Trademarks.  
Patent Pending.  
**FOOD PACKETS MADE IN THE USA.  
OTHER COMPONENTS MADE IN CHINA. PACKAGED IN CHINA.**  
65805 P/N 6552110000



## CAUTION - ELECTRIC TOY:

This toy has a heating element which can result in burns. Not recommended for children under 8 years of age. As with all electric products, precautions should be observed during handling and use to prevent electric shock.

ADULT SUPERVISION REQUIRED.

AGES 8+  
65805

# Easy Bake Oven

®  
BRAND

Bake  
your very  
own sweet  
treats!

## Cookbook

(ELECTRIC TOY)



1PW4



# Be Safe

Before you start baking, check out these simple safety tips and reminders.

**ELECTRICAL REQUIREMENTS:** 120 Volts AC only - 60 Hz. 100 Watts

E35354

**CAUTION:** Adult supervision required. Internal metal edges become hot during use.

**DANGER:** To prevent electric shock, do not immerse oven in water. Wipe clean with damp cloth. We recommend adult supervision of children playing with electrical toys operating at 120 volts and that the toy be periodically examined for unsafe conditions, such as damaged cord, plug, housing, or parts, and that, in the event such damage is found, the toy should not be used until properly repaired. (See back page for company contact information.)

## ALWAYS:

- ✓ Hand-wash all pans and utensils before using oven, and hand-dry them thoroughly. It is important to always wash and fully towel-dry pans to keep them in new condition.
- ✓ Wash your hands before using oven.
- ✓ Use pan pusher to push pan into baking chamber.
- ✓ Use MagiCool™ Pan Grabber to remove pan from baking chamber. Allow temperature label to turn blue before removing pan from Pan Grabber.
- ✓ Allow oven, pans and food to cool before handling.
- ✓ Unplug oven when not baking.

## NEVER:

- ✗ NEVER wash pans or utensils in dishwasher.
- ✗ NEVER leave empty pans, MagiCool™ Pan Grabber or pan pusher in oven.
- ✗ NEVER use plugged-in oven around water at any time.
- ✗ NEVER leave plugged-in oven unattended or unassembled.
- ✗ NEVER put your fingers in oven.
- ✗ NEVER use uncooked dairy or meat products in this oven.
- ✗ NEVER use REAL MEAL™ Oven pans in this oven.

## Safety Tips and Cautions:

**HOT** pans and food. Handle carefully!

**HOT** oven interior. Do not touch!



**NOTE:** 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. The oil is food-grade, nontoxic and evaporates quickly. Do not immerse oven in water.

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# Put it Together

Ask an adult to help you with the assembly.



# Know Your Tools

Here's the scoop on everything you need to bake yourself some fun!



## EASY-BAKE® OVEN

Made especially for you for easy baking that's lots of fun!

## STOVETOP WARMER

Place the bowl on this red spot to melt toppings.



## MAGICOOL™ PAN GRABBER

Use this to remove a pan from the oven. The temperature circle changes from red when it's hot to blue when it's cool, to let you know when your snack is ready.



## PAN PUSHER/SPATULA

Use this end to push a pan into the oven. The other end can be used to mix batter.



## YELLOW CAKE MIX

## CHOCOLATE FLAVORED FROSTING MIX

## SUGAR COOKIE MIX

Recipes included in this cookbook!



## BAKING PANS

Two pans for baking your treats.



## 4-WAY MEASURING SPOON

An all-in-one utensil with ¼ teaspoon (■), ½ teaspoon (▲), 1 teaspoon (★) and 1 tablespoon (♥). The symbols are in the recipes to help you find the correct spoon.



## BOWL WITH LID

Use bowl to mix the ingredients. Cover it with the lid when you are melting toppings on the stovetop warmer.



## YOU WILL ALSO NEED...

**Flour** and **nonstick cooking spray** from your own kitchen.



Always read a recipe and gather all the ingredients before you begin.



## Before you bake...

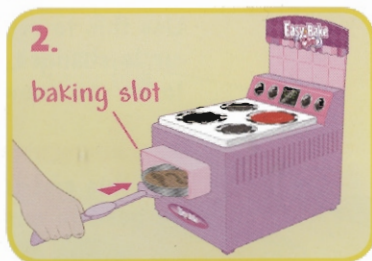
- For best results, be sure to follow all instructions carefully.
- Hand wash the pans and utensils with soap and water and dry thoroughly before first use, and always wash and dry them after baking.
- Always wash your hands before using the oven.
- The oven should rest flat on a level surface at all times.
- Plug in the oven and preheat it for 15 minutes.

## Baking Basics

**1.** Preheat the oven for 15 minutes.



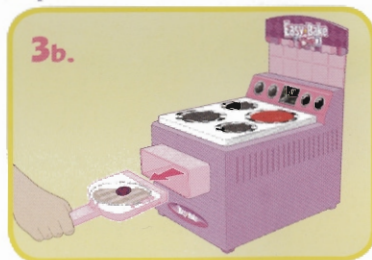
**2.** Place the baking pan in the baking slot. Use the pan pusher to push the pan into the oven. **Push the pan all the way in** until it stops. Do not leave the pan pusher in the oven.



