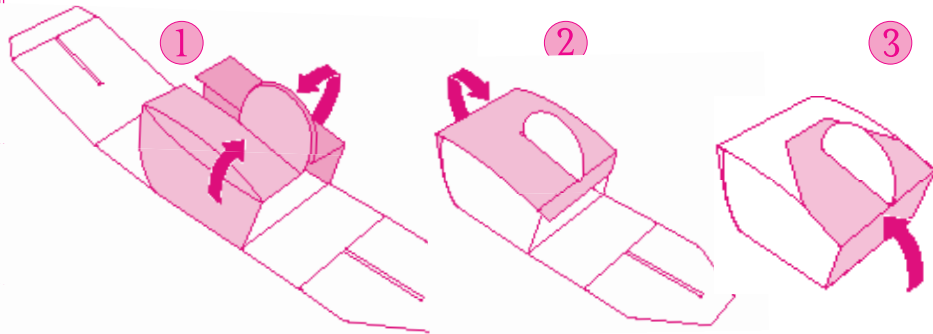


Gift Box Assembly



Assemble the gift box as shown, and place your cake inside.



Baker's Tips

- Serve your 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 fingertip.
- 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 tools, and to clean leftover bits of fondant out of the tools between each use.
- If fondant sticks to molding tools, use cooking spray for easier removal.

Click and cook!

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

Easy-Bake



CAUTION:

Container and contents may be hot when in use.

AGES 8+

**REQUIRES
ADULT
PARTICIPATION**



IMPORTANT NOTE: Follow microwave cooking instructions carefully.

DO NOT EXCEED 15 SECONDS MAXIMUM. Cooking longer than instructed will affect taste of food and may damage EASY-BAKE microwave-safe cookware.

Microwave & Style™
~ STYLIN' SWEETS™ ~
CAKE KIT

Also available from EASY-BAKE®
Microwave & Style™



Create fun-filled
treats with the
**Present Surprises™
Brownie Kit!**
(sold separately)

Look for MICROWAVE & STYLE refill packs for all the
mixes you need to make designer desserts.
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and Cook!

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and tips.

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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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Visit



easybake.com

Mixes

- 1 chocolate cake mix
- 1 pink fondant mix
- 1 white fondant mix
- 1 vanilla frosting mix

THIS SET INCLUDES:



Microwave
Container and Lid
(microwave safe)



Cake Pan with
Removable Insert
(microwave safe)



Measuring
Spoons



Fondant Cover Mold
with Removable Bottom



Fondant Decoration Mold

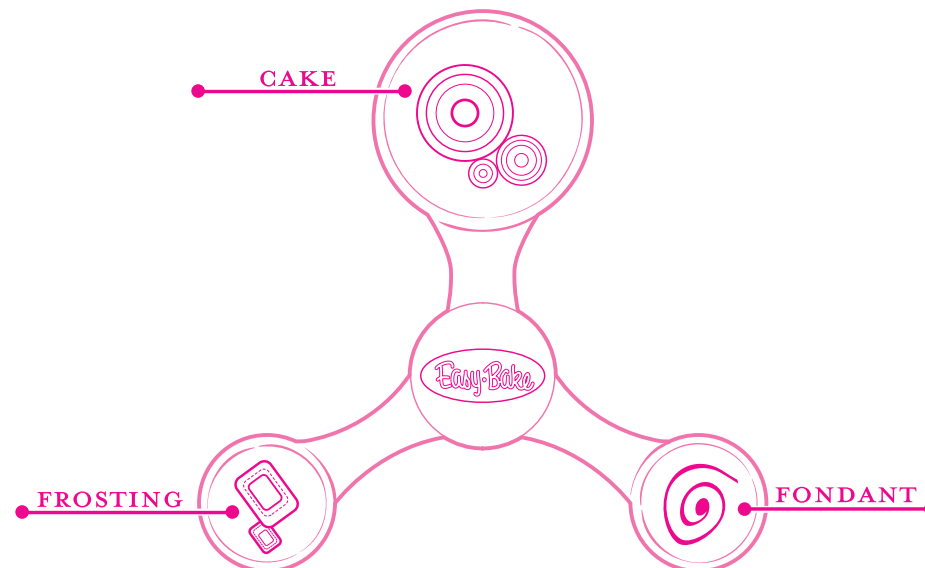


Double-Sided
Pattern Press



Gift Box

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.
- 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 nonstick baking 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 lid changes from brown to pink when it is too hot to touch. After microwaving, always wait for it to return to its original color before handling.

