

Easy-Bake® S'MORES

Mini Bake Set

Ages 8 & Up
65754/65597 Asst.

Thank you for choosing the Easy-Bake® brand S'mores Mini Bake Set!
For maximum enjoyment of this product, be sure to follow all instructions carefully.

Parents Please Note: Wash all parts thoroughly before use. Wash in warm, soapy water and rinse thoroughly. Do not use a dishwasher to clean. Mixes can also be used in your kitchen oven.

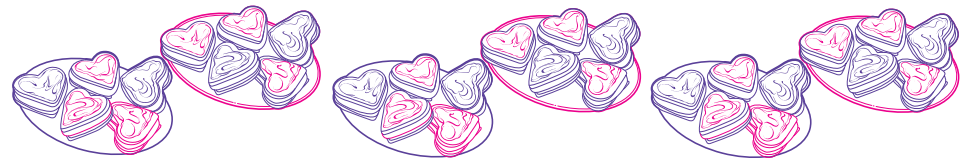
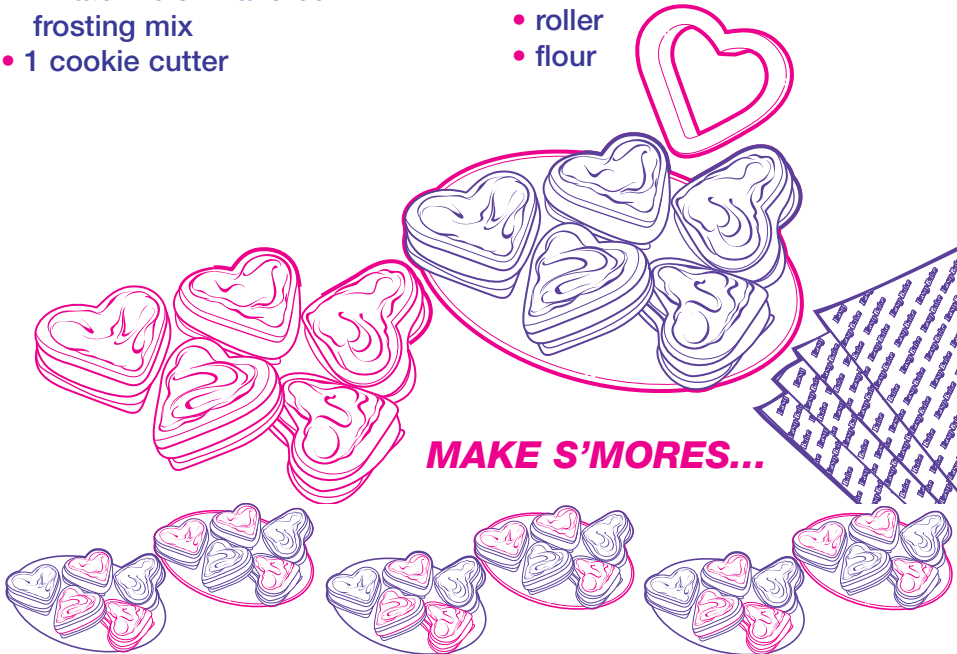
This set includes:

- graham cracker-flavored cookie mix
- 1 packet of marshmallow creme filling
- 1 packet of dark chocolate-flavored melts
- 1 watermelon-flavored frosting mix
- 1 cookie cutter

You will also need:

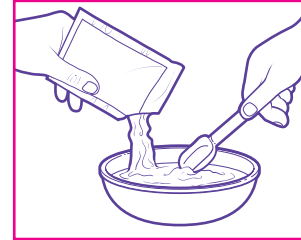
- non-stick cooking spray or margarine
- mixing bowl
- mixing spoon
- Easy-Bake baking pan
- teaspoon
- fork
- roller
- flour

MAKE S'MORES...

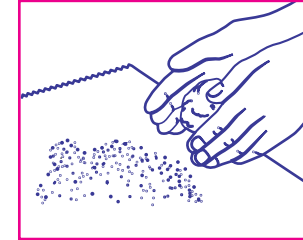


BAKE COOKIES...

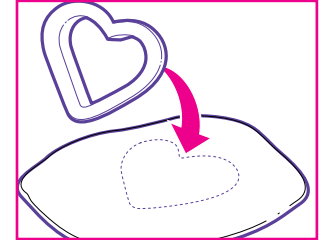
- Makes 4-5 S'mores (8-10 cookies).
- Preheat Easy-Bake® Oven for 15 minutes, or ask an adult to preheat kitchen oven to 375°.



