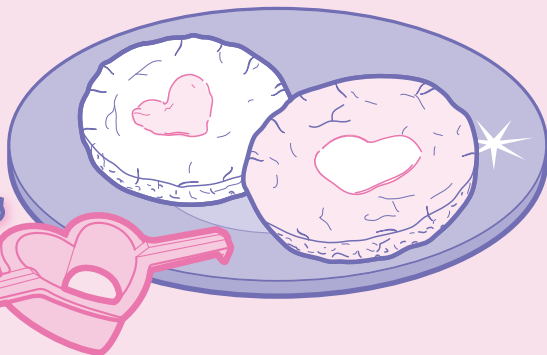


Look for these other **EASY-BAKE®** Oven Mixes!

**Devil's Food & Yellow
Cupcake Mixes**



**Devil's Food &
Yellow Cake Mixes**



**Sugar Cookie &
Chocolate Cookie Mixes**

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Cooking times may vary.

Product and colors may vary.
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Questions? Call: 1-800-327-8264

AGES 8+

Adult supervision required.

Easy★Bake

®
BRAND

SUPER PACK

THIS SET INCLUDES:

- 3 sugar cookie mixes
- 3 chocolate frosting mixes
- 3 yellow cake mixes
- 3 chocolate chip cookie mixes
- EASY-BAKE baking pan

YOU WILL ALSO NEED:

- mixing bowl
- teaspoon
- ¼ teaspoon
- nonstick cooking spray
- flour



Parents Please Note:

- 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.

Mixes can also be used in your kitchen oven (bake at 375° F).

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

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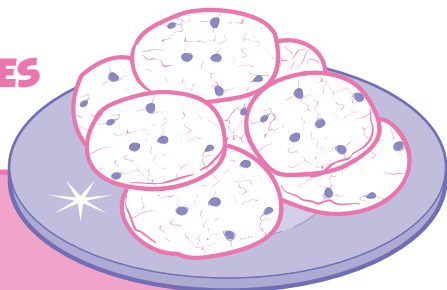


CHOCOLATE CHIP COOKIES or SUGAR COOKIES

Makes 6 cookies

Have these handy:

- chocolate chip cookie mix or sugar cookie mix
- baking pans
- measuring spoons (from home)
- bowl (from home)
- cooking spray (from home)
- water (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 mixing bowl and stir to break up 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 the oven. Make sure both metal oven doors are closed. Bake for 8-9 minutes.
- 6.** When the cooking time is complete, push the pan into the cooling chamber and let it cool for 10 minutes.
- 7.** When the cooling time is complete, remove the pan from the cooling chamber.
- 8.** Follow steps 5-7 to bake the second pan of cookies.

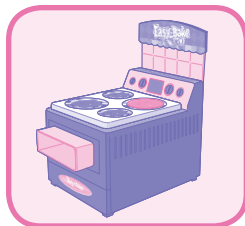
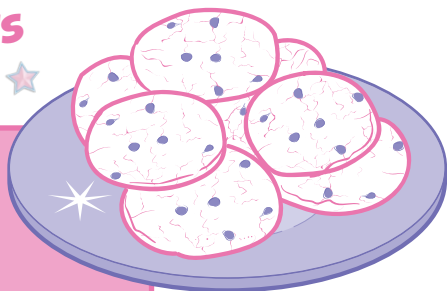


CHOCOLATE CHIP COOKIES or SUGAR COOKIES

Makes 6 cookies

Have these handy:

- chocolate chip cookie mix or sugar cookie mix
- baking pans
- 4-way measuring spoon
- bowl
- spatula (the other end of the pan pusher)
- MagiCool™ Pan Grabber
- cooking spray (from home)
- water (from home)
- flour (from home)



First steps:

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

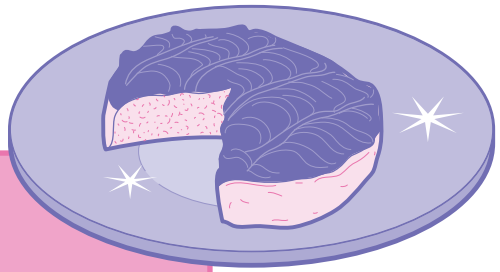
Now let's mix and bake:

- 1.** Pour contents of one cookie mix into mixing bowl and stir to break up lumps.
- 2.** Add $\frac{3}{4}$ teaspoon (▲ and ■) 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 a baking pan. Place remaining 3 cookies in another baking pan.
- 5.** Place one pan in the oven and use the pan pusher to push it all the way into the oven until it stops. Do not leave the pan pusher in the oven.
- 6.** Bake for 8-9 minutes.
- 7.** When the cooking time is complete, use the MagiCool™ Pan Grabber to remove the pan from the oven. Let the pan cool in the Pan Grabber until the temperature circle on the Pan Grabber changes from red to blue. **Do not remove pan until a minimum cooling time of 15 minutes has elapsed.**
- 8.** When the cooling time is complete, remove the pan from the Pan Grabber.
- 9.** Follow steps 5-8 to bake second pan of cookies.



