

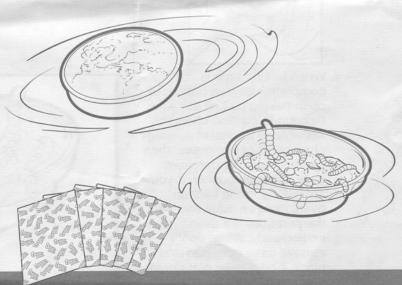
Cookerator™ Recipe Book Queasy Cakes™

Thank you for purchasing this Queasy Bake™ Cookerator™ Refill Pack! For maximum enjoyment of this product, be sure to follow all instructions carefully.

Parents Please Note:

Wash the baking pan thoroughly before use. Wash in warm, soapy water and rinse thoroughly. Do not use a dishwasher to clean.

Mixes can also be used in your kitchen oven.

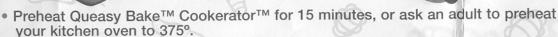


This set includes

- Chocolate Crud Cake Mix
- Mucky Mud Mix
- · Bugs 'n Worms Mix
- Delicious Dirt Mix
- Magic Surprise Gravel
- Oldy Moldy™ Cake Mix
- Color Change Mold Part A
- Color Change Mold Part B
- baking pan

You will also need:

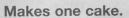
- flour
- nonstick cooking spray or margarine
- cake plate (optional)
- 1/4 cup milk (whole milk recommended)
- · dessert dish



· Spray the baking pan with nonstick cooking spray, or grease pan with margarine.



Bake a Cake...





1. Pour contents of Chocolate Crud Cake Mix packet into mixing bowl. Add 3 teaspoons of water and mix with a spoon until smooth.



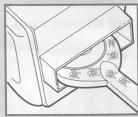
 Use pan pusher to insert pan into Queasy Bake[™] Cookerator[™] unit. Be sure to insert pan far enough so that metal door closes. Bake for 10-12 minutes or in your kitchen oven for 10-12 minutes.







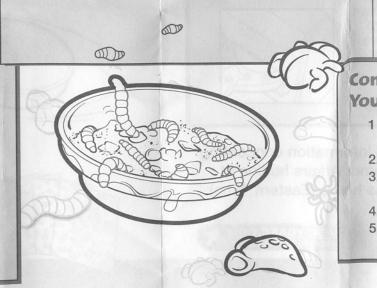
2. Slowly pour batter into baking pan and spread evenly.



4. When baking time is complete, use pan pusher to push baking pan all the way through to cooling chamber. Allow cake to cool in cooling chamber for 10 minutes, then carefully remove pan from oven with pan pusher. If you are baking in the kitchen oven, have an adult remove the pan from the oven immediately. When cool, remove cake from pan and place it on a cake plate or in the mixing bowl.

Make the "Mud" Pudding...

- Measure 1/4 cup of cold milk (whole milk recommended). Pour milk into a small bowl or the Queasy Bake™ Mixerator™ unit (not included).
- 2. Pour contents of Mucky Mud Mix packet into milk. If mixing by hand, stir vigorously with a spoon until lumps are gone and mixture thickens to consistency of pudding. If using Mixerator™ unit or blender, cover and blend for 20 seconds.
- 3. Pour "mud" pudding into dessert dish. Chill in refrigerator for 10 minutes.

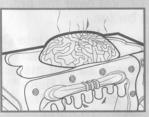


Preheat Queazy Bake ™ Cookerator™ for 15 minutes.

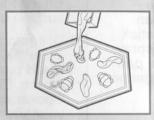
Create Bugs 'n Worms...



- Pour contents of Bugs 'n Worms MIx packet into a mixing bowl or the Queasy Bake™ Mixerator™ unit.
- 2. Add 4 1/2 teaspoons of warm water. Mix thoroughly.



3. Warm mix in the warming chamber (under the brain) for 10 minutes. Stir mix again. Be careful...mix will be hot!



4. Spray bug/worm mold (included with the Queasy Bake™ Cookerator™ unit.) with nonstick cooking spray. Pour mix into mold. Chill 10 minutes in freezer. Remove bugs and worms from mold and repeat process to make more bugs and worms.

Complete Your Creation!

over



- 1 Tear cake into pieces and place them on a cake plate or in the mixing bowl.
- 2. Spoon on the mud mixture.
- 3. Open the Delicious Dirt Mix packet and sprinkle "dirt" over your creation.
- 4. Top with bugs 'n worms.
- Add the Magic Surprise Gravel. Take a bite of cake...SURPRISE...your tongue changes color!

Enjoy Your Tasty Treat!



- Preheat
 Queasy Bake™
 Cookerator™
 unit for 15
 minutes, or ask
 an adult to
 preheat your
 kitchen oven
 to 375°.
- Spray the baking pan with nonstick cooking spray, or grease pan with margarine.



OLDY MOLDY™ CAKE

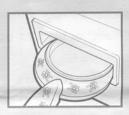
- 1. Pour contents of Oldy Moldy™ Cake Mix packet into mixing bowl. Add contents of Color Change Mold Part A packet to cake mix and blend with a spoon. Add 3 teaspoons of water and mix with a spoon until smooth.
- 2. Slowly pour batter into baking pan and spread evenly. Sprinkle contents of Color Change Mix B packet over the entire surface of cake batter.
- 3. Use pan pusher to insert pan into Queasy Bake™ Cookerator™ unit. Be sure to insert pan far enough so that metal door closes. Bake in the Queasy Bake™ Cookerator™ unit for 10 minutes, or in your kitchen oven for 10 minutes.
- 4. When baking time is complete, use pan pusher to push baking pan all the way through to cooling chamber. Allow cake to cool in cooling chamber for 10 minutes, then carefully remove pan from oven with pan pusher. If you are baking in the kitchen oven, have an adult remove the pan from the oven immediately. When cool, remove cake from pan and see the "mold" that's formed on top of the cake.

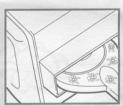
It's gross looking...but great tasting!



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If you have any questions, comments, or 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).