Easy-Bake.

CAUTION:

Container and contents may be hot when in use.

AGES 8+
REQUIRES
ADULT

CAKE MIX

- 1 chocolate cake mix
 - l yellow fondant mix
- l light pink fondant mix
- · 1 vanilla frosting mix

REFILL PACK

Microwave & Style

NOTE TO PARENTS:

- For use with your MICROWAVE & STYLE kits. (sold separately)
- DO NOT use microwave safe components in a conventional oven, toaster oven, convection oven, half-time microwave oven or EASY-BAKE Oven.
- Wash hands, cookware and tools before use. Hand-wash EASY-BAKE components—not dishwasher safe.



Fondant-Co

Get ready! You'll need the microwave co from your EASY-BAKE Microwave & S spatula, small bowls and cooking spray f a nonstick baking mat from he

STEP 1: Make your cakes.

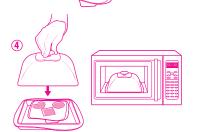
- 1. Pour 1 cake mix and 1 spoonful of water into a bowl. Stir until smooth.
- 2. Place the removable insert into the blue cake pan. Lightly spray cooking spray into each shape on the blue cake pan. Wipe away any extra spray with a paper towel.
- 3. Spoon batter into the blue cake pan. Fill the 3 shapes 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 more seconds 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.

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.











^{*} Cooking times may vary according to microwave wattage.

overed Cakes

ntainer, cake pan and measuring spoons tyle™ kit (sold separately). Use a rubber rom home. Tape down wax paper or use ome to cover your workspace.



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.



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.



STEP 3: Decorate your cakes.

Use decorating tools from your EASY-BAKE kit to mold, shape and stamp fondant!

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.

NOTE TO PARENTS:

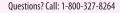
- Only components marked "microwave safe" may be used in a standard 700-1600 watt microwave oven by an adult.
- Cooking times may vary according to microwave wattage.
- DO NOT use microwave-safe components in your conventional oven, toaster oven, convection oven, half-time microwave oven or EASY-BAKE Oven.
- Wash cookware and tools by hand before and after use.
 Not dishwasher safe.
- Make sure children wash their hands before using the mixes.
- Mixes intended for use with your EASY-BAKE Microwave & Style cookware.
- 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, <u>DO NOT</u> wipe it up with water. Use a stiff, dry broom or a vacuum. If wet mix is spilled, wash immediately with soap and water.



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



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