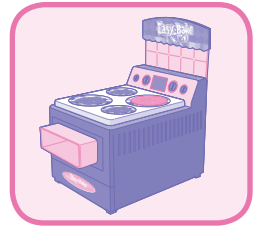
YELLOW CAKE

Makes 1 cake



Have these handy:

- yellow cake mix
- chocolate frosting mix
- baking pan
- 4-way measuring spoon
- bowls
- spatula (the other end of the pan pusher)
- MagiCool™ Pan Grabber
- cooking spray (from home)
- water (from home)



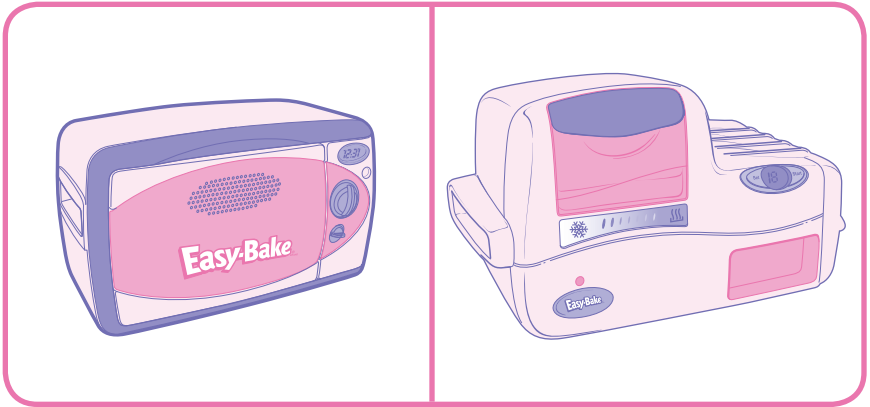
First steps:

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

Now let's mix and bake:

1. Pour the contents of the yellow cake mix into the bowl and stir to break up any lumps.
2. Add 1½ teaspoons (★ and ▲) of water and stir to form batter.
3. Pour the batter into the baking pan and spread it evenly.
4. Place the pan in the oven, and use the pan pusher to push it all the way into the oven until it stops. Do not leave the pan pusher in the oven.
5. Bake the cake for 12 minutes.
6. When the cooking time is complete, use the MagiCool™ Pan Grabber to remove the pan from the oven. Let the pan cool in the Pan Grabber until the temperature circle on the Pan Grabber changes from red to blue. **Do not remove pan until a minimum cooling time of 15 minutes has elapsed.**
7. While the pan is cooling, wash and dry the bowl and spatula.
8. When the cooling time is complete, remove the pan from the Pan Grabber.
9. For the frosting, pour the contents of the chocolate frosting mix into the bowl. Add ½ teaspoon (▲) of water and stir until smooth. For thinner frosting, stir in a few extra drops of water. Spread the frosting on the cooled cake.

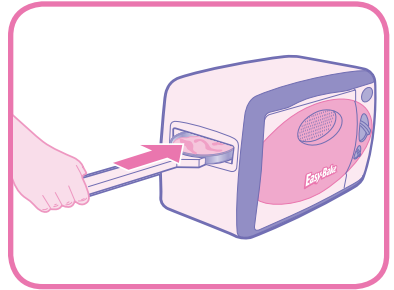
OVEN BASICS FOR A PREVIOUS VERSION OF THE EASY-BAKE® OVEN OR A REAL MEAL™ OVEN



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.

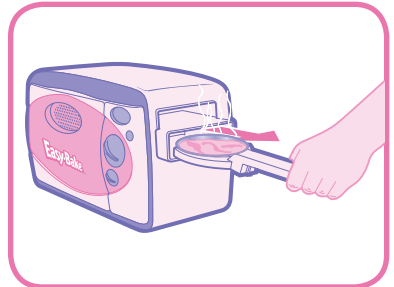


3. Make sure that both metal doors are closed. Food may not cook properly if the doors are open.

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.

