



Toppings To Warm Or Melt In Warming Cups:

- Chocolate Chips
- Peanut Butter Chips
- Canned Frosting
- Peanut Butter
- Marshmallow Creme
- Soft Processed Cheese Spread
- Butter
- Jams and Jellies
- Syrup
- Salsa
- Barbecue Sauce
- Honey
- Honey Butter
- Apple Butter
- Chocolate Topping
- Caramel Topping
- Butterscotch Topping

Add Sweet Toppings to:

- Cookies
- Cakes
- Ice Cream
- Pancakes
- Biscuits
- Toast
- Fruit
- Waffles
- Muffins

Look for all the EASY-BAKE food mixes and accessories!

Product and colors may vary.
Food items manufactured for Hasbro, Inc.
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® denotes Reg. U.S. Pat. & TM Office.
U.S. Patent Pending
65510 P/N 6301270000

EASYBAKE.COM
FOR NEW PRODUCTS AND OFFERS
Questions? Call: 1-800-327-8264



CAUTION: ELECTRIC TOY

Immersing this toy in water can cause an electric shock. Not recommended for children under 8 years of age. As with all electric products, precautions should be observed during handling and use to prevent electric shock.



Easy-Bake

Oven & Snack Center

AGES 8+
65510

Recipe Book & Instructions

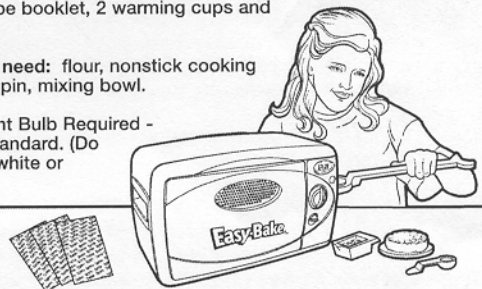
Thank you for purchasing the EASY-BAKE Oven & Snack Center!
For maximum enjoyment of this product, be sure to follow all instructions carefully. If you have any questions, comments, or need additional information concerning this product or its parts, please call our

Hasbro Consumer Affairs hotline at 1-800-327-8264,
Monday through Friday during business hours (Eastern time).
Phillips screwdriver required for assembly.

This Baking Set Includes: Oven, one yellow cake mix, one chocolate flavored frosting mix, 1 sugar cookie mix, 2 baking pans, 2 cooking utensils, recipe booklet, 2 warming cups and pan pusher.

You will also need: flour, nonstick cooking spray, rolling pin, mixing bowl.

100-Watt Light Bulb Required -
Frosted or Standard. (Do not use soft white or long life.)



120 Volts AC only - 60 Hz 100 watts.

ADULT SUPERVISION RECOMMENDED

HOT pans and food. Handle carefully.

HOT oven interior, oven top and oven back. Do not touch.

⚠ WARNING: Shock hazard. Pull plug out of receptacle before removing light bulb door and changing light bulb. Do not use light bulbs larger than 100 watts.

ALWAYS: Unplug oven when not baking. Use pan pusher to move pans through baking chamber. Allow oven, pans and food to cool before handling. Wash all pans and utensils before using for the first time.

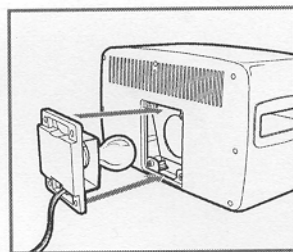
NEVER: Use plugged-in oven around water at any time. Never leave plugged-in oven unattended or unassembled. Never push pans through oven with your fingers. Do not leave empty pans or pan pusher in oven.

DANGER: To prevent electric shock, do not immerse oven in water. Wipe clean with damp cloth. We recommend that you periodically examine the toy for potential hazards and that any potentially hazardous parts be repaired or replaced.

DO NOT use bulbs of higher wattage, long life or soft white type bulbs.

⚠ CAUTION: Adult supervision recommended. Internal metal edges. Care should be taken during installation of the light bulb. Phillips screwdriver required for assembly.

ASSEMBLY



1. Remove Light Bulb Door

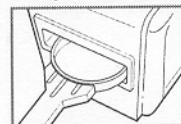
- Using a Phillips screwdriver, remove the 4 screws from the light bulb door. Remove door.

2. Install Light Bulb

- Install one standard 100-watt bulb (regular or frosted) into the socket in the panel.
- Do not use long life, soft white or high efficiency bulbs, or bulbs of higher or lower wattage, which will cause oven to work improperly.
- Replace the door and 4 screws.

HOW TO USE YOUR EASY-BAKE® OVEN & SNACK CENTER
For best results, oven must be level. Do not lift or tilt oven during use.

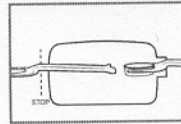
- Plug in the oven to start preheat. Oven is fully preheated in 15 minutes



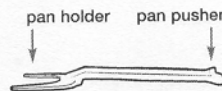
- Place baking pan in baking chamber chute. Using pan pusher, push pan into baking chamber until arrow lines up with edge of chute. **BEFORE BAKING, LOOK INSIDE OVEN TO MAKE SURE THAT BOTH METAL DOORS INSIDE OVEN ARE CLOSED.**



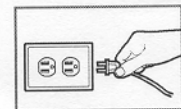
- After baking, push pan all the way through to cooling chamber with pan pusher. **BE CAREFUL: oven is hot! Do not reach into the oven with fingers or touch hot pan.**



- Cool for 10 minutes in cooling chamber, then use pan holder end of pan pusher to remove from oven.