FONDANT-COVERED CAKES

Makes 3 cakes,
baked 1 at a time.



YOU WILL NEED

Stylin' Sweets[®] Cake Kit

Ingredients

Cake Mix
Fondant Mix
Vanilla Frosting Mix
Water

From Your Kitchen

Rubber Spatula
Rolling Pin
Small Bowls
Cooking Spray
Paper Towel
Flour or Powdered Sugar
Wax Paper and Tape
Toothpick

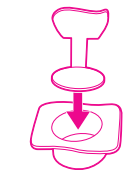
STEP 1: Get ready!

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

STEP 2: Make your cake.



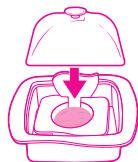
1. Pour 1 cake mix and 1  spoonful of water into a bowl. Stir until smooth.



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



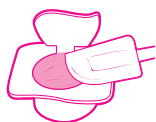
3. Spoon batter into the cake pan. Fill $\frac{1}{2}$ way up to the fill line. Tap pan on countertop until batter settles evenly.



4. Place the pan in the microwave container and cover with the lid. **Ask an adult to microwave the cake on HIGH for 15 seconds.***



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



6. Remove lid and set aside. Use a spatula to press down and flatten top of cake. Let cake cool completely before removing from pan.

Tip: Begin STEP 3 while cake cools.



7. To remove cake, slowly lift the pan insert. Gently lift cake off of the insert.

STEP 3: Make your fondant.



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



2. Mix well using a rubber spatula. You will start to form small clumps of fondant. Be patient—it takes time to blend together.



3. Now use your hands to press all of the fondant clumps together in the bowl.



4. Pick up the pieces of fondant and squeeze it together in your hands. Roll it in your hands to form a ball.

5. Now your fondant should start to feel a lot like clay—smooth and easy to mold in your hands.


If fondant feels sandy, it is too dry. Use your fingertip to add a little more water. Then continue to squeeze the fondant in your hands.

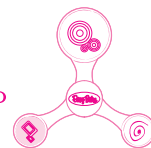
If fondant looks sticky, it is too wet. Leave it in the bowl and mix in a pinch of flour or powdered sugar. If needed, let fondant air dry for a while. Sprinkle flour or powdered sugar on your hands before picking up the fondant.

FUN TIP

Blend 2 colors to get another!
After making two colors of fondant, take a piece of each color and blend them together in your hands.
 $\frac{1}{2}$ pink fondant + $\frac{1}{2}$ white fondant = LIGHT PINK

STEP 4: Make your frosting.

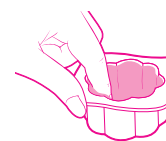
Pour the vanilla frosting mix and 1  spoonful of water into a bowl. Stir until smooth. Use frosting to stick fondant decorations to your cakes.



STEP 5: Cover your cake.



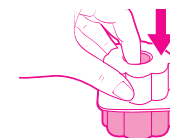
1. Make sure that the removable bottom of the fondant cover mold is in place.



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



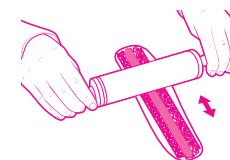
3. Fit cake into the fondant-covered mold.



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

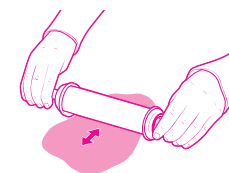
STEP 6: Decorate your cake.

Make ribbons with fondant.

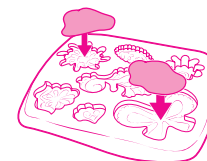


Attach with frosting!

Press patterns into fondant.



Top with fondant decorations.



Bend mold or use a toothpick to pop decorations out.



* Cooking times may vary according to microwave wattage.