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Easy-Bake®

Betty
Crocker®

AGES 8+
Adult
supervision
required.

THIS SET INCLUDES:

- 2 Party Cake Mixes
- 2 Vanilla Frosting Mixes

Party Cake
Artificially Flavored Mixes

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!

CAKE INGREDIENTS

Party Cake Mix
2 Teaspoons of Water

FROSTING INGREDIENTS

Vanilla Frosting Mix
1 Teaspoon of Water

EASY-BAKE ACCESSORIES:

Pan Pusher
Baking Pans

FROM HOME:

Measuring Spoons
Mixing Spoons
2 Small Bowls
Cooking Spray
Non-Stick Spatula

PARTY CAKE

Makes a 1-Layer Cake

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 cake mix and 2 teaspoons of water into a bowl. Stir until smooth.
4. **FILL THE PAN.** Spoon the batter into the pan and spread it evenly.
5. **BAKE THE CAKE.** Use the pan pusher to move the cake into the oven. Bake for 10 minutes. After baking, use the pan pusher to move the cake into the cooling chamber. Let it cool for 10 minutes.
6. **TURN THE CAKE.** Run a thin spatula along the inner edge of the pan to loosen the cake. Turn the pan upside down and tap gently until the cake falls out.

FROST & SERVE

1. **MIX THE FROSTING.** Pour one frosting mix and 1 teaspoon of water into a bowl. Stir until smooth. If the frosting is too thick, add an extra drop or two of water.
2. **FROST YOUR CAKE.** Spread the frosting over the top and sides of the cooled cake.
3. **SERVE** your cake in thick, triangle-shaped slices.

“Turn a boring afternoon into a party - just add cake!”



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

- For a two-layer cake, just use double the recipe and bake the batter in two separate pans.
- Making a birthday cake? Freeze your candles for 10 minutes. This makes them burn slower, giving you plenty of time to think up more wishes!
- Prep-work saves time! Gather all the bowls, pans, utensils, and ingredients you will need before starting. Always use standard measuring spoons for the best.