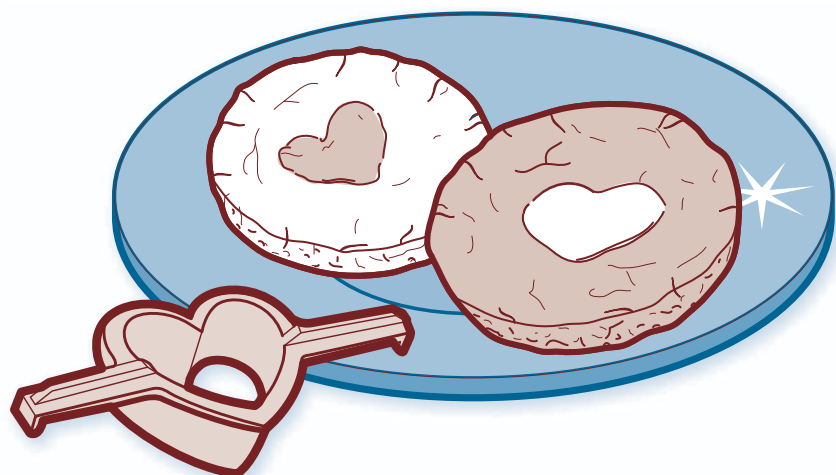


Continued from previous page

8. Place a sugar cookie heart in the heart-shaped center of the chocolate cookie. Place a chocolate cookie heart in the center of the sugar cookie.
9. Place one 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.
10. Bake the cookie for 11 minutes.
11. When the cooking time is complete, use pan pusher to push the pan into the cooling chamber and let it cool for 10 minutes.
12. When the cooling time is complete, remove the pan from the cooling chamber.
13. Bake remaining batches of cookies, following the same baking and cooling instructions in steps 7–12.



Visit
Hasbro.com
For great recipes,
events and more!
EasyBake.com
Questions? Call: 1-800-327-8264

P/N 6860680000



Cooking times may vary.
Product and colors may vary.
Food items manufactured for Hasbro, Inc.
TM & © 2008 Hasbro. All Rights Reserved.
TM & © denote U.S. Trademarks.

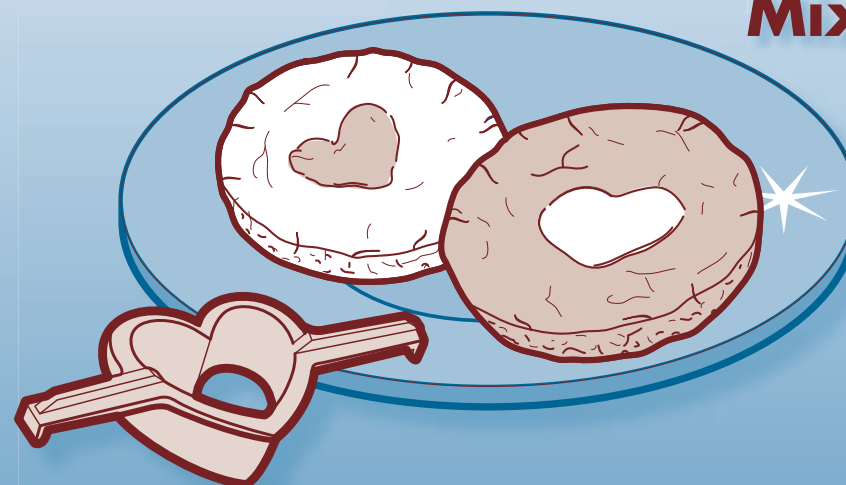
AGES 8+

91696/91691 Asst.

Adult supervision
required.

