

Easy-Bake[®]



CAUTION:

Container and contents may be hot when in use.

AGES 8+
REQUIRES
ADULT
PARTICIPATION

IMPORTANT NOTE: Follow instructions carefully. Do not exceed maximum cooking times. Cooking longer than instructed will affect taste of food and may damage EASY-BAKE microwave-safe cookware.

25 SECONDS MAXIMUM for cookies

30 SECONDS MAXIMUM for cakes

Microwave & Style[™]

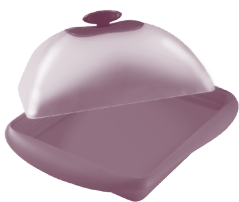
~DELUXE DELIGHTS[™]~

CAKE & COOKIE KIT

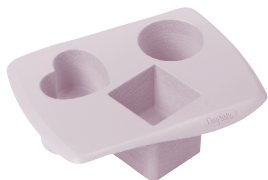
Mixes

- 2 cake mixes
- 3 cookie mixes
- 4 fondant mixes
- 1 vanilla frosting mix
- 1 rainbow nonpareils packet

THIS SET INCLUDES:



Microwave Container with Lid
(microwave safe)



Cake Pan
(microwave safe)



Rolling Pin with End Caps



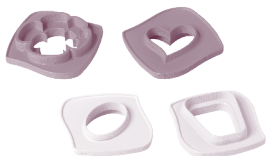
Measuring Spoons



Detail Stamper



Fondant Mold
with Removable Bottoms



4 Cookie Cutters

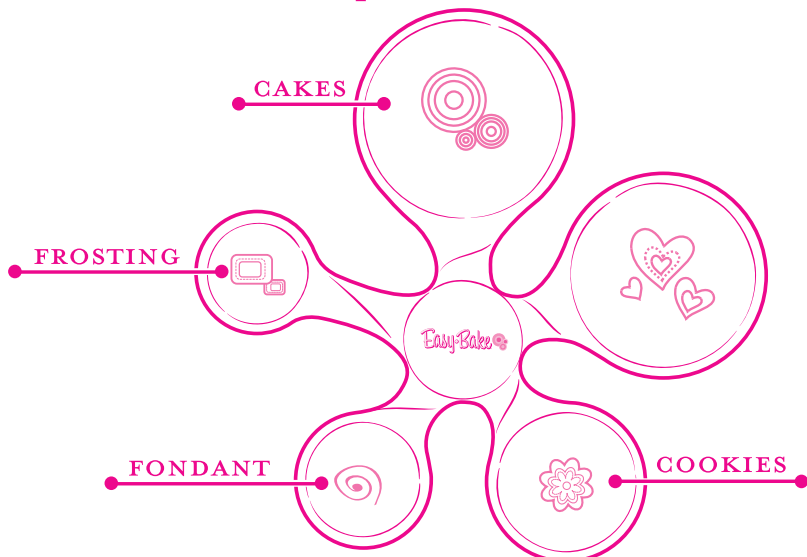


Letter Stamper



Pattern Plate

Spoons used in these recipes:



NOTE TO PARENTS:

- Only components marked “microwave safe” may be used in a standard 700-1600 watt microwave oven by an adult.
- Cooking times may vary according to microwave wattage.
- **DO NOT** use microwave-safe components in your conventional oven, toaster oven, convection oven, half-time microwave oven or EASY-BAKE Oven.
- Wash cookware and tools by hand before and after use. Not dishwasher safe.
- Make sure children wash their hands before using the mixes.
- Cookware and tools for use with EASY-BAKE Microwave & Style food mixes only.
- Retain instructions for future reference.

STAIN ADVISORY:

Mixes may cause staining. Cover your entire workspace with wax paper or a plastic mat. If dry mix is spilled, **DO NOT** wipe it up with water. Use a stiff, dry broom or a vacuum. If wet mix is spilled, wash immediately with soap and water.




NOTE: The top of your microwave container changes color when it is too hot to touch. After microwaving, always wait for it to return to its original color before handling.

Fondant-Covered Cakes

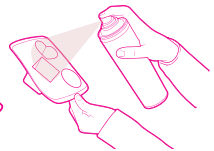
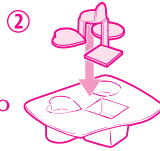
Get ready! Gather all of your ingredients and tools. Tape down wax paper or use a nonstick baking mat to cover your workspace.

STEP 1: Make your cakes.

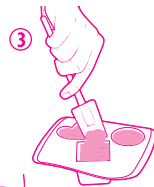
1. Pour 1 cake mix and 1  spoonful of water into a bowl. Stir until smooth.



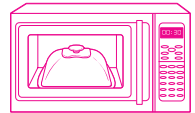
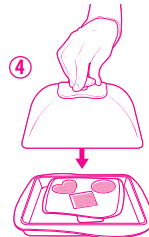
2. Place the removable insert into the blue cake pan. Lightly spray cooking spray into each shape on the blue cake pan. Wipe away any extra spray with a paper towel.



3. Spoon batter into the blue cake pan. Fill the 3 shapes up to the fill lines. Tap pan on countertop until batter settles evenly.



