

Also available from EASY-BAKE®
Microwave & Style™:

Cookies
on Display™



(sold separately)

Ready to make more? Look for MICROWAVE & STYLE
refill packs! (sold separately) Restock with all the mixes
you need to make designer desserts!

Click
and Cook!

Visit
www.EasyBake.com
for online
instructions
and tips.

33518/33515 Asst.

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Product and colors may vary.
Food items manufactured for Hasbro, Inc.

Questions? Call: 1-800-327-8264

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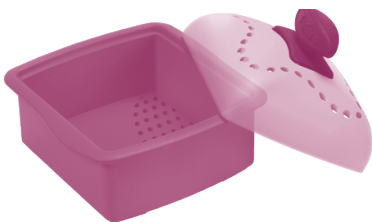


easybake.com

Mixes

2 cookie mixes
2 fondant mixes
1 vanilla
frosting mix

THIS SET INCLUDES:



Microwave
Container with Lid
(microwave safe)



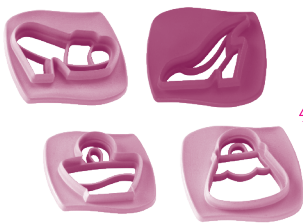
Double-Sided
Pattern Press



Gift Box

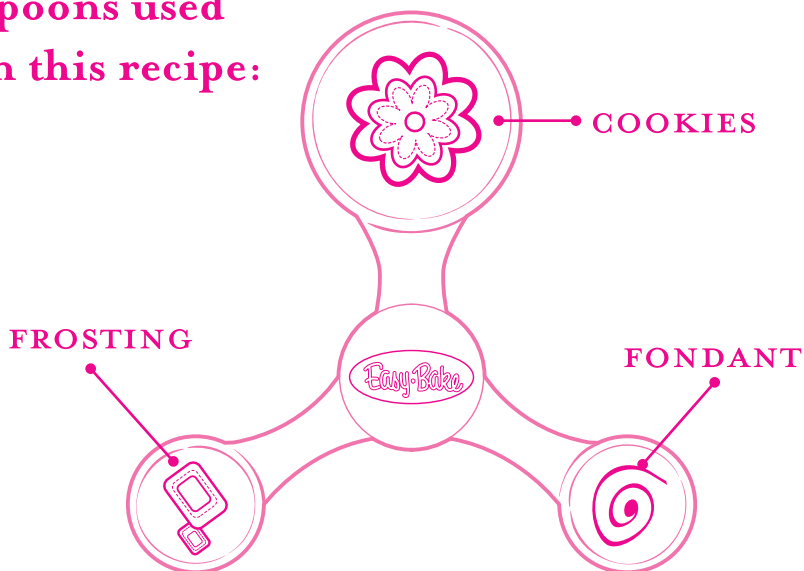


Measuring
Spoons



4 Cookie Cutters

Spoons used in this recipe:



Advanced Patterns!



POLKA DOTS - Hand-shape small dots using one color of fondant. Press dots onto a rolled-out sheet of another color. Use a rolling pin to press your design together.

STRIPES - Hand-roll thin ropes of fondant using one color. Press them onto a rolled-out sheet of another color. Use a rolling pin to press your design together.

Baker's Tips

- Serve your cookies within 30 minutes of preparation, or store them in an airtight container in the refrigerator.
- If your fondant mix is too dry to mold, add a dab of water to your fingertips.
- If you add too much water to your fondant, add a pinch of flour or powdered sugar, or let it air-dry for a bit.
- If left uncovered, fondant will harden in 10-15 minutes. Work with 1-2 colors at a time for the best results.
- If your fondant starts to harden before you are finished decorating, try adding a few drops of water and having an adult microwave it for 3 seconds. If done in time, this will make your fondant flexible again.
- Use a toothpick when needed to pop fondant decorations out of the molding and cutting tools, and to clean leftover bits of fondant out of the tools between each use.
- If fondant sticks to molding or cutting tools, use cooking spray for easier removal.

Click and cook!

Visit www.EasyBake.com for online instructions and tips.

Easy-Bake

Microwave
& Style



CAUTION:

Container and contents may
be hot when in use.

AGES 8+

**REQUIRES
ADULT
PARTICIPATION**



Microwave & Style™

~ STYLIN' SWEETS™ ~

COOKIE KIT

IMPORTANT NOTE: Follow microwave cooking instructions carefully.

DO NOT EXCEED 15 SECONDS MAXIMUM. Cooking longer than instructed
will affect taste of food and may damage EASY-BAKE microwave-safe cookware.

NOTE TO PARENTS:

- Only components marked “microwave safe” may be used in a standard 700-1600 watt microwave oven by an adult.
- Cooking times may vary according to microwave wattage.
- DO NOT use microwave-safe components in your conventional oven, toaster oven, convection oven, half-time microwave oven or EASY-BAKE Oven.
- Wash all components before use. Dishwasher safe – top rack only.
- Make sure children wash their hands before using the mixes.
- Cookware and tools are for use with EASY-BAKE MICROWAVE & STYLE food mixes only.
- Retain instructions for future reference.

STAIN ADVISORY:

Mixes may cause staining. Cover your entire workspace with wax paper or a plastic mat. If dry mix is spilled, DO NOT wipe it up with water. Use a stiff, dry broom or a vacuum. If wet mix is spilled, wash immediately with soap and water.



