



CAUTION: ELECTRIC TOY

Immersing this toy in water can cause an electric shock. Not recommended for children under 8 years of age. As with all electric products, precautions should be observed during handling and use to prevent electric shock.

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AGES 8+

Adult supervision required

Adult assembly required

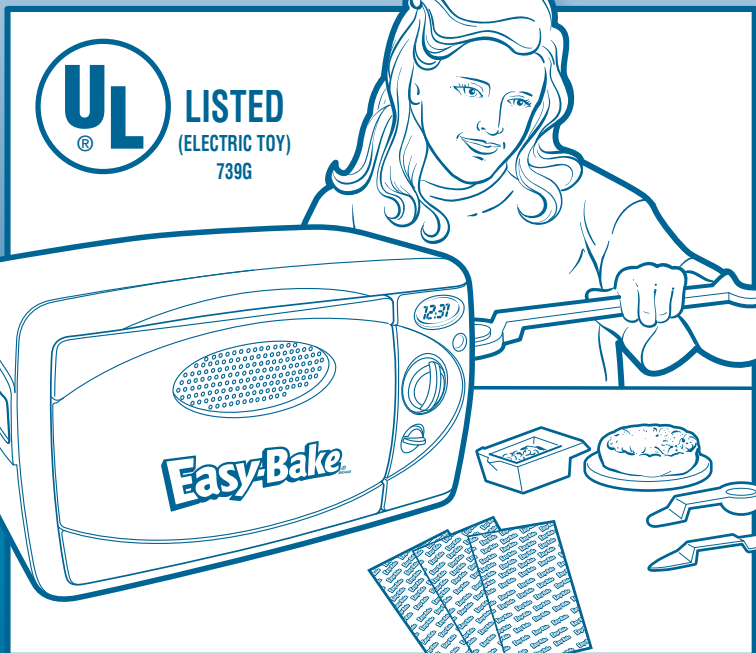
Easy-Bake

®
BRAND

OVEN & SNACK CENTER

BAKE YOUR
VERY OWN
SWEET TREATS!

Cookbook



Thank you for purchasing the
EASY-BAKE Oven & Snack Center!

For best results, be sure to follow all instructions carefully.

Be Safe

Before you start baking, check out these simple safety tips and reminders.

ELECTRICAL REQUIREMENTS:

120 Volts AC only - 60 Hz. 100 Watts



WARNING: Shock hazard. Pull plug out of receptacle before removing light bulb door and changing light bulb. Do not use light bulbs larger than 100 watts.



CAUTION: Adult supervision required. Internal metal edges. Care should be taken during installation of the light bulb. Phillips screwdriver required for assembly.

DANGER: To prevent electric shock, do not immerse oven in water. Wipe clean with a damp cloth. We recommend that you periodically examine the toy for potential hazards and that any potentially hazardous parts be repaired or replaced.

(See back page for company contact information.)

ADULT SUPERVISION REQUIRED.

ALWAYS:

- ✓ Hand-wash all pans and utensils before using first time.
- ✓ Wash your hands before using oven.
- ✓ Use pan tool to move pans through baking chamber.
- ✓ Allow oven, pans and food to cool before handling.
- ✓ Unplug oven when not baking.
- ✓ Use the correct type of light bulb.

NEVER:

- x NEVER leave empty pans or pan tool in oven!
- x NEVER use plugged-in oven around water at any time.
- x NEVER leave plugged-in oven unattended or unassembled.
- x NEVER put your fingers in oven.

Safety Tips and Cautions:

HOT pans and food. Handle carefully!

HOT oven interior, oven top and back. Do not touch!

NOTE: The "new" smell the oven gives off the first few minutes is the protective oil evaporating from the metal parts in the oven. You may also see a vapor. The oil is food-grade, nontoxic and evaporates quickly. Do not immerse oven in water.