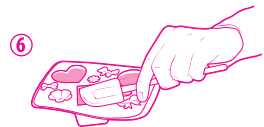
4. Place the pan in the microwave container and cover with the lid. **Ask an adult to microwave the cakes on HIGH for 30 seconds.***



5. Leave the lid on and let the container cool for 1–2 minutes. If cakes still look watery, cook for 5 seconds more at a time.



6. Remove the lid and let cakes cool completely before removing from the pan. Use a spatula to press down and flatten tops of the cakes.



* Cooking times may vary according to microwave wattage.

CAKE RECIPE

FROM YOUR KIT

Microwave Container
Cake Pan
Measuring Spoons
Fondant Mold
Pattern Plate
Rolling Pin



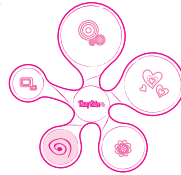
FROM YOUR KITCHEN

Rubber Spatula
Small Bowls
Cooking Spray
Toothpicks
Flour or Powdered Sugar
Wax Paper and Tape

STEP 2: Make your fondant.

1. Pour 1 fondant mix and 1  spoonful of water into a bowl. **DO NOT ADD EXTRA WATER.**

Mix well. Use a rubber spatula to press mixture against sides of bowl. It will take a little while before you start to form a dough.



2. Use your hands to press the fondant together in the bowl.

FONDANT TIPS: If your fondant looks more like frosting than dough, add some powdered sugar or flour. You can also put some on your hands to prevent sticking. If your fondant is crumbly, wet your fingertips with water and press into the mixture with your hands.



3. Roll the fondant in your hands until you form a smooth ball.



What is fondant?

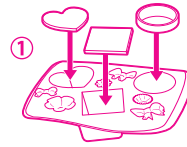
Sweet and colorful, fondant looks and feels a lot like dough! Use it to cover cakes and make fun decorations.

INGREDIENTS

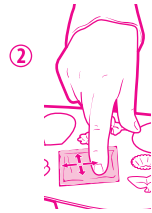
- 1 Cake Mix + 1  Spoonful Water
- 1 Fondant Mix + 1  Spoonful Water
- 1 Vanilla Frosting Mix + 1  Spoonful Water

STEP 3: Decorate your cakes.

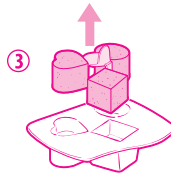
1. Make sure that the removable bottoms of the pink fondant mold are in place.



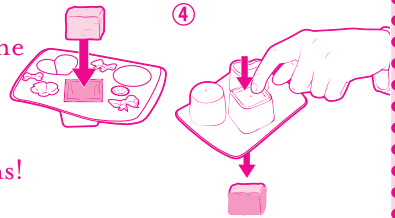
2. Take a little less than $\frac{1}{2}$ of your ball of fondant. Press it into a shape on the pink mold. Use your fingers to spread it onto the sides and bottom, leaving room to fit your cake inside.



3. Now, gently lift up the cake pan insert to remove your cakes from the blue pan.



4. Fit the matching cake into the fondant-covered mold. Now turn it over and push the bottom out to get a fondant-covered cake!



5. Use the rest of your fondant for decorations!

• Bow & flower details:



Use a toothpick to remove details from mold!

• Wrap-around ribbons:



Snap the PINK caps on the rolling pin!



STEP 4: Attach decorations with frosting!

Pour the vanilla frosting mix and 1  spoonful of water into a bowl. Stir until smooth. Use dabs of frosting to make your decorations stick.

Fondant-Topped Cookies

Get ready! Gather all of your ingredients and tools. Tape down wax paper or use a nonstick baking mat to cover your workspace.



FROM YOUR KIT

Microwave Container, Measuring Spoons, Rolling Pin, Cookie Cutters, Letter Stamper, Pattern Plate, Detail Stamper

STEP 1: Make your cookies.

1. Pour 1 cookie mix and 1  spoonful of water into a bowl. **DO NOT ADD EXTRA WATER.**

Mix well using a rubber spatula. It will take a little while before you start to form a dough.

2. Sprinkle flour or powdered sugar onto your hands and workspace. Press dough together with your hands. Then roll the dough using the rolling pin with blue end caps.

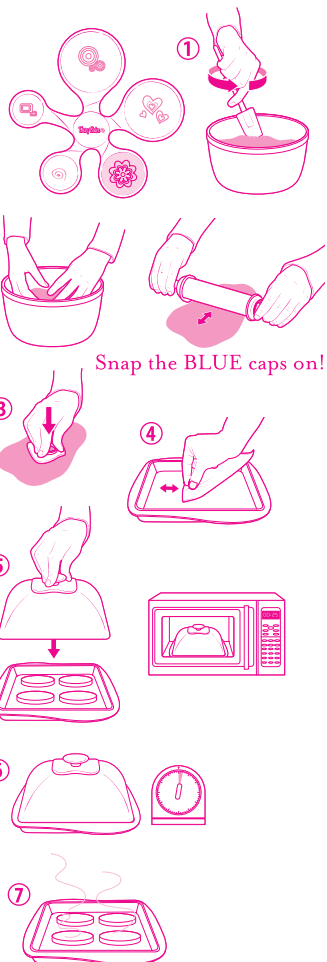
3. Use the larger side of your cookie cutters to cut out shapes.