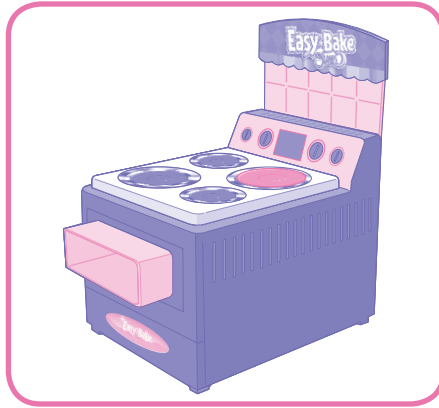
5. **PAN IS HOT!** Allow the pan to cool in the cooling chamber for the time specified in the recipe.

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.

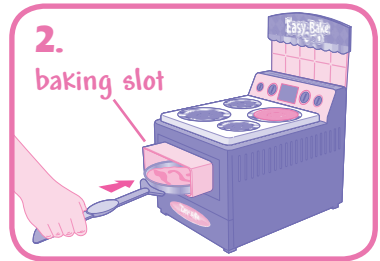
OVEN BASICS FOR THIS EASY-BAKE® OVEN



1. Preheat the oven for 15 minutes.



2. Place the baking pan in the baking slot. Use the pan pusher to push the pan into the oven. **Push the pan all the way in** until it stops. Do not leave the pan pusher in the oven.

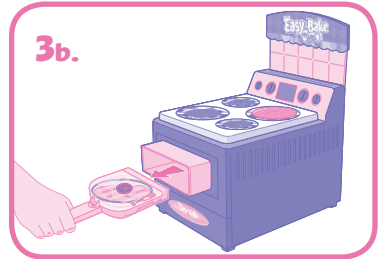


3a. When baking time is done, slide the MagiCool™ Pan Grabber **ALL THE WAY INTO THE OVEN** until it stops.

3b. Slide the Pan Grabber out of the oven. The pan should be in the Pan Grabber.

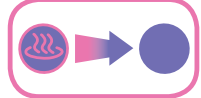
Can't remove the Pan Grabber from the oven? You didn't slide it in far enough. Slide it in until it cannot go in any further.

No pan? If you remove the Pan Grabber and the pan is not inside, it means that you didn't slide the Pan Grabber in far enough. Slide it in as far as it will go.



4. **Be careful -- the pan is hot!** Allow the pan to cool in the MagiCool™ Pan Grabber for the time specified in the recipe. Wow! Watch the temperature label on the Pan Grabber change color! It changes from red when it's hot to blue when it cools!

Do not remove pan until a minimum cooling time of 15 minutes has elapsed.



5. When cooling time is complete, slightly lift the handle end of the MagiCool™ Pan Grabber. Slide the switch back and let the pan **slowly** slide out of the Pan Grabber.

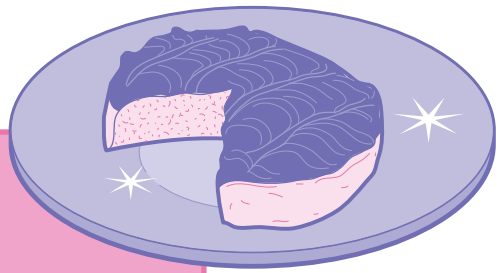
6. Unplug the oven when you're finished baking. Wait for the oven to cool, then wipe it down.





YELLOW CAKE

Makes 1 cake



Have these handy:

- yellow cake mix
- chocolate frosting mix
- baking pan
- 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:

- 1.** Pour the contents of the yellow cake mix into the bowl and stir to break up any lumps.
- 2.** Add 1½ teaspoons of water and stir to form batter.
- 3.** Pour the batter into the baking pan and spread it evenly.
- 4.** Place the pan in the oven. Make sure both metal oven doors are closed.
- 5.** Bake the cake for 12 minutes.
- 6.** When the cooking time is complete, push the pan into the cooling chamber and let it cool for 10 minutes.
- 7.** When the cooling time is complete, remove the pan from the cooling chamber.
- 8.** For the frosting, pour the contents of the chocolate frosting mix into the bowl. Add ½ teaspoon of water and stir until smooth. For thinner frosting, stir in a few extra drops of water. Spread the frosting on the cooled cake.