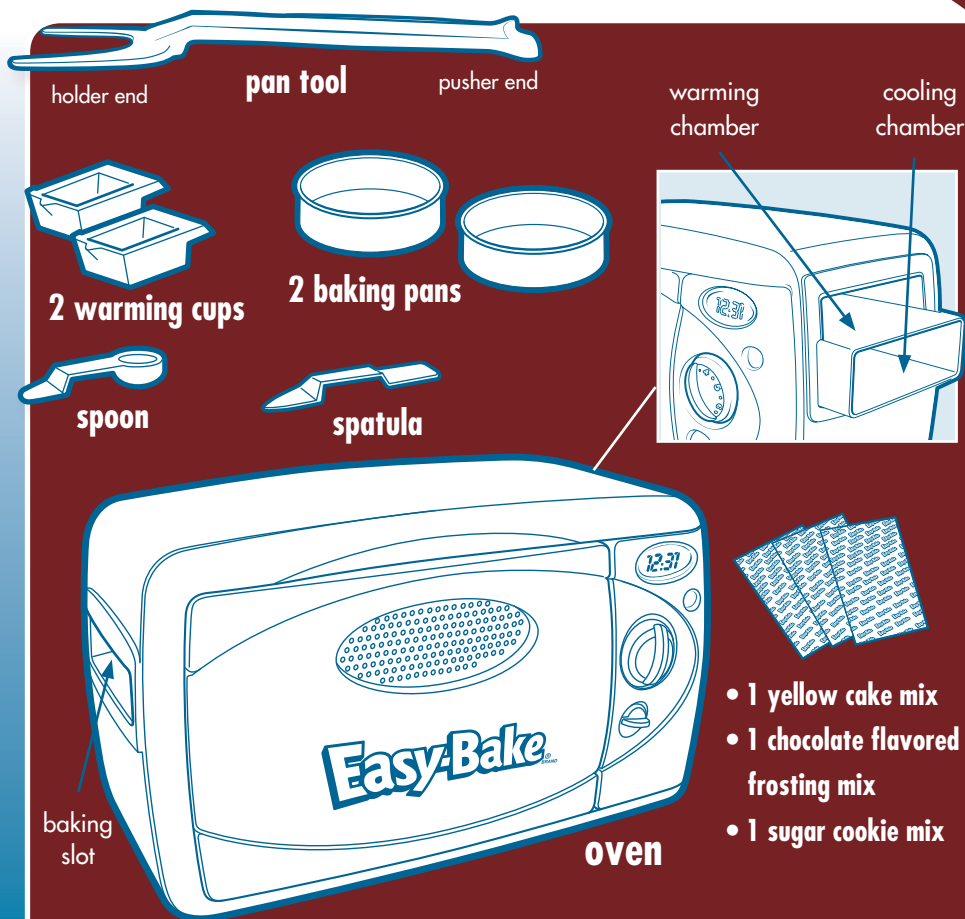
Table of Contents

Be Safe.....	Pg. 2
Get Everything Together.....	Pg. 4
Install the Light Bulb.....	Pg. 5
Check Out the Basics.....	Pg. 6
Let's Bake a Cake.....	Pg. 7
Everybody Loves Cookies.....	Pg. 9
Top This!.....	Pg. 11



Get Everything Together

Here's the scoop on everything you need to bake yourself some fun!



You will also need from home:

- flour
 - nonstick cooking spray
 - measuring spoons
 - mixing bowl
 - Phillips head screwdriver
 - 100-watt light bulb, frosted or standard.
- *Do not use soft white or long life bulbs.

Tip!

Always read a recipe and gather all the ingredients before you begin.

