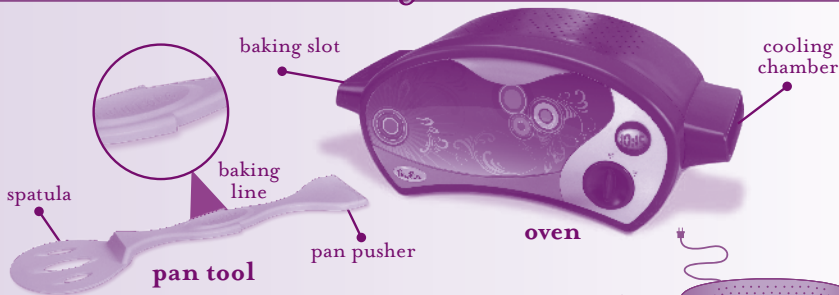


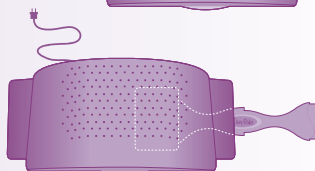
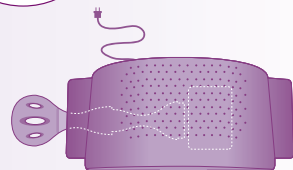
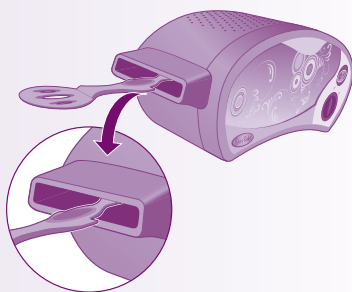
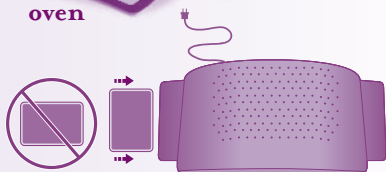
Baking Basics



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.



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A0524/32344 Asst.
P/N 728325000

Cooking times may vary. Product and colors may vary.

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Questions?

Call 1-800-327-8264

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

AGES 8+
ADULT SUPERVISION REQUIRED.

Easy-Bake

Ultimate OVEN



Chocolate Truffles

MIXES

THIS SET INCLUDES:

- 2 devil's food cake mixes
- 2 chocolate frosting mixes
- 2 nonpareils packets

YOU WILL ALSO NEED:

- EASY-BAKE Ultimate Oven, pan tool and baking pan
- water • cooking spray • measuring spoons • mixing bowls • spoons or spatulas • butter knife • kitchen timer • paper towels • wax paper or plastic mat

Note to Parents:

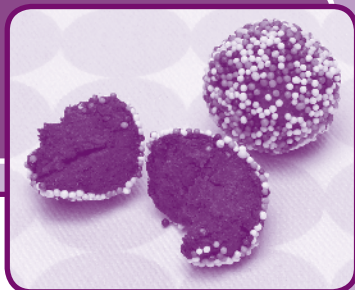
- Please read the EASY-BAKE Ultimate Oven instructions thoroughly before making these mixes.
- Make sure children wash their hands before using the mixes.

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.

Chocolate Truffles

Makes 6 at a time

Total: 12



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

2. **Make the batter:**

Pour 1 devil's food cake mix and 5 teaspoons of water into a bowl. Break up any lumps and stir until smooth.



3. Lightly spray the baking pan with cooking spray. Spread evenly.

4. Spoon the batter into the baking pan. Spread evenly. **Tip:** *If the batter is too thick, add a few drops of water and stir.*



5. **Time to Bake!** Turn to *Baking Basics* on the back page and follow the instructions. Baking Time: 16 minutes.

6. After removing the cake from the oven, let it cool completely. Once cool, slide a butter knife around the edge of the cake and remove the cake from the pan.

7. **Make the frosting:**

Pour 1 chocolate frosting mix and 1 teaspoon of water into a bowl. Break up any lumps and stir until smooth.



8. Crumble the cake in a separate bowl. Then add half of the frosting to the cake crumbs. Use a spoon or spatula to mix the frosting and cake crumbs together.

9. Use your hands to press and squeeze the mixture together and form a ball.



10. Split the ball into 6 smaller pieces. Roll each piece in your hands until smooth and round (about 1 inch thick).



11. Spread a thin layer of the remaining frosting around each ball. Then cover them with tiny round sprinkles (nonpareils).

Enjoy!

Clean the baking pan and repeat these steps to make six more chocolate truffles now, or turn your oven off and save the rest of your mixes for later!



Serving Suggestions!

Display your truffles on a plate, in a bowl, or in cupcake liners.

