

Follow all instructions carefully to get the best results, and have fun!

AGES 8+
ADULT SUPERVISION REQUIRED.

Easy-Bake

Ultimate
OVEN



THIS SET
INCLUDES:

- 3 devil's food cake mixes
- 2 strawberry cake mixes
- 1 chocolate frosting mix
- 2 vanilla frosting mixes
- 1 flavor divider
- 2 pan rings

Checker Cakes KIT

YOU WILL ALSO NEED: EASY-BAKE Ultimate Oven, pan tool, baking pan, and cupcake pan • measuring spoons • mixing bowls and spoons • cooking spray • plastic sandwich bags • scissors • toothpick

Note To Parents:

- Please read the EASY-BAKE Ultimate Oven 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.

STAIN ADVISORY: Food mixes may cause staining. Cover your workspace with wax paper or a plastic mat, and avoid spilling food on clothing. If dry mix is spilled, use a broom or vacuum to clean it up. If wet mix is spilled, wash immediately with soap and water.

Devil's Food & Strawberry Checker Cake

Makes 1 two-layer cake



First Steps

- Preheat **EASY-BAKE** oven for 15 minutes.
- Spray baking pan with cooking spray.

1. Make the devil's food cake and strawberry cake batter:

- Pour 1 devil's food cake mix and 1 tablespoon of water into a bowl.
- Pour 1 strawberry cake mix and 1 tablespoon of water into a different bowl. Stir both mixtures with spoons until smooth.

2. Place both round pan rings on the sprayed baking pan. Center the flavor divider inside one of the pan rings.



3. Spoon all the devil's food cake and strawberry cake batter into **separate** plastic bags. Cut one corner of each bag with scissors. You will use these two bags of batter to fill **both** pan rings.



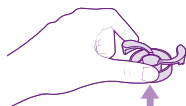
4. Squeeze devil's food cake batter into the **outer** circle and **center** circle of the flavor divider. Then squeeze strawberry batter into the circle between them. Only fill up to the line (about halfway).



5. Hold the pan ring down with one hand, and use your other hand to spin the flavor divider one full turn.



6. Now, hold the pan ring down and carefully lift the flavor divider. Rinse it with water, towel-dry, and place it in the other pan ring. Fill the other pan ring with the opposite flavor pattern.



7. **Important!** Be sure to remove the flavor divider before baking. Bake for 13 minutes. (See: **Baking Basics.**)



8. Let the cakes cool for 5 minutes then remove from the pan rings. Use a toothpick to help loosen the edges.



9. Choose a frosting flavor. Pour 1 frosting mix (chocolate or vanilla) and 1¼ teaspoons of water into a bowl. Stir until smooth. Save the other flavor for whoopie pies!

10. Spread frosting over the two-layer cake.

Whoopie Pies

Makes 6 whoopie pies



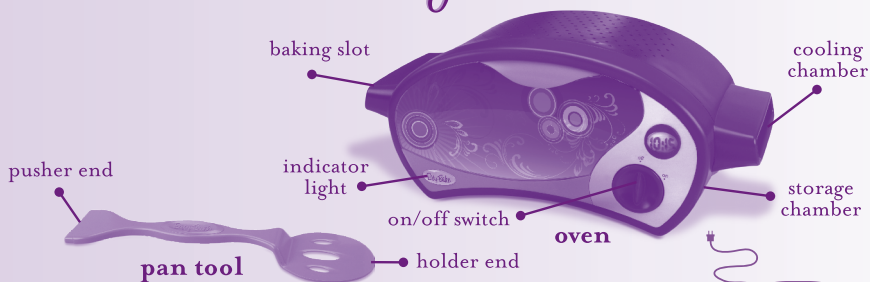
First Steps

- **Preheat EASY-BAKE oven for 15 minutes.**
- **Spray cupcake pan with cooking spray.**

1. Pour 1 devil's food cake mix and 1 tablespoon of water into a bowl. Stir the mixture with a spoon until smooth.
2. Only use **half** of the batter to fill the cupcake pan—save the other half for your second batch! Make sure the batter is not filled higher than the top of the cupcake pan.
3. **Place the cupcake pan on the baking pan.** Bake for 10 minutes. (See: **Baking Basics**)
4. Let cool for 5 minutes.
5. Repeat the steps to bake 6 more.
6. Pour 1 vanilla frosting mix and 1¼ teaspoon of water into a bowl. Stir the mixture with a spoon until smooth.
7. To make whoopie pies, spread frosting between two cupcakes put together just like a sandwich!

Enjoy!

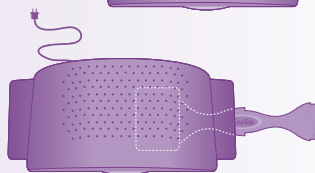
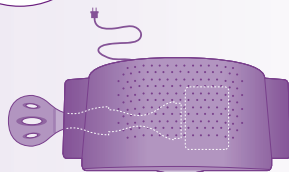
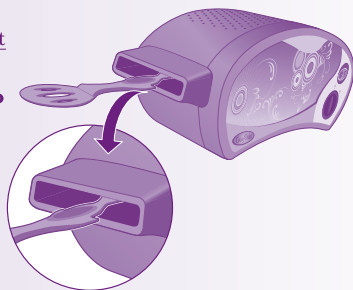
Baking Basics



1. Place the baking pan in the baking slot as shown.
2. Use “pusher end” of pan tool to push pan into baking chamber. Stop when the widest part of the handle lines up with the bottom edge of baking slot as shown. **Do not use your hands to push pan in. Do not leave pan in oven.**

Look inside the oven to make sure the metal doors are closed on both sides. If one door is slightly open, use the pan tool to push it shut. If the pan is sticking out on the other side, you'll need to push the pan all the way through (Step 3), take it out (Step 4) and start again (Step 1).

3. When baking time is done, use “pusher end” of pan tool to push pan all the way through to cooling chamber. **Be careful - pan is hot!** Allow pan to cool in the cooling chamber for the time specified in the recipe.
4. When cooling time is complete, use “holder end” of the pan tool to remove the pan from the oven.
5. Turn off oven and unplug when finished baking. Wait for oven to cool, then wipe clean with a damp cloth.



easybake.com
For great recipes, events and more!

30263/30262 Asst. PN 7149990000

Cooking times may vary. Product and colors may vary.

© 2010 Hasbro Inc., Pawtucket, RI 02862 USA. All Rights Reserved.

TM & ® denote U.S. Trademarks.

FOOD PACKETS MADE IN THE USA. OTHER

COMPONENTS MADE IN CHINA. PACKAGED IN CHINA.



Questions?

Call 1-800-327-8264