



Easy-Bake



AGES 8+
Adult supervision required.



Chocolate Brownie
Artificially Flavored Mixes

THIS SET INCLUDES:
4 Chocolate Brownie
Artificially Flavored Mixes

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Cooking times may vary.
Product and colors may vary.
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Note To Parents:

- Please read the EASY-BAKE Oven & Snack Center instructions thoroughly before making mixes.
- Wash all pans, bowls and utensils by hand thoroughly before use. Do not wash in dishwasher.
- Dry all parts by hand thoroughly after washing.
- Make sure children wash their hands before using the mixes.

Follow all instructions carefully to ensure that you have fun and get the best results!

BROWNIE INGREDIENTS

- 1 Chocolate Brownie Mix
- 1½ Teaspoons of Water

EASY BAKE ACCESSORIES

- Pan Pusher
- Baking Pan

EQUIPMENT FROM HOME

- Measuring Spoons
- Mixing Spoons
- 1 Small Bowls
- Cooking Spray

CHOCOLATE BROWNIE

Makes 1 Brownie

MIX & BAKE

1. **PREHEAT** your oven for 15 minutes.
2. **PREPARE THE PAN.** Spray the baking pan with cooking spray to prevent sticking.
3. **MIX THE BATTER.** Pour one brownie mix and 1½ teaspoons of water into a bowl. Stir until smooth.
4. **FILL THE PAN.** Spoon the batter into the baking pan and spread it evenly.
5. **BAKE THE BROWNIE.** Use the pan pusher to move the brownie into the oven. Bake for 8 minutes. After baking, use the pan pusher to move the brownie into the cooling chamber. Let it cool for 10 minutes.
6. **SERVE** your brownie with a scoop of your favorite ice cream or a glass of cold milk.

OVEN BASICS FOR THE EASY-BAKE® OVEN OR A REAL MEAL™ OVEN:

1. ALWAYS preheat the oven for 15 minutes before using.
2. ALWAYS use the pan pusher to insert the pan into the oven. NEVER use your hands to push in or remove the pan. NEVER leave the pan tool in the oven.
3. Once the pan is inside the oven, check both sides to be sure that both metal doors are closed. The food you are baking may not cook properly if the doors are not fully closed.
4. When the food is done baking, use the smaller end of the pan pusher to push the pan through the oven into the cooling chamber. Be careful. PAN IS HOT!
5. ALWAYS allow the pan to cool in the cooling chamber for the time specified in the recipe.
6. When the cooling time is complete, use the larger end of the pan pusher to remove the pan from the cooling chamber.
7. ALWAYS unplug the oven when finished baking. ALWAYS wait for the oven to cool before wiping it down.



BAKER'S TIPS

- Not sure if your brownie is cooked all the way through? Poke a piece of raw spaghetti into the center. If the spaghetti comes out clean, your brownie is done!
- For a dressier look, dust your brownie with white powdered sugar. Then use a small stencil and cocoa powder for a contrasting design.



"These rich, fudgy treats are simply irresistible when they're fresh out of the oven!"