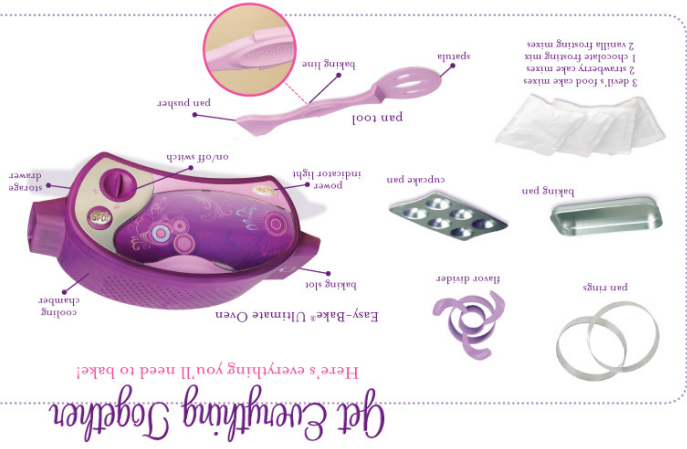


- From Your Kitchen:
- water
 - cooking spray
 - measuring spoons
 - mixing bowls
 - spoons or spatulas
 - kitchen timer
 - paper towels
 - plastic sandwich bags
 - scissors
 - wax paper or plastic mat



Get Everything Together
Here's everything you'll need to bake!

My Party Plan:

WHEN: _____

WHERE: _____

THEME: _____

Decorations:

Games:

Snacks:

Beverages:

My guest list:

Plan an Easy-Bake Party!

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Questions?



AGES 8+
ADULT SUPERVISION REQUIRED.



Checker Cakes

THIS SET INCLUDES: 3 devil's food cake mixes, 2 strawberry cake mixes,
1 chocolate frosting mix, 2 vanilla frosting mixes, 1 flavor divider, 2 pan rings



Note To Parents:

- Please read the EASY-BAKE Ultimate Oven instructions thoroughly before making these mixes.
- Wash all pans 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.

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.

Easy-Bake Ultimate OVEN

Devil's Food & Strawberry Checker Cake

1 devil's food cake mix + 1 strawberry cake mix = 1 checker cake
Total: 2 two-layer cakes

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

2 Pour 1 devil's food cake mix and 1 tablespoon of water into a bowl. Pour 1 strawberry cake mix and 1 tablespoon of water into a different bowl. Stir both mixtures until smooth.

3 Place the pan rings on the baking pan, and spray it with cooking spray. Center the flavor divider inside one of the pan rings.

4 Spoon the devil's food cake and strawberry cake batter into separate plastic bags. Cut one corner of each bag with scissors.

5 Squeeze devil's food cake batter into the outer circle and center circle of the flavor divider. Then squeeze strawberry cake batter into the circle between them.

6 Hold the pan ring down with one hand. Use your other hand to spin the flavor divider one full turn. This spreads the batter evenly.

7 Fill the other pan ring with the opposite flavor pattern. Remove the flavor divider. Place pan in the baking slot.

8 Hold the pan ring down and carefully lift the flavor divider. Rinse the divider with water, towel-dry, and place it in the other pan ring.

9 Use the pan tool to push the pan into the baking chamber. Stop when the baking line on the handle lines up with the edge of the baking slot.

10 Bake for 13 minutes. When done, use the pan tool to push the pan into the cooling chamber. Let it cool for 5 minutes.

11 Use the pan tool to slide the baking pan out of the oven. When finished, turn off and unplug oven.

12 Remove the cakes from the pan. Place one cake on top of the other.

13 Pour 1 frosting mix (chocolate or vanilla) and 1 1/4 teaspoons of water into a bowl. Stir until smooth.

14 Spread frosting over the two-layer cake. Repeat steps to make one more checker cake.

Enjoy!

Whoopie Pies

Makes 6 whoopie pies

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

2 Spray the cupcake pan with cooking spray, and spread it evenly. Set aside.

3 Pour 1 devil's food cake mix and 1 tablespoon of water into a bowl. Stir until smooth.

4 Use half of the batter to fill the cupcake pan (save the other half for your second batch). Do not fill higher than top of pan.

5 Place the cupcake pan on the baking pan. Then place the baking pan in the baking slot.

6 Use the pan tool to push the pan into the baking chamber. Stop when the baking line on the handle lines up with the edge of the baking slot.

7 Bake for 10 minutes.

8 Use the pan tool to push the pan all the way through into the cooling chamber. Let cool for 5 minutes. Do not leave pan tool in oven.

9 Repeat steps to make 6 more cupcakes. When finished, turn off and unplug oven.

10 Pour 1 vanilla frosting mix and 1 1/4 teaspoons of water into a bowl. Stir until smooth.

11 Spread the frosting on the bottom sides of 6 cupcakes.

12 Place the other 6 cupcakes on top of the frosting.

Enjoy!

Pan in cooling chamber

Baking line

Look inside oven to make sure metal doors are closed on both sides. If one door is slightly open, use pan tool to push it shut. If you pushed the pan too far, just follow steps 10 and 11, and start again.

Pan in cooling chamber

Baking line

Look inside oven to make sure metal doors are closed on both sides. If one door is slightly open, use pan tool to push it shut. If you pushed the pan too far, just follow steps 8 and 9, and start again.