

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 pizza dough mixes
- 1 marinara sauce mix
- 1 garlic herb cheese mix
- 1 egg wash mix
- 3 molds

## Rockin' Pizza Fills 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.

# Rockin' Pizza Fills

Makes 3 to 6 pizza pockets



## First Steps

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

## Make the Sauce, Cheese & Glaze

1. Make the sauce: Pour 1 marinara sauce mix and 1½ teaspoons of water into a bowl. Stir the mixture with a spoon, and set it aside for later.
2. Make the cheese: Pour 1 garlic herb cheese mix and 1½ teaspoons of water into a bowl. Stir the mixture with a spoon, and set it aside for later.
3. Make the glaze: Pour 1 egg wash mix and 2 tablespoons of water into a bowl. Stir the mixture with a spoon, and set it aside for later.

## Make the Pizzas

1. Make the pizza dough: Pour 1 pizza dough mix and 1 tablespoon 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.

### For 1 guitar shape:

3. Split the dough into 2 equal pieces.
4. Lightly spray the guitar shape mold with cooking spray.
5. Press 1 piece of dough into the guitar shape.
6. Spread a little bit of cheese, then marinara sauce in the middle of the dough.
7. Now, flatten another piece of dough. Lay it on top of the sauce. Press the dough together around the edges to seal in the sauce.



### For 1 heart and 1 skull shape:

3. Split the dough into 4 equal pieces.
4. Lightly spray the heart and skull shape molds with cooking spray.
5. Press 1 piece of dough into the heart shape and 1 piece of dough into the skull shape.



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8. To take the dough out of the molds: Use a toothpick or fork to loosen one corner, and then slowly peel the dough out.
9. Place up to 2 pizzas onto the **sprayed** baking pan.
10. Use a pastry brush or your finger to spread some glaze on top of the dough.
11. Bake for 12 minutes. (See: **Baking Basics**.) Let cool for 5 minutes.
12. Repeat the steps to make all of your pizzas.

Try this!

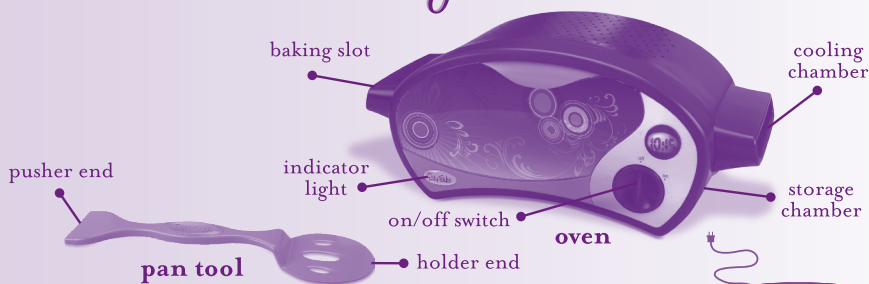
Pizza Pies



1. Prepare pizza dough.
2. Split dough into 6 parts, and roll each piece into a ball.
3. Flatten each ball of dough like a pancake.
4. Place pizza crusts on the sprayed baking pan. Spread the glaze and then marinara sauce on top of each pizza.
5. Spoon the cheese mixture into a plastic sandwich bag. Cut one small corner of the bag, and squeeze out short strings of cheese on top of the pizzas.
6. Bake for 12 minutes.
7. After baking, let cool for 5 minutes.

enjoy!

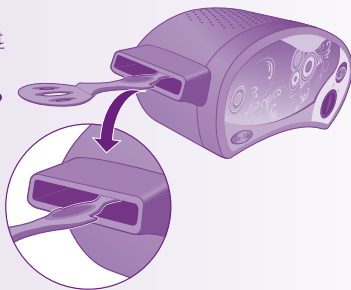
# Baking Basics



1. Place the baking pan in the baking slot as shown.

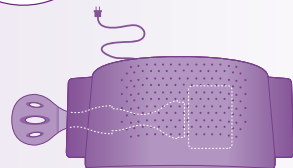


2. Use "pusher end" of pan tool to push pan into baking chamber. Stop when the widest part of the handle lines up with the bottom edge of baking slot as shown. **Do not use your hands to push pan in. Do not leave pan tool in oven.**

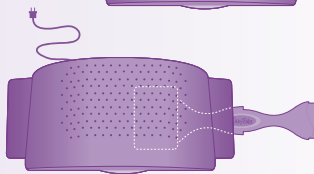


Look inside the oven to make sure the metal doors are closed on both sides. If one door is slightly open, use the pan tool to push it shut. If the pan is sticking out on the other side, you'll need to push the pan all the way through (Step 3), take it out (Step 4) and start again (Step 1).

3. When baking time is done, use "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.

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Cooking times may vary. Product and colors may vary.

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