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

### AGES 8+ ADULT SUPERVISION REQUIRED.

# Easy-Bake Ultimate

THIS SET INCLUDES: 4 pretzel mixes 1 nacho cheese sauce mix 1 egg wash mixes 1 coarse salt packet 4 molds

## Party Pretzel Dippers KIT

YOU WILL ALSO NEED: EASY-BAKE Ultimate Oven, pan tool and baking pan • measuring spoons • mixing bowls and spoons • cooking spray • toothpick • flour (optional) • pastry brush (optional)

#### **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.



- 1. Make the pretzel dough: Pour 1 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. For chips: Divide the dough into 4 equal pieces. For bits: Divide the dough into 8 equal pieces.
- 4. Lightly spray the molds with cooking spray.
- 5. For chips: Press the 4 pieces of dough into the chip molds. For bits: Press the 8 pieces of dough into the bits mold.
- 6. To take the dough out of the molds: Use a toothpick or fork to loosen one corner, and then slowly peel the dough out.

Continued on next page...

#### Glaze, Salt & Bake

- 7. Make the glaze: Pour 1 egg wash mix and 2 tablespoons of water into a bowl. Stir the mixture with a spoon.
- 8. Place 2 chips or 8 bits on the sprayed baking pan.
- 9. Use a pastry brush or your finger to spread some glaze on top of the dough. Sprinkle the glazed dough with coarse salt.
- 10. Bake for 12 minutes. (See **Baking Basics**.) Let cool for 5 minutes.
- 11. Repeat above steps to make all of your pretzels chips and bits.

#### **Dipping Fun**

- 1. Make the cheese dip: Pour 1 nacho cheese sauce mix and 4 tablespoons of water into a bowl. Stir until smooth.
- 2. Serve the cheese dip with your pretzel chips and bits!



If you're only using 2 of the 4 pretzel mixes this time, save half of your salt, glaze and cheese dip ingredients for next time.

## **Baking Basics**

cooling chamber

storage chamber

pusher end pan tool

on/off switch • -• holder end

oven

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

baking slot

indicator light •

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.





30264/30262 PN 715000000
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