Easy-Bake[®]

Sugar Cookie & Chocolate Cookie Mixes



THIS SET INCLUDES:

- 2 sugar cookie mixes
- 2 chocolate cookie mixes
- 1 heart-shaped cookie cutter

YOU WILL ALSO NEED FROM HOME:

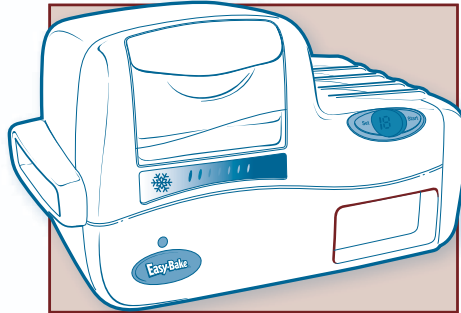
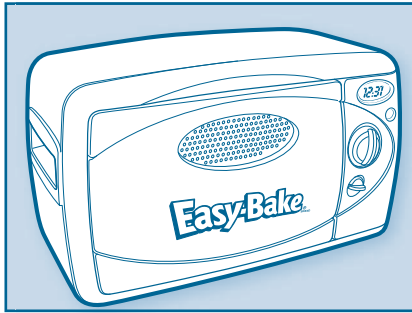
- nonstick cooking spray
- flour
- plate

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.

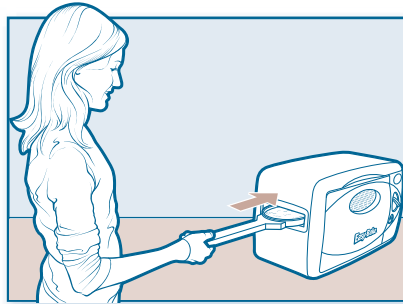
**Follow all instructions carefully to ensure that you have fun
and get the best results!**

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.

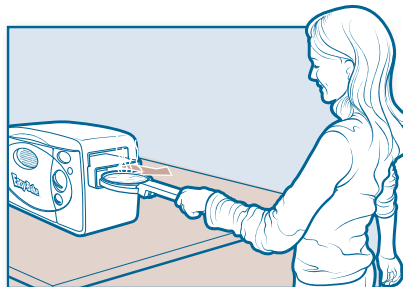


3. Make sure both metal doors are closed. Food may not cook properly if the doors are open.

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.



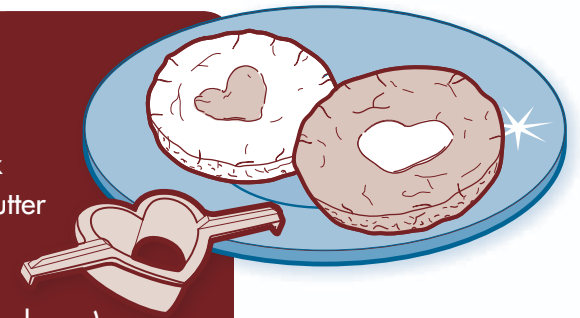
7. Unplug the oven when finished baking. Wait for the oven to cool, then wipe it down.

Sugar Cookies & Chocolate Cookies

Makes 4 cookies

Have these handy:

- 1 sugar cookie mix
- 1 chocolate cookie mix
- heart-shaped cookie cutter
- 2 baking pans
- pan pusher
- measuring spoons (from home)
- bowls (from home)
- cooking spray (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 the contents of the sugar cookie packet into one bowl and stir to break up any lumps. Add $\frac{3}{4}$ teaspoon of water and stir to form dough.
- 2.** Pour the contents of the chocolate cookie packet into another bowl and stir to break up any lumps. Add $\frac{3}{4}$ teaspoon of water and stir to form dough.
- 3.** Sprinkle your hands with flour and shape the sugar cookie dough into two large balls.
- 4.** Shape the chocolate cookie dough into two large balls.
- 5.** Flatten the cookie balls on a smooth, clean surface.
- 6.** Press the cookie cutter into the center of each cookie. Carefully remove the heart shapes from the cookies.
- 7.** Place a sugar cookie in one pan, and a chocolate cookie in another pan.

Continued on next page