

# Easy Bake Oven Recipes

## Peach upside-down Cake

¼ cup yellow cake mix  
(Or 1 package Betty Crocker or Easy Bake Yellow Cake Mix)  
3 teaspoons of peach juice  
2 slices drained peaches  
Brown sugar

Grease Easy-Bake Oven pan lightly with butter. Cover bottom of pan lightly with brown sugar. Mash lightly with spoon. Pour cake batter over peaches. Bake about 20 minutes. Let cool. Put cake on plate with peaches up.

## Baked Apples

Wash large apples. Slice across apple to make slices ½ inch thick. Use center slices. Remove center core.

Grease Easy-Bake Oven pan with butter. Place apple slices in pan. Sprinkle lightly with cinnamon, then with ½ teaspoon of sugar. Dot top with ¼ teaspoon of butter. Bake about 20 minutes.

## Oatmeal Fruit Bar

1 tablespoon of shortening or soft butter  
6 teaspoons of brown sugar  
¼ cup of self-rising flour  
3 tablespoons of milk  
1/8 teaspoon of baking soda  
2 tablespoons of quick-cooking (uncooked) rolled oats

Mix shortening and sugar. Add flour, baking soda, oats and milk. Mix well. Place ½ mixture in greased Easy-Bake Oven pan. Press down in pan with fingertips or back of spoon. Spread with 2 teaspoons of applesauce or marmalade. Bake about 20 minutes. Let cool and cut into slices. Use other half for second batch of cookies.

### **Snow Mounds**

4 teaspoons shortening or soft butter  
3 teaspoons confectioner's sugar  
1/8 teaspoon vanilla  
¼ cup self-rising flour  
2 tablespoons finely chopped walnuts

Mix shortening and sugar. Blend in vanilla and flour. Add walnuts. Shape into 1-inch balls. Place 3 in Easy-Bake Oven pan. Flatten slightly. Bake about 10 minutes. When cool, roll in confectioner's sugar. Makes 10 to 12 cookies.

### **Angel Cookies**

Mix:

6 teaspoons shortening or soft butter  
3 teaspoons sugar  
3 teaspoons brown sugar

Add:

¼ cup self-rising flour  
1/8 teaspoon baking soda  
1/8 teaspoon cream of tartar

Mix well and shape into 1 inch balls. Place two or three in Easy-Bake Oven pan. Flatten with fork. Bake 7-8 minutes. Makes 10 to 12 cookies.