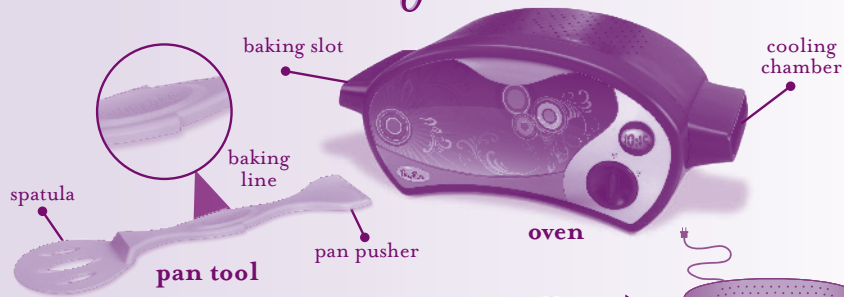
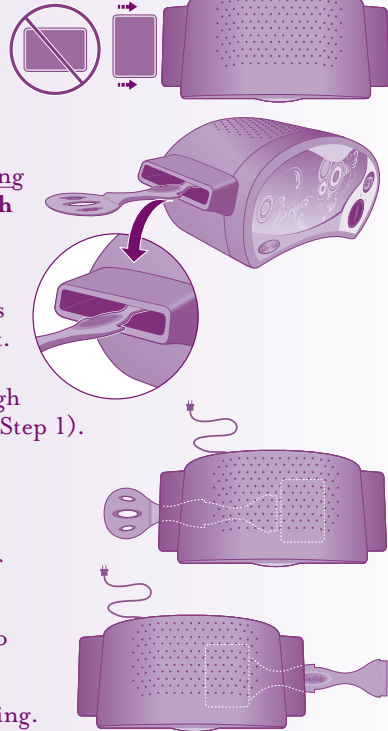


# Baking Basics



1. Place the baking pan in the baking slot as shown.
2. Use pan pusher to push pan into baking chamber. **Stop when the baking line on 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 tool 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 pan pusher to push pan all the way through to cooling chamber. **Be careful - pan is hot!** Allow pan to cool in the cooling chamber for 5 minutes.
4. When cooling time is done, use the spatula 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.



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

**AGES 8+**  
ADULT SUPERVISION REQUIRED.

## Easy-Bake Ultimate OVEN



These mixes can be used with your **EASY-BAKE Dessert Dippers Kit!** (sold separately)

### DESSERT DIPPERS MIXES

#### THIS SET INCLUDES:

- 1 cinnamon stick pretzel mix
- 2 chocolate brownie mixes
- 1 chocolate dip mix

#### YOU WILL ALSO NEED:

- EASY-BAKE Ultimate Oven, pan tool and baking pan • measuring spoons • mixing bowls and spoons • cooking spray • flour • butter knife • rolling pin • wax paper or plastic mat.

**easybake.com**  
For great recipes, events and more!

33698/32344 ASST.

P/N 7169960000

Cooking times may vary. Product and colors may vary.

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Questions?

Call 1-800-327-8264

#### Note To Parents:

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



## Cinnamon Stick Pretzel Twists

Makes 8 pretzel twists  
(baked 4 at a time)

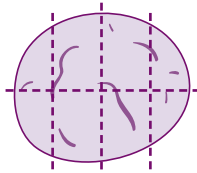


### First Steps

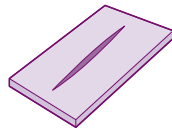
- Preheat EASY-BAKE Ultimate Oven for 20 minutes.
- Spray baking pan with cooking spray.

1. Pour 1 cinnamon stick pretzel mix and 4 teaspoons of water into a bowl. Stir and press the mixture together until you form the dough.
2. Use your hands to shape the dough into a ball. Sprinkle flour on your hands if the dough is too sticky.
3. Sprinkle some flour on your countertop. Then use a rolling pin to roll the ball of dough out flat.

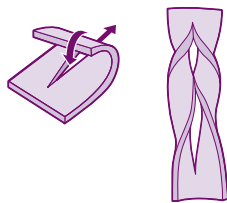
4. Use a butter knife to cut out strips of dough, each one about 1 inch wide and 3 inches long. Re-roll the dough as much as needed to make up to 8 strips.



5. Use the butter knife to make a cut down the middle of each strip. Leave about half of an inch uncut on both ends.



6. Bend one end of the dough up and into the middle of the cut. Gently pull the bottom through, and back down. This creates a twist!



7. Place up to 4 pretzel twists on the sprayed baking pan.

8. **Time to Bake!** (Turn to *Baking Basics* for cooking instructions.)  
Baking Time: 12 minutes.

9. Repeat the steps to bake the rest of the pretzel twists.

Enjoy!

## Chocolate Brownie Twists

Makes up to 10 brownie twists  
(baked 5 at a time)



### First Steps

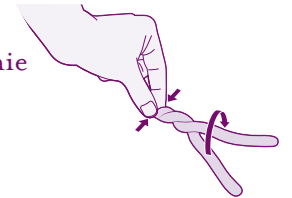
- Preheat EASY-BAKE Ultimate Oven for 20 minutes.
- Spray baking pan with cooking spray.

1. Pour 1 chocolate brownie mix and 1½ teaspoons of water into a bowl. Stir and press the mixture together until you form the dough.
2. Use your hands to shape the dough into a ball. Sprinkle flour on your hands if the dough is too sticky.
3. Split the ball of dough into 8 or 10 equal pieces.

4. Roll each piece of dough into a rope (about 4 inches long).



5. Take two of the ropes, and twist them together. Then pinch the ropes together on both ends. Repeat to make all of your brownie twists.



6. Place the brownie twists on the **sprayed** baking pan.

7. **Time to Bake!** (Turn to *Baking Basics* for cooking instructions.)  
Baking Time: 12 minutes.

8. Repeat the steps to make more brownie twists using your other brownie mix.

### Dipping Fun!

1. Pour 1 chocolate dip mix and 4 teaspoons of water into a bowl. Stir until smooth.
2. Serve chocolate dip with your freshly baked brownie twists and pretzel twists!



Enjoy!