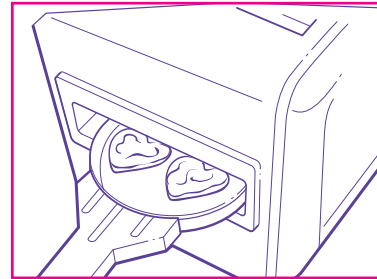
1. Pour the contents of cookie mix envelope into a mixing bowl. Add 1 teaspoon of water, and mix with a spoon. Press dough against side of mixing bowl until it clings together.



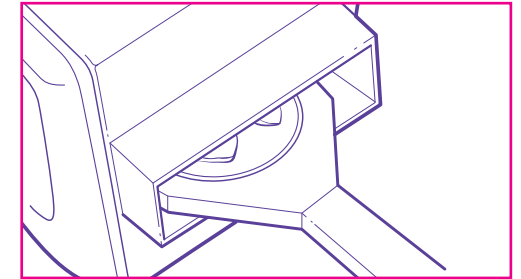
2. Prepare a clean surface and sprinkle it with flour. Form dough into a ball with your hands and flatten it on the clean surface. Use a roller to roll dough flat to about 1/8" thickness.



3. Sprinkle a small amount of flour into cutter, then firmly press the cutter into the dough, cutting out as many cookies as you can. Form excess dough into a ball, flatten with a roller and cut out as many cookies as you can. Repeat process until all dough is used.



4. Place the cookies in a baking pan, 2 at a time. Bake them in the Easy-Bake Oven for 5-6 minutes OR in the kitchen oven for 5-6 minutes.

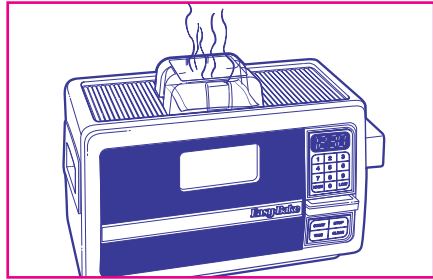


5. Allow cookies to cool in the cooling chamber for 12 minutes. Then, remove the pan with the Easy-Bake pan pusher. If you are baking in the kitchen oven, have an adult remove the pan from the oven immediately. When cool, remove cookies from the pan. When the last batch of cookies are in the cooling chamber, start melting the dark chocolate-flavored melts (see next step).





MELT CHOCOLATE-FLAVORED MELTS...



1. Place packet of chocolate-flavored melts directly on top of oven in warming tray area. Place warming cover over the packet and let warm for 6 minutes, then flip packet over and warm for another 6 minutes (12 minutes total).

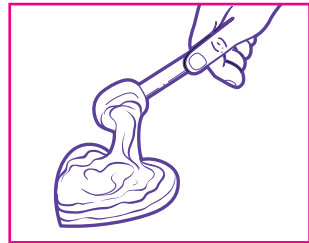
2. When dark chocolate-flavored melts are completely melted, cut open the packet and immediately squeeze out chocolate on half the cookies. Spread evenly with an Easy-Bake® utensil.



If you have any questions, comments, or 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).

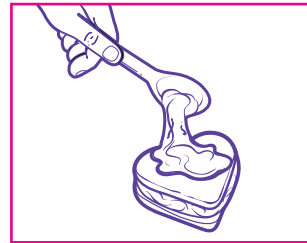
Look for all the Easy-Bake® brand food mixes and accessories!

ADD MARSHMALLOW CREME...



1. Pour the contents of marshmallow creme mix envelope into a mixing bowl. Add 1 teaspoon of water and whip the mixture by hand with a fork for 3-5 minutes, until the mixture thickens and has a fluffy look.
2. Spoon marshmallow creme onto the cookies without the chocolate.
3. Make a sandwich by combining the chocolate and marshmallow creme cookies.

FINISH WITH FROSTING!



Pour contents of watermelon-flavored frosting mix envelope into mixing bowl. Add 3/4 teaspoon of warm water, and stir thoroughly with spoon until smooth. (For thinner frosting, stir in droplets of water to desired consistency.) With a teaspoon, spread frosting evenly over the top of the cookies.

Enjoy your tasty new creations!