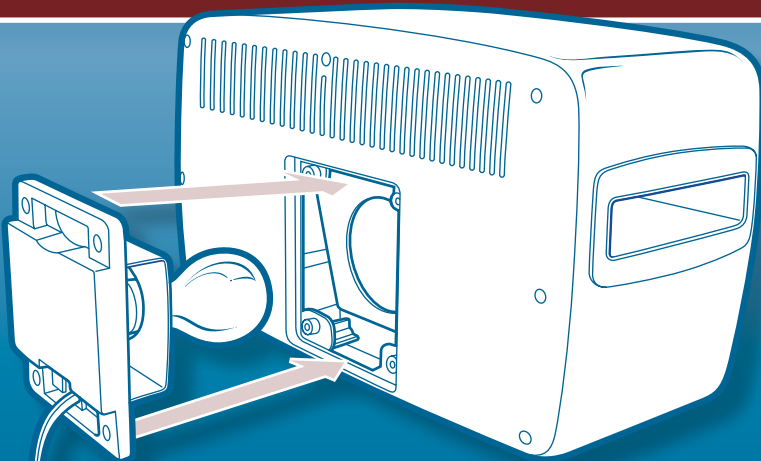
Install the Light Bulb

ADULT SUPERVISION REQUIRED.

1. Make sure oven is unplugged.
2. Use a Phillips screwdriver to remove the 4 screws from the light bulb door. Remove door.
3. Install one standard 100-watt bulb.

IMPORTANT! Do not use long life, soft white, or high efficiency bulbs, or bulbs of higher or lower wattage.

4. Replace the door and tighten the screws.



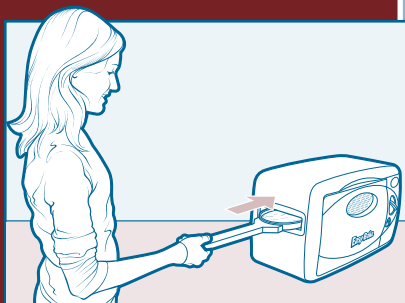
Check Out the Basics

Before you bake...

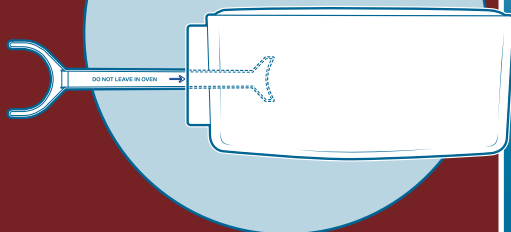
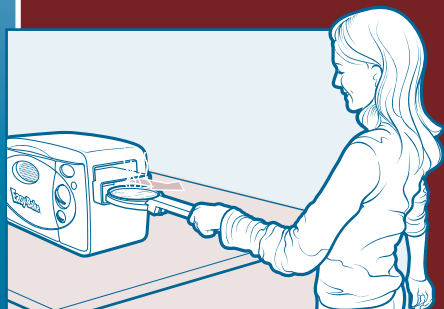
- For best results, be sure to follow all instructions carefully.
- Hand-wash the pans and utensils with soap and warm water and dry thoroughly before first use, and always wash and dry them after baking.
- Always wash your hands before using the oven.
- The oven should rest flat on a level surface at all times.
- Plug in the oven and preheat it for 15 minutes.
- Make sure both metal doors inside the oven are closed while preheating and cooking.

Baking basics:

1. Preheat oven for 15 minutes.
2. Place baking pan in baking slot, then use pusher end of pan tool to push pan into oven. Push pan tool into oven until arrow on tool lines up with edge of baking slot as shown below. Do not use your hands to push pan in. Do not leave pan tool in oven.
3. Make sure both metal doors inside oven are closed. Food may not cook properly if doors are open.
4. When baking time is done, use pusher end of pan tool to push pan through to cooling chamber. **Be careful — pan is hot!** Allow pan to cool in the cooling chamber for the time specified in the recipe.



Push pan tool
into oven until arrow
lines up with edge of
baking slot .

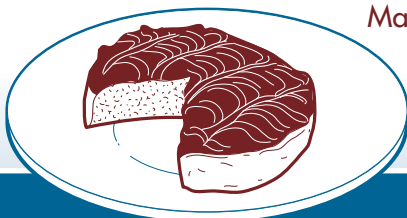


5. When cooling time is complete, use holder end of pan tool to remove pan from cooling chamber.
6. Unplug oven when finished baking. Wait for oven to cool, then wipe it down.