DO NOT LEAVE PAN PUSHER IN OVEN.
DO NOT place warming cups or utensils in the baking chamber. Warming cups are to be placed in warming chamber only.



- When you are finished baking, unplug the oven.



- Wash your pans and utensils in warm, soapy water. Rinse and dry thoroughly.



- Wipe oven. Do not immerse in water.



PROTECTIVE COATING:

- The pans and metal parts in your oven are coated with a food-grade oil for protection during transit.
- Wash pans with soap and water and dry thoroughly before first baking. Coating is nontoxic, but for the first few bakings it may detract from the taste of the food if not washed.
- The "new" smell the oven gives off the first few minutes is the protective oil evaporating from the metal parts in the oven. You may also see a vapor. It is nontoxic and evaporates quickly.

EASY-BAKE® RECIPES

Use these recipes to make Easy-Bake cakes, frosting and cookies!

Before making any of these recipes...

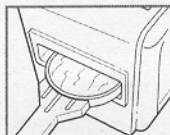
1. Wash all utensils, pans - and your hands.
2. Preheat EASY-BAKE Oven for 15 minutes.
3. Spray the baking pan with nonstick cooking spray, or grease and flour pan.

Cakes

- Makes a one-layer cake.



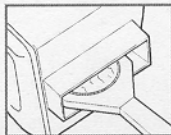
1. Pour contents of cake mix envelope into mixing bowl. Add 3 teaspoons of water and mix with a spoon until smooth.



3. Place pan in chamber chute, then use pan pusher to push pan into baking chamber until arrow lines up with the edge of the chute. (Be sure both metal doors inside oven are closed.) Bake for 12 minutes.



2. Slowly pour batter into the baking pan and spread evenly.



4. When cooking time is complete, use pan pusher to push cooking pan all the way through to cooling chamber. Allow to cool for 10 minutes, then carefully remove baking pan from oven with pan holder end of pan pusher.

Frosting

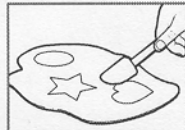
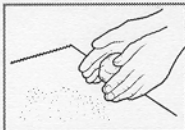
- Makes enough for a one-layer cake.



1. Pour contents of mix envelope into mixing bowl. Add 3/4 teaspoon of warm water, and stir with spoon until mixture is smooth. (For thinner frosting, stir in droplets of water to desired consistency.)
2. Spread frosting over cake with a spatula.

Sugar Cookies

- Makes about 7 cookies.



1. Pour contents of mix envelope into mixing bowl. Add 1 teaspoon of water and mix with a spoon. Press dough against side of mixing bowl until it clings together.
2. Prepare a clean surface and sprinkle it with flour. Also sprinkle your hands with flour. Roll dough into a ball with your hands.
3. Place dough on floured surface and roll it out with a rolling pin. Cut into shapes you want. Use all the dough.
4. Place dough shapes in baking pan. Place pan in chamber chute, then use pan pusher to insert pan into cooking chamber. Bake in EASY-BAKE Oven for 6-8 minutes.
5. When cooking time is complete, use pan pusher to push cooking pans all the way through to the cooling chamber. Allow to cool for 10 minutes, then carefully remove pan from oven with pan holder end of pan pusher.

RECIPES USING WARMING CUPS. WARMING CHAMBER IS ON SIDE OF OVEN ABOVE BAKING CHAMBER.

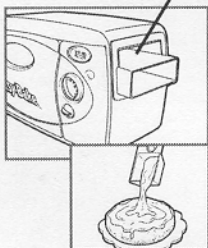
Preheat EASY-BAKE Oven for 15 minutes before making this recipe.

Use food items from your kitchen.

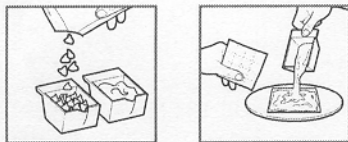
Warming Chamber

Chocolate Drizzle Icing

Pour 1 1/2 teaspoons of water into the warming cup. Gradually add the entire package of frosting mix, stirring until mixture is smooth. Place cup in the warming chamber on the side of the oven. Warm for 9 minutes. Drizzle over cake or cookies. You can even use it as a dip if you want. (You can add 1 teaspoon of creamy peanut butter to the warm drizzle. Warm for 5 minutes longer.)



S'Mores



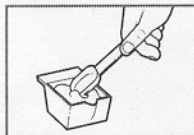
Half fill one warming cup with mini chocolate chips. In the other warming cup, put 2 teaspoons of marshmallow creme. Place cups in the warming chamber on the side of the oven. Warm for 6-9 minutes, stirring occasionally. Pour chocolate onto one graham cracker and the marshmallow onto another. Sandwich them together and enjoy!

Crispy Snacks

Place 1 teaspoon of margarine or butter and 2 teaspoons of marshmallow creme in the warming cup. Place cup in the warming chamber on the side of the oven. Warm for 9 minutes, stirring occasionally. Half fill the other warming cup with crispy rice cereal, then pour cereal into a bowl. Thoroughly mix the warmed mixture of margarine/butter and marshmallow creme with the cereal in the bowl. Take a small amount from the bowl and form a cookie shape. Place it on a plate. Refrigerate for about a half-hour or until firm.



Chocolate Dips



Fill a warming cup with chocolate chips (white or dark) from home. Place cup in the warming chamber on the side of the oven. Warm until the chocolate melts, then stir until creamy. Dip pretzels, strawberries, banana pieces and more. Roll the dipped items in sprinkles for an extra special treat!

EAT AND ENJOY!

