Baking Basics



2. Use pan pusher to push pan into baking chamber. <u>Stop when the baking line on the</u> <u>handle lines up with the bottom edge of baking</u> <u>slot as shown.</u> **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).

- 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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P/N 7169980000 Cooking times may vary. Product and colors may vary. © 2011 Hasbro. All Rights Reserved. TM & ® denote U.S. Trademarks. FOOD ITEMS MANUFACTURED FOR HASBRO, INC.

Questions? Call 1-800-327-8264 Follow all instructions carefully to get the best results, and have fun!

AGES 8+ ADULT SUPERVISION REQUIRED.



Devil's Food Cake & Strawberry Cake mixes

THIS SET INCLUDES: 2 devil's food cake mixes 1 strawberry cake mix 1 chocolate frosting mix 1 vanilla frosting mix These mixes can be used with your EASY-BAKE Checker Cakes Kit! (sold separately)

YOU WILL ALSO NEED: EASY-BAKE Ultimate Oven, pan tool, baking pan and cupcake pan • measuring spoons • mixing bowls and spoons

• cooking spray • 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.

Devil's Food Cake & Strawberry Cake

l devil's food cake mix + l strawberry cake mix = l cake

First Steps

- Preheat EASY-BAKE Ultimate Oven for 20 minutes.
- Spray baking pan with cooking spray.

1. Make the cake batter:

Pour l devil's food cake mix and l tablespoon of water into a bowl.

Pour 1 strawberry cake mix and 1 tablespoon of water into a different bowl.

Stir both mixtures with spoons until smooth.

2. Fill the pan: Pour the devil's food cake batter into one side of the baking pan, and pour the strawberry cake batter into the other side of the pan. Spread each flavor evenly so that the flavors meet in the middle.



- 3. **Time to Bake!** (Turn to *Baking Basics* for cooking instructions.) Baking Time: 16 minutes.
- 4. Slide a toothpick or butter knife around the edge of the cake to loosen it. Turn the pan upside down and tap gently until the cake falls out.
- 5. Make the frosting: Pour 1 chocolate frosting mix and 1¹/₄ teaspoons water into a bowl. Stir until smooth.
- 6. Frost the cake: Spread the chocolate frosting over the top and sides of the cake.

.. (Advanced!

Checkerboard

- 1. Cut your cake down the middle, separating the strawberry cake side and the devil's food cake side.
- 2. Now cut both flavors of cake across into 5 equal strips of cake; you'll have 5 strips of strawberry cake and 5 strips of devil's food cake.

- 3. Make three layers—each layer with three cake strips across, alternating flavors. (You'll have one strip of cake left over—yum!)
- 4. Spread frosting on the top and sides of the cake. You might want to add a little extra water to the frosting to make it easier to spread across the strips of cake.

For easy checkerboard cakes, look for the EASY-BAKE Checker Cakes Refill & Tool Kit! (sold separately)

Whoopie Pies



First Steps

• Preheat EASY-BAKE Ultimate Oven for 20 minutes.



- Spray cupcake pan with cooking spray.
- 1. Pour 1 devil's food cake mix and 1 tablespoon of water into a bowl. Stir until smooth. Split the batter in half.
- 2. Only use half of the batter to fill the cupcake pan—save the other half for your second batch! Make sure the batter is not filled higher than the top of the cupcake pan.
- 3. Place the cupcake pan on the baking pan.
- 4. **Time to Bake!** (Turn to *Baking Basics* for cooking instructions.) Baking Time:10 minutes.
- 5. Repeat the steps to bake the rest of the batter.
- 6. Pour 1 vanilla frosting mix and $1\frac{1}{4}$ teaspoons water into a bowl. Stir until smooth.
- 7. Spread the frosting in between two cupcakes, just like a sandwich!

