

YELLOW CAKE Makes 1 cake

Have these handy:

- yellow cake mix
- pink frosting mix
- vanilla frosting mix
- flower confetti packet
- baking pan
- pan pusher
- measuring spoons (from home)
- bowls (from home)
- cooking spray (from home)
- water (from home)
- plastic sandwich bag (from home)
- plate (from home)

First steps: • Preheat oven for 15 minutes • Spray pan with cooking spray

Now let's mix and bake:

Cake:

1. Pour contents yellow cake mix into bowl and stir to break up any lumps.
2. Add 1¾ 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 pan pusher to push it into baking chamber. Do not leave pan pusher in oven. **Do not use your hands to push pan in.** Make sure both metal oven doors are closed.
5. Bake cake for 12 minutes.
6. When baking time is complete, use pan pusher to push pan into cooling chamber and let cool for 10 minutes.
7. When cooling time is complete, remove pan from cooling chamber. Transfer cooled cake to a plate, turning cake over so bottom is facing up.

Frosting:

NOTE: To create the flower design on this cake, you will need to make both the pink frosting and the vanilla frosting.

1. Pour contents of pink frosting mix into one bowl. Add ½ teaspoon of water and stir until smooth. For thinner frosting, stir in a few drops of water.
2. Set aside about ¼ of the prepared pink frosting to use with the devil's food cake recipe.
3. Pour contents of vanilla frosting mix into a second bowl. Add ½ teaspoon of water and stir until smooth. For thinner frosting, stir in a few drops of water.
4. Put about ¼ of the prepared vanilla frosting into a sandwich bag with one corner cut off. Set the rest aside to use with the devil's food cake recipe.
5. Frost the cake with pink frosting.
6. Squeeze vanilla frosting from bag to make dots on the frosted cake.
7. Open the flower confetti packet and sprinkle ½ the packet on the cake. Set aside the remaining confetti to decorate the devil's food cake.

HINT: Make the devil's food cake (see previous recipe) when you make the yellow cake so you can use all the frosting at once and create the two-color swirl and flower designs.

Visit



Questions? Call: 1-800-327-8264

P/N 6860660000



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

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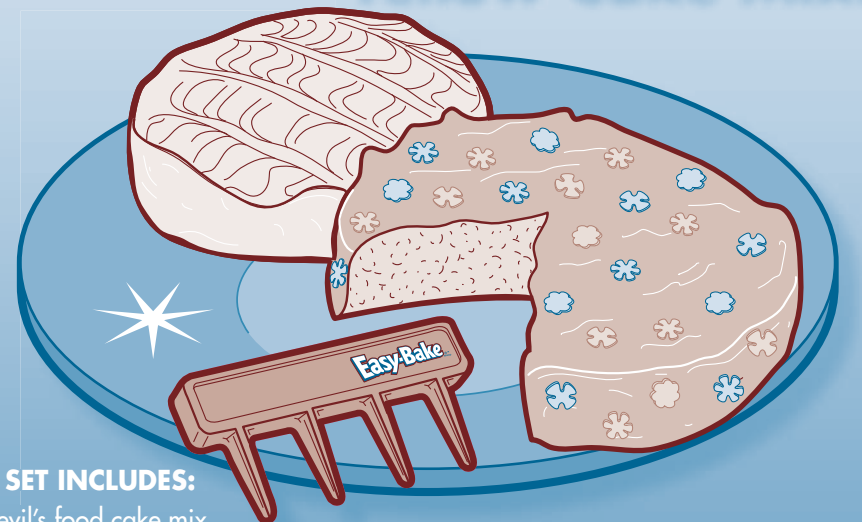
AGES 8+

91692/91691 Asst.

Adult supervision
required.

Easy-Bake[®] BRAND

Devil's Food & Yellow Cake Mixes



THIS SET INCLUDES:

- 1 devil's food cake mix
- 1 yellow cake mix
- 1 vanilla frosting mix
- 1 pink frosting mix
- 1 flower confetti packet
- 1 swirl-design comb

YOU WILL ALSO NEED FROM HOME:

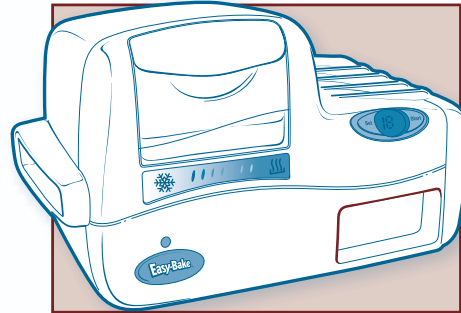
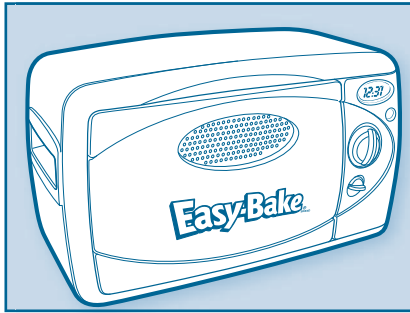
- nonstick cooking spray
- plastic sandwich bags
- plates

Parents Please Note:

- Please read the EASY-BAKE OVEN & SNACK CENTER instructions thoroughly before making these 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.

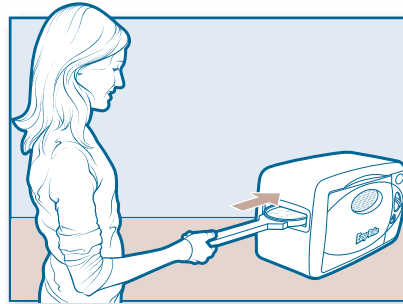
Follow all instructions carefully to ensure that you have fun and get the best results!

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



1. Preheat the oven for 15 minutes.

2. Place the baking pan in the baking slot, then use the pusher end of your pan pusher to push the pan into the oven. Do not use your hands to push pan in. Do not leave pan tool in oven.

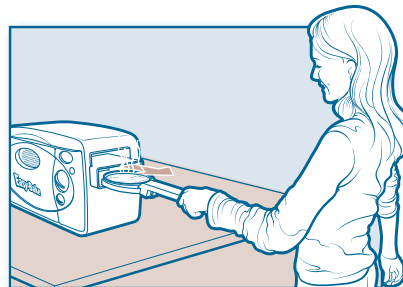


3. Make sure both metal doors are closed. Food may not cook properly if the doors are open.

4. When the baking time is done, use the pusher end of the pan pusher to push the pan through the oven into the cooling chamber.

5. PAN IS HOT! 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 holder end of the pan pusher to remove the pan from the cooling chamber.



7. Unplug the oven when finished baking. Wait for the oven to cool, then wipe it down.

DEVIL'S FOOD CAKE

Makes 1 cake

Have these handy:

- devil's food cake mix
- vanilla frosting mix
- pink frosting mix
- swirl-design comb
- flower confetti packet
- baking pan
- pan pusher
- measuring spoons (from home)
- bowls (from home)
- cooking spray (from home)
- water (from home)
- plastic sandwich bag (from home)
- plate (from home)

First steps:

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

Now let's mix and bake:

Cake:

- 1.** Pour contents of devil's food cake mix into bowl and stir to break up any lumps.
- 2.** Add 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 pan pusher to push it into baking chamber. Do not leave pan pusher in oven. **Do not use your hands to push pan in.** Make sure both metal oven doors are closed.
- 5.** Bake cake for 12 minutes.
- 6.** When baking time is complete, use pan pusher to push pan into cooling chamber and let cool for 10 minutes.
- 7.** When cooling time is complete, remove pan from cooling chamber. Transfer cooled cake to a plate, turning cake over so bottom is facing up.

Frosting:

NOTE: To create the swirl design on this cake, you will need to make both the vanilla frosting and the pink frosting.

- 1.** Pour contents of vanilla frosting mix into one bowl. Add ½ teaspoon of water and stir until smooth. For thinner frosting, stir in a few drops of water.
- 2.** Set aside about ¼ of the prepared vanilla frosting to use with the yellow cake recipe.
- 3.** Pour contents of pink frosting mix into a second bowl. Add ½ teaspoon of water and stir until smooth. For thinner frosting, stir in a few drops of water.
- 4.** Put about ¼ of the prepared pink frosting into a sandwich bag with one corner cut off. Set the rest aside to use with the yellow cake recipe.
- 5.** Frost the cake with vanilla frosting.
- 6.** Squeeze pink frosting from the bag to make 7 stripes on the frosted cake. Drag the swirl comb once through the stripes to make waves.
- 7.** Open the flower confetti packet and sprinkle ½ the packet on the cake. Set aside the remaining confetti to decorate the yellow cake.

HINT: Make the yellow cake (see following recipe) when you make the devil's food cake so you can use all the frosting at once and create the two-color swirl and flower designs.