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# Easy-Bake Ultimate Oven



# Easy-Bake Ultimate Oven

## Chocolate Cake Pops

### THIS SET INCLUDES:

2 DEVIL'S FOOD CAKE MIXES, 1 VANILLA FROSTING MIX, 2 SPRINKLES PACKETS, 2 BROWN ICING CHIPS PACKETS, 6 REUSABLE POP STICKS, 1 CAKE POP STAND WITH RIBBON, AND 2 GIFT BAGS WITH RIBBONS.



**AGES 8+**  
**ADULT SUPERVISION REQUIRED.**

### Note To Parents:

- Please read the EASY-BAKE Ultimate Oven instructions thoroughly before making these mixes.
- Wash pop sticks 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.

# Plan an Easy-Bake® Party!

My Party Plan:

- WHEN: \_\_\_\_\_
- WHERE: \_\_\_\_\_
- THEME: \_\_\_\_\_
- Decorations: \_\_\_\_\_
- Games: \_\_\_\_\_
- Snacks: \_\_\_\_\_
- Beverages: \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_
- \_\_\_\_\_

Use the purple ribbon around the cake pop stand.

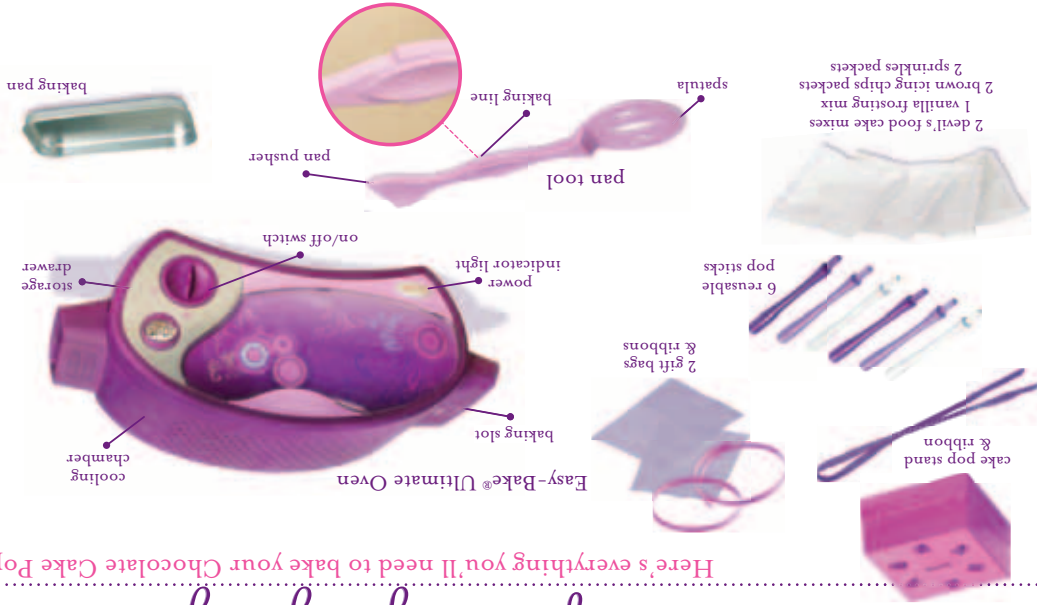


Gift wrap your cake pops and share!



# Get Everything Together

Here's everything you'll need to bake your Chocolate Cake Pops!



- From Your Kitchen:**
- water
  - cooking spray
  - measuring spoons
  - mixing bowls
  - spoons
  - kitchen timer
  - paper towels
  - plastic sandwich bags
  - re-sealable plastic bag
  - cup
  - rubber band
  - clip
  - wax paper or plastic mat

### 1. Bake & Prepare

Cover your workspace with wax paper or a plastic mat.

**1** Plug in your EASY-BAKE® Ultimate Oven, and turn it on. Preheat for 20 minutes.

**2** Spray the baking pan with cooking spray, and spread it evenly.

**3** Pour 1 devil's food cake mix and 5 teaspoons of water into a bowl. Stir until smooth.

**4** Spoon the cake batter into the baking pan. Spread the batter evenly.

If the batter is too sticky to spoon into the pan, add another teaspoon of water and mix well.

**5** Place the pan in the baking slot.

**6** Use the pan tool to push the pan into the baking chamber. Stop when the baking line on the handle lines up with the edge of the baking slot.

Bake for 16 minutes.

**7** Now, pour 1 packet of brown hardening icing chips into a plastic bag. Twist closed.

Break apart chips if stuck together.

**8** To melt the icing chips, fill a cup halfway with warm water.

**9** Sink the bottom of the bag into the water. Use a clip to hold the top of the bag above water.

Do not let water get inside the bag!

**10** To help the icing chips melt, squeeze the outside of the bag. Refill the cup with warm water every 5 minutes, or whenever the water feels too cool.

**11** When the baking time is done, use the pan tool to push the pan into the cooling chamber. Let it cool for 5 minutes. Do not leave pan tool in oven.

**12** Use the pan tool to slide the baking pan out of the oven. Turn off and unplug oven.

Pan in cooling chamber

Baking line

Look inside oven to make sure metal doors are closed on both sides. If one door is slightly open, use pan tool to push it shut. If you pushed the pan too far, follow steps 11 and 12, and start again.



# Cake Pops

and 6 more later!  
Total: 12

Enjoy!

## Drizzled Delight

Let the icing harden, then drizzle more icing on top using a fork or toothpick.

## Sprinkled Sweet

Add colorful sprinkles while the icing is still wet.

The icing should look a lot like chocolate syrup now. If not, twist bag closed again, refill cup with warm water, and wait until melted.

Make sure the bottom of the bag is touching the warm water so that the icing stays melted!

10

Place your cake pops in the stand to dry and display!

1

Scoop  $3\frac{1}{2}$  teaspoons of vanilla frosting mix into a bowl. Be sure to use **level** spoonfuls! Store the rest in a re-sealable plastic bag for next time.\*

2

Add  $\frac{1}{2}$  teaspoon of water to the bowl, and stir until smooth.

3

After the cake has cooled **completely**, remove it from the pan. Crumble the cake into the bowl with your frosting.

2.

Decorate

4

Mix the frosting and cake together until completely blended.

5

Press the cake and frosting mixture into a firm ball.

6

Split it evenly into 6 pieces. Then press and roll the pieces in your hands to form smooth balls, each about 1 inch thick.

8

Dip the top of a pop stick in icing. Then press a cake ball onto the pop stick. Do this for all 6 cake balls. Place them in the stand for 1 minute so the icing on the sticks can harden.

7

It's time to use your melted icing! Untwist the bag, and fit the top of the bag around the rim of the cup. Put a rubber band around the cup to hold the bag in place.

\*Use any opened food within 1 week.