4. Use a paper towel to wipe cooking spray onto the microwave container tray.

5. Flip cookies over and place on tray. Cover with lid. **Ask an adult to microwave the cookies on HIGH for 25 seconds.***

6. Leave the lid on and let the container cool for 1–2 minutes.

7. Remove the lid and let the cookies cool completely before removing from tray.



Snap the BLUE caps on!

STEP 2: Make your fondant.

(Follow STEP 2 from cake recipe.)

* Cooking times may vary according to microwave wattage.

E RECIPE



INGREDIENTS

- 1 Cookie Mix + 1 🌸 Spoonful Water
- 1 Fondant Mix + 1 🌀 Spoonful Water
- 1 Vanilla Frosting Mix + 1 🍰 Spoonful Water

FROM YOUR KITCHEN

Rubber Spatula, Small Bowls, Cooking Spray, Paper Towel, Flour or Powdered Sugar, Wax Paper, Tape

STEP 3: Decorate your cookies.

1. Sprinkle flour or powdered sugar onto your workspace and rolling pin with pink end caps. Roll the fondant into a thin sheet.
2. Use the smaller side of your cookie cutters to cut out matching shapes to top your cookies.
3. Add patterns and letters to your fondant shapes!



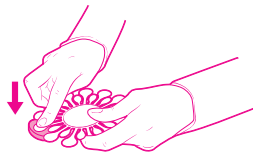
Snap the PINK caps on!



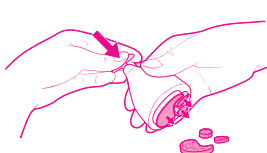
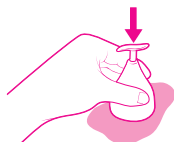
Press fondant with the pattern plate!



Press on initials and names with the letter stamper!



4. Stamp out fun details!



STEP 4: Attach decorations with frosting!

(Follow STEP 4 from cake recipe.)

Advanced Patterns!



POLKA DOTS - Hand-shape small dots using one color of fondant.

For cakes, place dots inside the fondant mold. Then place a rolled-out sheet of another color on top.

For cookies, press dots onto a rolled-out sheet of another color. Use your rolling pin to press your design together.

STRIPES - Hand-roll thin ropes of fondant using one color. Press them onto a rolled-out sheet of another color. Use your rolling pin to press your design together.

Baker's Tips

- Serve your cookies and cakes within 30 minutes of preparation, or store them in an airtight container in the refrigerator.
- If your fondant is too dry to mold, add a dab of water to your fingertips.
- If you add too much water to your fondant, add a pinch of flour or powdered sugar, or let it air-dry for a bit.
- If left uncovered, fondant will harden in 10-15 minutes. Work with 1-2 colors at a time for the best results.
- If your fondant starts to harden before you are finished decorating, try adding a few drops of water and having an adult microwave it for 3 seconds. If done in time, this will make your fondant flexible again.
- Use a toothpick when needed to pop fondant decorations out of the molding and cutting tools, and to clean leftover bits of fondant out of the tools between each use.
- If fondant sticks to molding or cutting tools, use cooking spray for easier removal.

Click and cook!

Visit www.EasyBake.com for online instructions and tips.

Also available from EASY-BAKE®
Microwave & Style™:



Show off your fashion
sense with the Trendy
Tastes™ cookie kit!
(sold separately)

Ready to make more? Look for MICROWAVE & STYLE
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to make designer desserts!

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and Cook!

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PN 7092940000
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Product and colors may vary.
Food items manufactured for Hasbro, Inc.

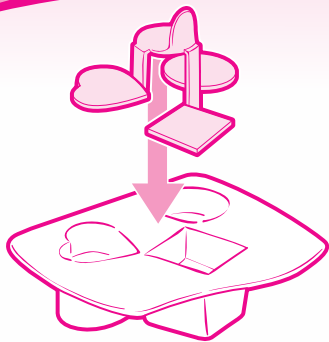
Questions? Call: 1-800-327-8264

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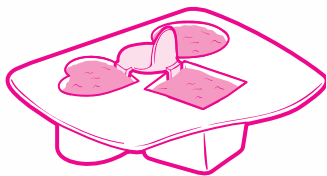


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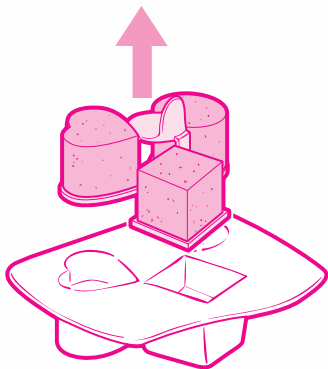
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1. Place the removable insert into the blue cake pan.



2. Spoon batter into the blue cake pan. Fill the 3 shapes up to the fill lines. Tap pan on countertop until batter settles evenly.



3. Once your cake has cooked and cooled completely, gently lift the cake pan insert up and remove your cake.