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

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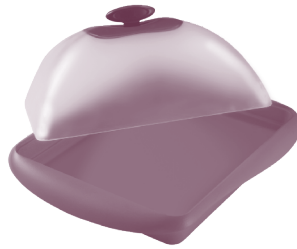


[easybake.com](http://easybake.com)

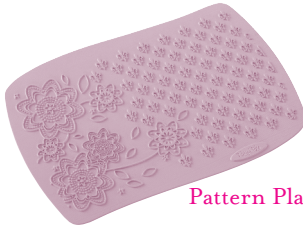
# Mixes

- 4 cookie mixes
- 3 fondant mixes
- 1 vanilla frosting mix

# THIS SET INCLUDES:



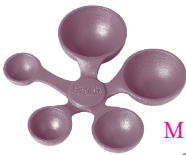
Microwave Container  
with Lid  
(microwave safe)



Pattern Plate



7 Cookie Cutters



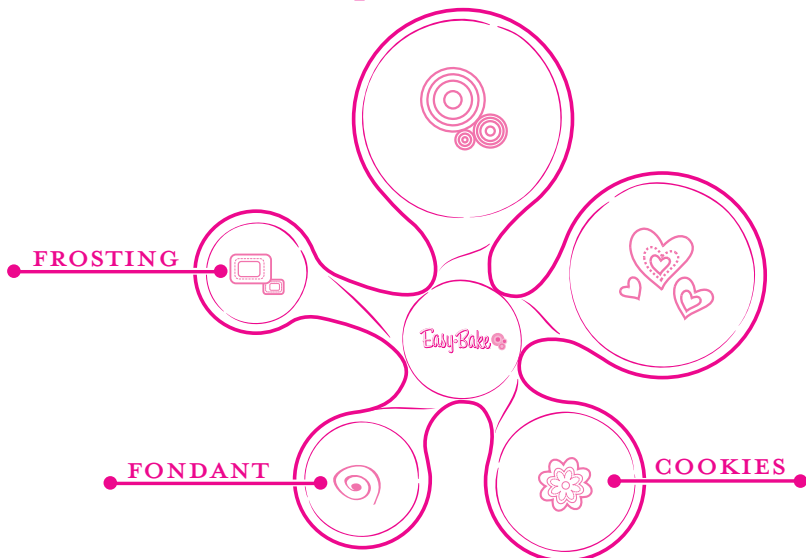
Measuring  
Spoons



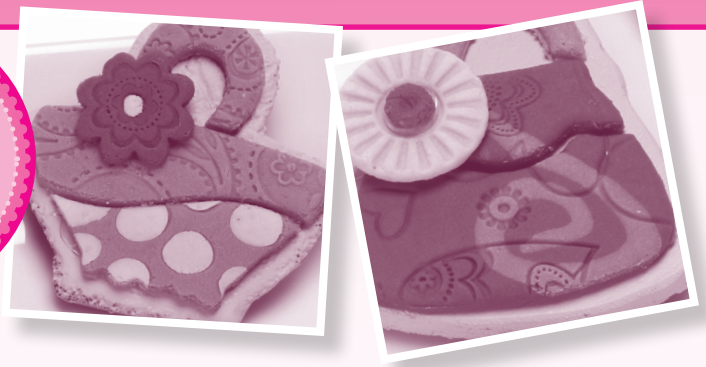
Detail Cutter

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## Spoons used in these recipes:



## Advanced Patterns!



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

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## *Baker's Tips*

- Serve your cookies within two hours of preparation, or store them in an airtight container in the refrigerator.
- If your fondant mix is too tough 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 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.

**Click and cook!**

Visit [www.EasyBake.com](http://www.EasyBake.com) for online instructions and tips.

# Easy·Bake<sup>®</sup>



## CAUTION:

Container and contents may be hot when in use.

**AGES 8+**

**REQUIRES  
ADULT  
PARTICIPATION**

~TRENDY TASTES™~  
Cookie Kit

Microwave & Style™

## 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 cookware and tools by hand before and after use. Not dishwasher safe.
- Make sure children wash their hands before using the mixes.
- Cookware and tools 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

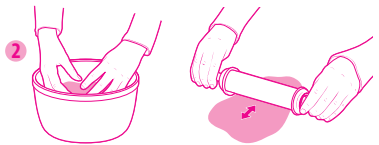
Get ready! Gather all of your ingredients and tools. Tape down wax paper or use a nonstick baking mat to cover your workspace.

## STEP 1: Make your cookies.

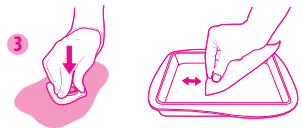
1. Pour 1 cookie mix and 1  water into a bowl. Stir until you form a dough.



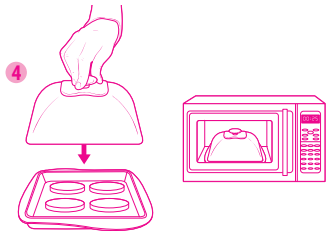
2. Sprinkle flour onto your hands and workspace. Knead the dough with your hands. Then roll the dough using a rolling pin.



3. Use the larger side of your cookie cutters to cut out shapes. Use a paper towel to wipe cooking spray onto the microwave container tray.



4. Flip cookies over and place on tray. Cover with lid. **Ask an adult to microwave the cookies on HIGH for 25 seconds.\***



5. Leave the lid on and let the container cool for 1–2 minutes. If cookies still look doughy, cook for 5 more seconds at a time.



6. Take the lid off, and let the cookies cool completely before removing from tray.



# COOKIE RECIPE

## FROM YOUR KIT


Microwave Container  
Measuring Spoons  
Cookie Cutters  
Detail Cutter  
Pattern Plate



## FROM YOUR KITCHEN

Rubber Spatula  
Small Bowls  
Cooking Spray  
Paper towel  
Flour  
Rolling Pin  
Wax Paper  
Tape

## STEP 2: Make your fondant.

1. Pour 1 fondant mix and 1  water into a bowl. **IMPORTANT! Do not add extra water.**

Mix well (about 50 stirs). Use a rubber spatula to press mixture against sides of bowl until you form dry, doughy clumps of fondant.

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



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



**TIP:** If your fondant is too sticky, sprinkle flour on your hands. If it is too crumbly, add a dab of water with your fingertip

## What is fondant?

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



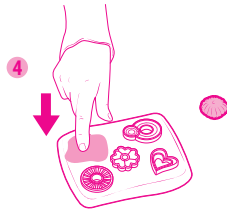
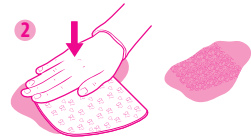
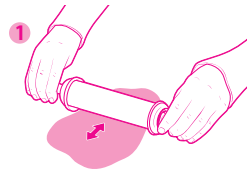


## INGREDIENTS

- 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 onto your workspace and rolling pin. Roll the fondant.
2. Create fun, textured patterns! Press fondant with the pattern plate 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.
4. Make flower and heart-shaped details for your cookies!



### STEP 4: Attach decorations with frosting!

Pour the vanilla frosting mix and 1 📺 water into a bowl. Stir until smooth. Use dabs of frosting to make your decorations stick.

\* Cooking times may vary according to microwave wattage.