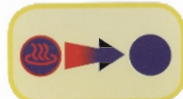
**3a.** When baking time is done, slide the MagiCool™ Pan Grabber **all the way into the oven** until it stops.

**3b.** Slide the Pan Grabber out of the oven. The pan should be in the Pan Grabber.

**Can't remove the Pan Grabber from the oven?** You didn't slide it in far enough. Slide it in until it cannot go in any further.  
**No pan?** If you remove the Pan Grabber and the pan is not inside, it means that you didn't slide the Pan Grabber in far enough. Slide it in as far as it will go.



**4.** **Be careful .. the pan is hot!** Allow the pan to cool in the MagiCool™ Pan Grabber for the time specified in the recipe. Wow! Watch the temperature label on the Pan Grabber change color! It changes from red when it's hot to blue when it cools!



**5.** When cooling time is complete, slightly lift the handle end of the MagiCool™ Pan Grabber. Slide the switch back and let the pan **slowly** slide out of the Pan Grabber.



**6.** Unplug the oven when you're finished baking. Wait for the oven to cool, then wipe it down.



## YELLOW CAKE & CHOCOLATE FROSTING

Makes one cake

### Have these handy:

- cooking spray (from home)
- water (from home)
- yellow cake mix
- chocolate frosting mix
- 4-way measuring spoon
- bowl
- MagiCool™ Pan Grabber
- spatula (other end of the pan pusher)
- baking pan



### First steps:

- Preheat oven for 15 minutes
- Spray pan with cooking spray

### Now let's mix and bake:

- 1.** Pour the contents of the cake mix packet into the bowl and stir to break up any lumps.
- 2.** Add 1½ teaspoons (▲ and ★) of water and stir to form batter. If the batter seems dry, add water one drop at a time until it is the consistency of cake batter.
- 3.** Pour the batter into the baking pan and spread evenly.
- 4.** Place the pan in the oven, and use the pan pusher to push it all the way into the oven until it stops. Do not leave the pan pusher in the oven.

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## LET'S BAKE A CAKE *continued* ★

5. Bake the cake for 12 minutes.
6. When the cooking time is complete, use the MagiCool™ Pan Grabber to remove the pan from the oven. Let the pan cool in the Pan Grabber until the temperature circle on the Pan Grabber changes from red to blue.
7. While the pan is cooling, wash and dry the bowl and spatula.
8. When the pan has cooled, remove the pan from the Pan Grabber.
9. Give your cake the finishing touch with some yummy frosting! Pour the contents of the frosting mix into the bowl.
10. Add ½ teaspoon (▲) of water and stir until smooth. For thinner frosting, stir in a few extra drops of water.
11. Spread the frosting over the cooled cake.

Look for this and other EASY-BAKE® refill mixes!  
(Refills sold separately.)



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# Everybody Loves Cookies

## ★ ★ SUGAR COOKIES ★

Makes 6 cookies

### Have these handy:

- cooking spray (from home)
- water (from home)
- flour (from home)
- sugar cookie mix
- 4-way measuring spoon
- bowl
- MagiCool™ Pan Grabber
- spatula (other end of the pan pusher)
- 2 baking pans



Use cookie cutters and frosting from home to make fun treats!



### First steps:

- Preheat oven for 15 minutes
- Spray pan with cooking spray

### Now let's mix and bake:

1. Pour the contents of the sugar cookie packet into the bowl and stir to break up any lumps.
2. Add ¾ teaspoon (■ and ▲) of water and stir to form dough.
3. Sprinkle your hands with flour and shape the dough into 6 small balls.

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## EVERYBODY LOVES COOKIES *continued* ★

4. Flatten the cookie balls. Place 3 cookies in each baking pan.
5. Place one pan in the oven, and use the pan pusher to push it all the way into the oven until it stops. Do not leave the pan pusher in the oven.
6. Bake the cookies for 8 minutes.
7. When the cooking time is complete, use the MagiCool™ Pan Grabber to remove the pan from the oven. Let the pan cool in the Pan Grabber until the temperature circle on the Pan Grabber changes from red to blue.
8. When the pan has cooled, remove the pan from the Pan Grabber.
9. Bake the second batch of cookies, following the same baking and cooling instructions in steps 5 - 8.

Look for this and other EASY-BAKE® refill mixes!  
(Refills sold separately.)



## Top This! ✨ ✨ ✨ ✨ ✨

You can melt toppings on the stovetop warmer, using ingredients from home. Dip strawberries in melted chocolate, or warm up fudge topping and drizzle it over cookies. What other scrumptious ideas can you think of?



(Foods shown are not included.)

Here are the basic directions:



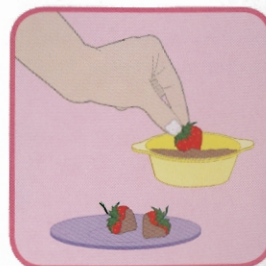
1. Fill the bowl with your choice of topping (chocolate chips, fudge sauce, etc.).



2. Place the bowl on the stovetop warmer and cover it with the lid.



3. Warm the chips until they melt, or the topping until it's warm (not hot!).



4. Dip cookies, strawberries, pretzels or another snack into the topping.