

Easy-Bake

Microwave
& Style

AGES 8+

**REQUIRES
ADULT
PARTICIPATION**



CAUTION:

**Container and contents
may be hot when in use.**



COOKIES ON DISPLAY™

IMPORTANT NOTE: Follow microwave cooking instructions carefully.
DO NOT EXCEED 25 SECONDS MAXIMUM. Cooking longer than instructed
will affect taste of food and may damage EASY-BAKE microwave-safe cookware.

Mixes

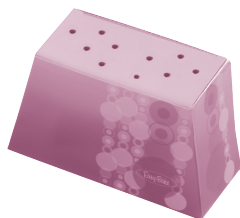
- 2 sugar cookie mixes
- 4 chocolate cookie mixes
- 2 vanilla frosting mixes
- 5 fondant mixes

GETTING EVERYTHING TOGETHER

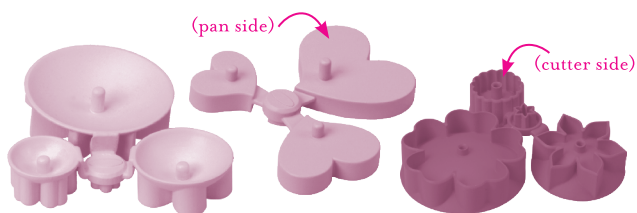
This set includes:



Microwavable Container & Lid
(microwave safe)



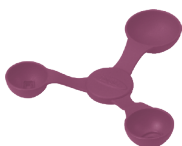
Flower Display



3 Shape Cutters/Pans (microwave safe)



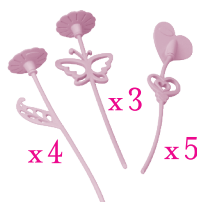
Double-Sided
Pattern Press



Measuring
Spoons



Rolling Pin



12 Flower Stems

2 Gift Bags,
Tags & Ribbons

You will also need:

- microwave oven
- water
- rubber spatula
- small bowls
- cooking spray

Also recommended:

- wax paper and tape (to cover surfaces)
- airtight container (to store food)
- flour (for sticky cookie dough)
- powdered sugar (for sticky fondant)
- toothpicks
- paper towels



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 all components before use. Dishwasher safe — top rack only.
- 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.

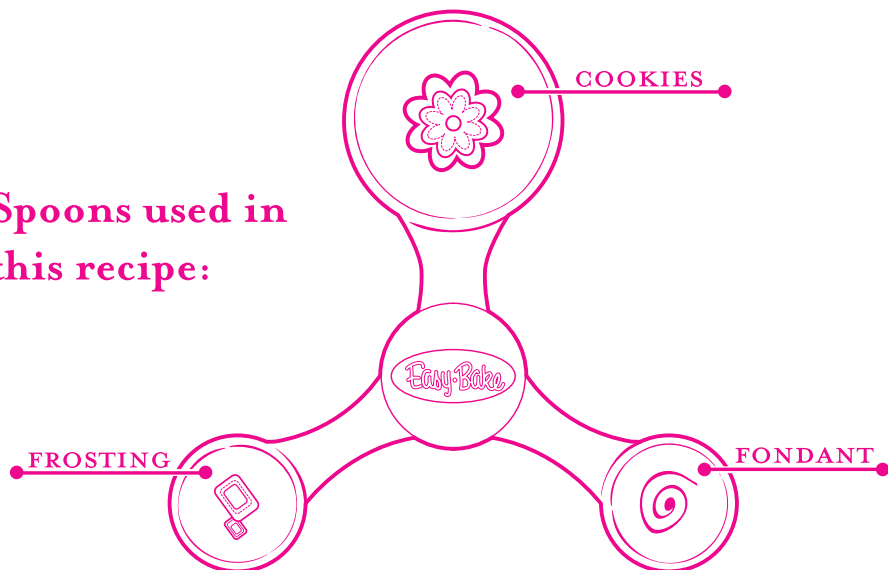
STAIN ADVISORY:

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 the microwave container lid changes color when it is too hot to touch. After microwaving, always wait for it to return to its original color before handling.

Spoons used in this recipe:



COOKIES ON DISPLAY

Makes up to 12 flowers

STEP ① Get ready!

1. Read: Getting Everything Together
2. Tape down wax paper or use a nonstick baking mat to cover your workspace.

STEP ② Make and shape your fondant.



1. Pour 1 fondant mix and 1  spoonful of water into a bowl. **Do not add extra water.**

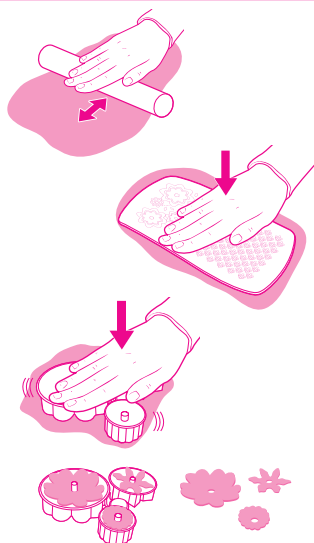
2. Use a rubber spatula to stir and press the mixture against the sides of the bowl. Be patient—it takes time to blend together.