NOTE: The top of your microwave container changes color when it is too hot to touch. After microwaving, always wait for it to return to its original color before handling.

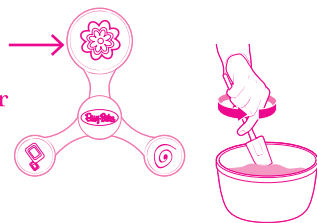
Fondant-Topped Cookies

Get ready! Gather all of your ingredients and tools. Tape down wax paper or use a nonstick baking mat to cover your workspace.

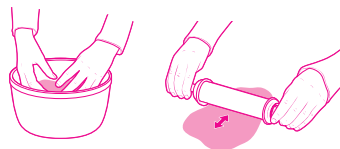
STEP 1: Make your cookies.

1. Pour 1 cookie mix and 1  spoonful of water into a bowl. **DO NOT ADD EXTRA WATER.**

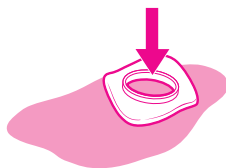
Mix well using a rubber spatula. It will take a little while before you start to form a dough.



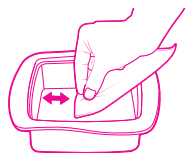
2. Sprinkle flour onto your hands and workspace. Press dough together with your hands. Then roll the dough using a rolling pin.



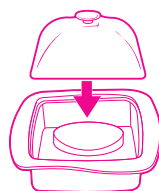
3. Use the larger side of your cookie cutters to cut out shapes.



4. Spray microwave container tray with cooking spray and wipe off excess with paper towel.



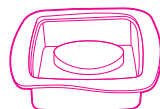
5. Place 1 cookie on the tray. Cover with lid. **Ask an adult to microwave the cookie on HIGH for 15 seconds.***



6. Leave the lid on and let the container cool for 1–2 minutes.



7. Remove the lid and let the cookie cool completely before removing from tray. Repeat steps to make all of your cookies.



* Cooking times may vary according to microwave wattage.

COOKIE RECIPE

FROM YOUR KIT

Microwave Container
Measuring Spoons
Cookie Cutters
Pattern Press



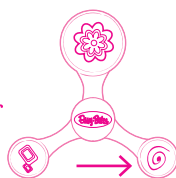
FROM YOUR KITCHEN

Rubber Spatula
Small Bowls
Cooking Spray
Paper Towel
Rolling Pin
Flour or Powdered Sugar
Wax Paper and Tape

STEP 2: Make your fondant.

1. Pour 1 fondant mix and 1  spoonful of water into a bowl. **DO NOT ADD EXTRA WATER.**

Mix well. Use a rubber spatula to press mixture against sides of bowl. It will take a little while before you start to form a dough.



2. Use your hands to press the fondant together in the bowl.

FONDANT TIPS: If your fondant looks more like frosting than dough, add some powdered sugar or flour. You can also put some on your hands to prevent sticking. If your fondant is crumbly, wet your fingertips with water and press it into the mixture with your hands.

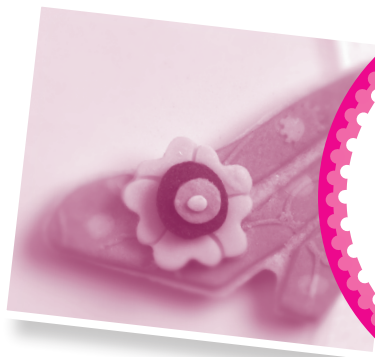


3. Roll the fondant in your hands until you form a smooth ball.



What is fondant?

Sweet and colorful,
fondant looks and feels a
lot like dough! Use it
to top cookies and make
fun decorations.

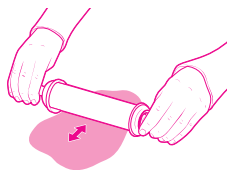


INGREDIENTS

- 1 Cookie Mix + 1  Spoonful Water
1 Fondant Mix + 1  Spoonful Water
1 Vanilla Frosting Mix + 1  Spoonful Water

STEP 3: Decorate your cookies.

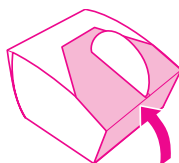
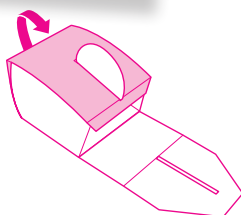
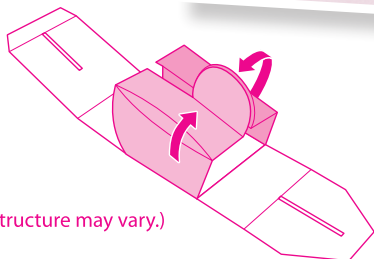
1. Sprinkle flour or powdered sugar onto your workspace and rolling pin. Roll the fondant.
2. Create fun, textured patterns! Press fondant with the pattern press for fancy designs.
3. Use the smaller side of your cookie cutters to cut out matching shapes to top your cookies. Mix and match the pieces to make your own styles.
4. Attach fondant with frosting.



Visit www.EasyBake.com
for online instructions and tips.



Assemble the gift box
as shown, and place
your cookies inside.



(Structure may vary.)