Let's Bake a Cake

Yellow Cake and Chocolate Frosting

Makes one cake



Have these handy:

- yellow cake mix
- chocolate frosting mix
- baking pan
- pan tool
- cooking spray (from home)
- bowls (from home)
- measuring spoons (from home)
- water (from home)
- plate (from home)

First Steps:

- Preheat oven for 15 minutes
- Spray pans with cooking spray

Now let's mix and bake:

Yellow Cake

1. Pour contents of yellow cake mix into bowl and stir to break up any lumps.
2. Add $1\frac{1}{2}$ teaspoons of water and stir to form batter.
3. Pour batter into baking pan and spread evenly.
4. Place pan in baking slot of oven and use pusher end of pan tool to push it into baking chamber. **Do not use your hands to push pan in.**
Do not leave pan tool in oven. Make sure both metal oven doors are closed.
5. Bake cake for 12 minutes.

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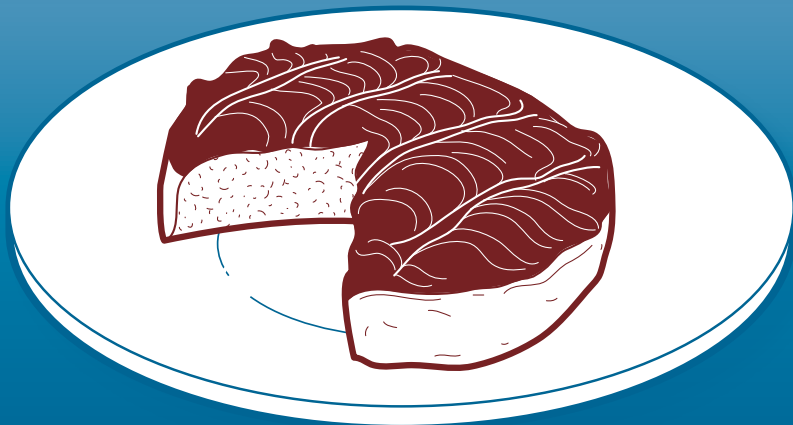
Let's Bake a Cake

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6. When baking time is complete, use pusher end of pan tool to push pan into cooling chamber and let cool for 10 minutes. **Be careful — pan is hot!**
7. When cooling time is complete, use holder end of pan tool to remove pan from cooling chamber. Transfer cooled cake to a plate, turning cake over so bottom is facing up.

Frosting

1. Pour contents of chocolate frosting mix into bowl.
2. Add $\frac{1}{2}$ teaspoon of water and stir until smooth. For thinner frosting, stir in a few extra drops of water.
3. Spread frosting over cooled cake. *Enjoy!*



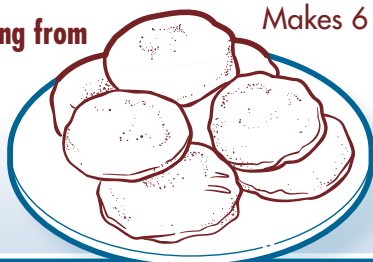
Everybody Loves Cookies

Sugar Cookies

Makes 6 cookies



Use cookie cutters and frosting from home to make fun treats!



Have these handy:

- sugar cookie mix
- 2 baking pans
- pan tool
- cooking spray (from home)
- bowl (from home)
- measuring spoons (from home)
- water (from home)
- flour (from home)

First steps:

- Preheat oven for 15 minutes
- Spray pans with cooking spray

Now let's mix and bake:

1. Pour contents of sugar cookie mix into bowl and stir to break up any lumps.
2. Add $\frac{3}{4}$ teaspoon of water and stir to form dough.
3. Sprinkle your hands with flour and shape dough into 6 small balls.
4. Flatten 3 cookie balls and place in baking pan.