3. Use your hands to press the fondant together, and form a ball. Roll the ball in your hands until smooth.

If the fondant crumbles, it is too dry. Use your fingertip to add a little more water.

If the fondant is sticky, it is too wet. Mix in some powdered sugar, or let it air-dry for a while.



4. Use the rolling pin to roll the fondant flat.
5. Use the pattern press to stamp designs into the fondant.
6. Use the cutter side of the three shape tools to cut out flower and heart shapes.
7. Place flower cutouts (patterned side up) on the pan side of the shape tools to create a curved shape. Lay heart cutouts flat.
8. Repeat steps 1–7 to use all of your fondant mixes. Keep finished pieces in an airtight container or a resealable plastic bag.

Use 2 colors to make your own patterns. See other side for inspiration!

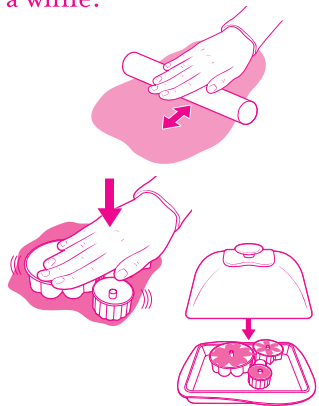
STEP ③ Make, shape and bake your cookies.



1. Pour 1 cookie mix and 1  spoonful of water into a bowl. **Do not add extra water.**
2. Use a rubber spatula to stir and press the mixture against the sides of the bowl. Be patient—it takes time to blend together.
3. Use your hands to press the cookie dough together, and form a ball. Roll the ball in your hands until smooth.

If the dough crumbles, it is too dry. Use your fingertip to add a little more water.

If the dough is sticky, it is too wet. Mix in some flour, or let it air-dry for a while.

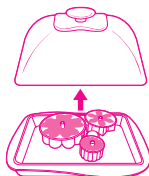


4. Use the rolling pin to roll the cookie dough flat.
5. Use the cutter side of the three shape tools to cut out flower and heart shapes.
6. Lightly spray the pan side of the shape tool with cooking spray. Then place the cookie dough shapes on the pan.
7. Place the shape pan on the microwavable container tray and cover with the lid.
8. **Ask an adult to microwave cookies on HIGH for 25 seconds.***

*Cooking times may vary according to microwave wattage.



9. Leave the lid on and let cookies cool 1–2 minutes.

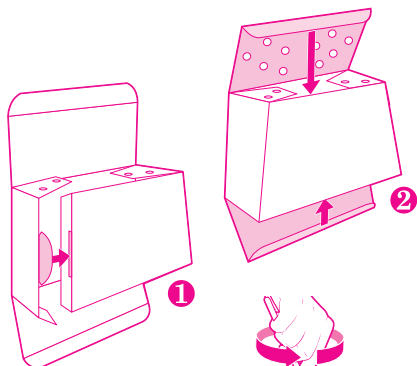


10. Lift the lid. Let the cookies cool completely before removing from the pan.

11. Repeat steps 1–10 to use all of your cookie mixes. Keep finished cookies in an airtight container or a resealable plastic bag.

STEP 4 Create a bouquet!

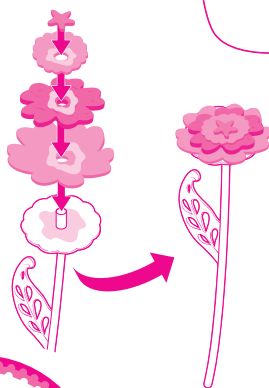
1. Prepare the flower display (as shown). Use tape to hold it together. Place a weight inside, such as a plastic bag filled with flour.



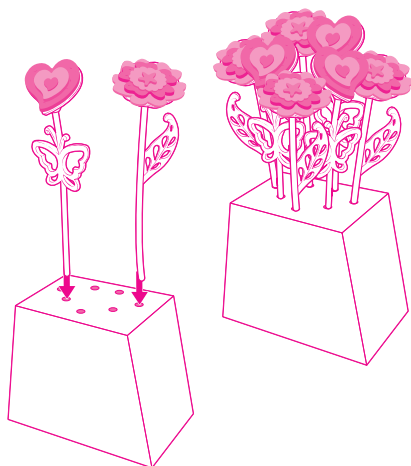
2. Mix the frosting. Pour 1 vanilla frosting mix and 1  spoonful of water into a bowl. Stir until smooth.



3. Stack cookies and fondant shapes on stems, from biggest to smallest! Spread frosting between each layer!



4. Arrange your flowers.



Single stems make sweet gifts!



Advanced Patterns



**Create swirls, stripes
and polka dots by
combining two colors
of fondant!**



Baker's Tips

- 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 out of the cutting tools, and to clean leftover bits of fondant out of the tools between each use.
- For the freshest taste, serve your cookies within 30 minutes of preparation.

Click and cook!
Visit www.EasyBake.com for online instructions and tips.



Look for these **EASY-BAKE®**
Microwave & Style™ cookie and fondant refill packs to
 make more with this kit! (Each sold separately.)

Click
 and Cook!

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

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