

YELLOW CAKE

Makes 1 cake

Have these handy:

- yellow cake mix
- chocolate frosting mix
- baking pan
- pan pusher
- measuring spoons (from home)
- bowls (from home)
- cooking spray (from home)
- water (from home)

First steps: • Preheat oven for 15 minutes • Spray pan with cooking spray

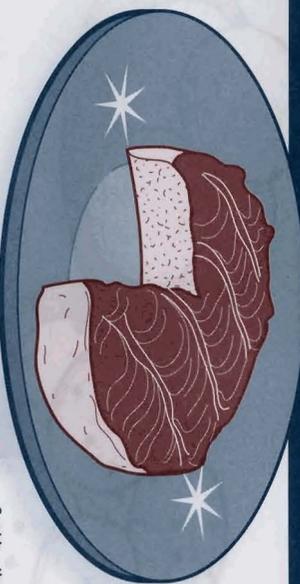
Now let's mix and bake:

Cake:

1. Pour contents of one yellow cake mix into bowl and stir to break up any lumps.
2. Add 1½ teaspoons of water and stir to form batter.
3. Pour batter into baking pan and spread it evenly.
4. Place pan in baking slot of oven and use pan pusher to push it into baking chamber. Do not leave pan pusher in oven. **Do not use your hands to push pan in.** Make sure both metal oven doors are closed.
5. Bake cake for 12 minutes.
6. When baking time is complete, use pan pusher to push pan into cooling chamber and let cool for 10 minutes.
7. When cooling time is complete, remove pan from cooling chamber.

Frosting:

1. Pour contents of one chocolate frosting mix into a clean bowl.
2. Add ½ teaspoon of water and stir until smooth. For thinner frosting, stir in a few extra drops of water.
3. Spread frosting on cooled cake.



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P/N6803580000



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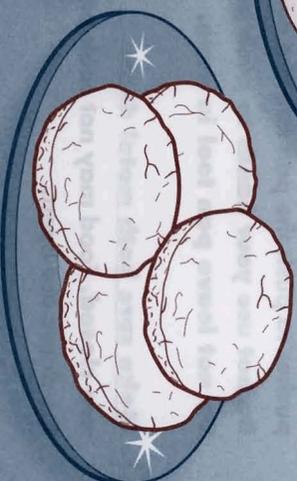
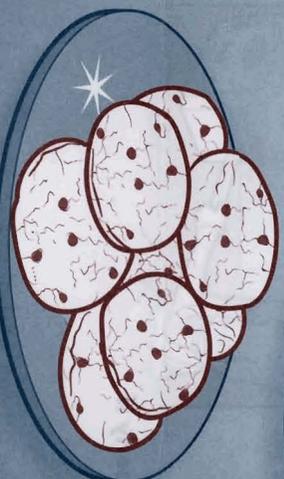
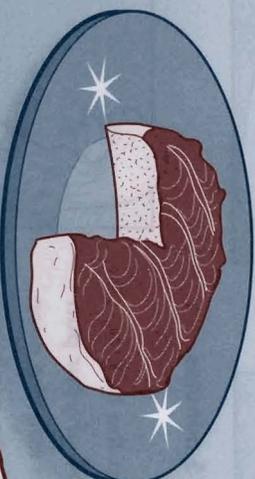
EASY-BAKE

BRAND

Super Pack

Adult supervision required.

AGES 8+
65691



THIS SET INCLUDES:

- 3 chocolate chip cookie mixes
- 3 sugar cookie mixes
- 3 yellow cake mixes
- 3 chocolate frosting mixes

YOU WILL ALSO NEED FROM HOME:

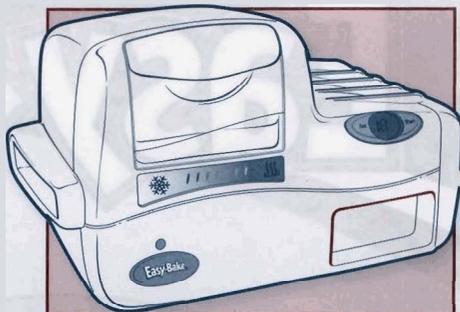
- nonstick cooking spray
- flour

Parents Please Note:

- Please read the EASY-BAKE Oven & Snack Center 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.

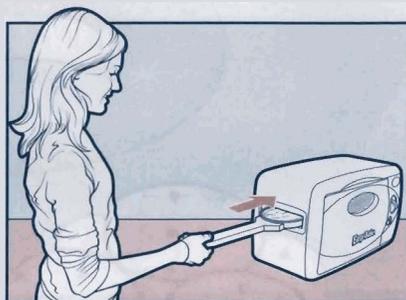
Follow all instructions carefully to ensure that you have fun and get the best results!

OVEN BASICS FOR THE EASY-BAKE® OVEN OR A REAL MEAL™ OVEN



1. Preheat the oven for 15 minutes.

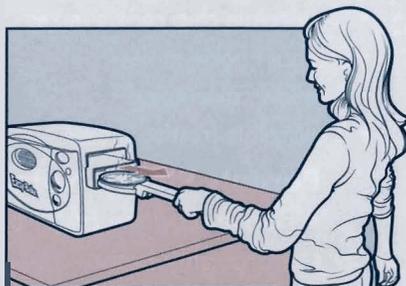
2. Place the baking pan in the baking slot, then use the pusher end of your pan pusher to push the pan into the oven. **Do not use your hands to push pan in. Do not leave pan tool in oven.**



3. **Make sure both metal doors are closed. Food may not cook properly if the doors are open.**

4. When the baking time is done, use the pusher end of the pan pusher to push the pan through the oven into the cooling chamber.

5. **PAN IS HOT!** Allow the pan to cool in the cooling chamber for the time specified in the recipe.



6. When the cooling time is complete, use the holder end of the pan pusher to remove the pan from the cooling chamber.

7. Unplug the oven when finished baking. Wait for the oven to cool, then wipe it down.

CHOCOLATE CHIP COOKIES OR SUGAR COOKIES

Makes 6 cookies

Have these handy!

- chocolate chip cookie mix or sugar cookie mix
- bowl (from home)
- baking pans
- cooking spray (from home)
- pan pusher
- water (from home)
- measuring spoons (from home)
- flour (from home)

First steps:

- Preheat oven for 15 minutes
- Spray pans with cooking spray

Now let's mix and bake:

1. Pour contents of one cookie mix into bowl and stir to break up any lumps.
2. Add $\frac{3}{4}$ teaspoon of water and stir to form dough.
3. Sprinkle your hands with flour and shape dough into 6 small balls.
4. Flatten cookie balls. Place 3 cookies in one baking pan. Place remaining 3 cookies in another baking pan.
5. Place one pan in baking slot of oven and use pan pusher to push it into baking chamber. Do not leave pan pusher in oven. Do not use your hands to push pan in. Make sure both metal oven doors are closed.
6. Bake cookies for 8–9 minutes.
7. When baking time is complete, use pan pusher to push pan into cooling chamber and let cool for 10 minutes.
8. When cooling time is complete, remove pan from cooling chamber.
9. Follow steps 5–8 to bake second pan of cookies.