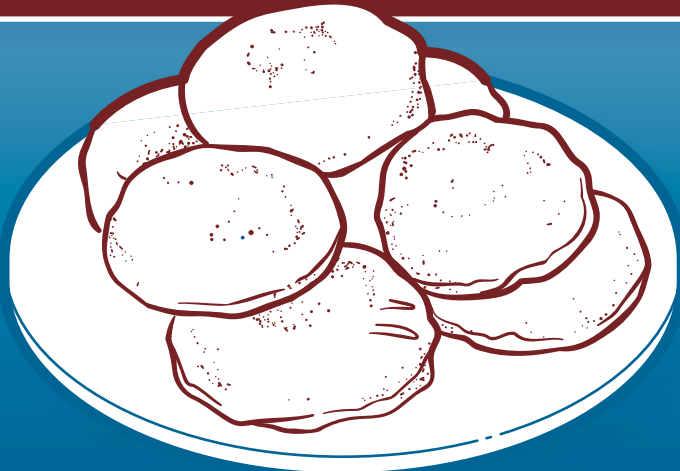
Continued on page 10

Everybody Loves Cookies

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5. Place pan in baking slot of oven and use pusher end of pan tool to push it into baking chamber.
Do not use your hands to push pan in.
Do not leave pan tool in oven. Make sure both metal oven doors are closed.
6. Bake cookies for 10 minutes.
7. When baking time is complete, use pusher end of pan tool to push pan into cooling chamber and let cool for 10 minutes.
Be careful — pan is hot!
8. When cooling time is complete, use holder end of pan tool to remove pan from cooling chamber.
9. Repeat steps 4–8 to make remaining 3 cookies.

Enjoy!

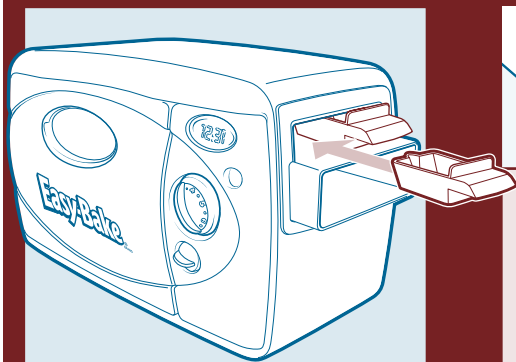
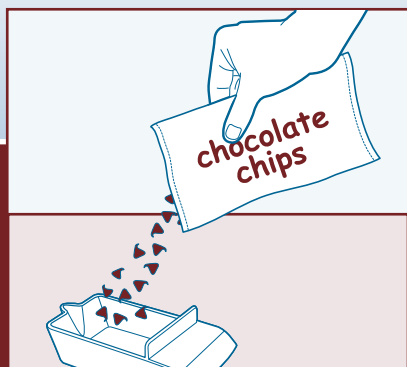


Top This!

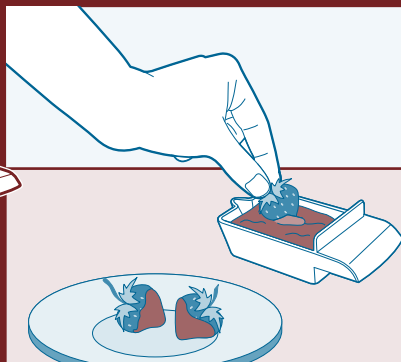
You can melt toppings in the warming chamber, using ingredients from home. Dip strawberries in melted chocolate, or warm up fudge topping and drizzle it over cookies. What other scrumptious ideas can you think of?

Here are the basic directions:

1. Fill one or both warming cups with your choice of topping (chocolate chips, fudge sauce, etc.).



2. Place warming cup(s) in warming chamber. Heat topping until it's warm (not hot!).



3. Dip cookies, strawberries, pretzels or another snack into the topping. Enjoy!

Easy-Bake[®]

OVEN & SNACK CENTER

If you have any questions, comments, or need additional information concerning your EASY-BAKE[®] oven and Snack Center, or if you 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).

NOTE: Never use REAL MEAL[™] baking pans in this oven.

**FOOD PACKETS MADE IN THE USA.
OTHER COMPONENTS MADE IN
CHINA. PACKAGED IN CHINA.**

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