

EASY-BAKE Oven

Q: What kind of light bulb do I use with my Easy Bake Oven?

A: You must use a regular frosted or standard 95- or 100-watt light bulb with the Easy Bake Oven.

This unit will not work if a higher wattage or long life or soft white bulb is used. Light Bulbs can be found at department stores, hardware stores and grocery stores.

Q: Can Easy Bake Oven mixes be used in the Real Meal Oven?

A: Easy Bake Oven mixes are not intended to be used with the new Real Meal Oven. The portions and pan sizes are different and the mixes will not bake properly.

Q: What is the shelf life of the Easy Bake Oven mixes?

A: The Easy Bake Oven mixes are non-perishable and therefore do not have an expiration date.

Q: What are the ingredients in Easy Bake Oven mixes?

A: Please consult the product packaging to determine the ingredients in the Easy Bake Oven mix you have. If you no longer have the packaging, we recommend that you visit www.hasbro.com for the list of ingredients. Just click on the picture of the mix you have. If the mix you have is not listed, or if you do not have Internet access, please contact us via [LIVE CHAT](#), [EMAIL](#) or toll-free at 1-800-327-8264.

Q: Where can I buy EASY-BAKE products?

A: Complete information on where to buy EASY-BAKE toys online or at a retail store near you can be found on [our Where to Buy page](#).

Q: What is the best ingredient to add if your cake batter is too thick?

A: If your batter or frosting mix is a little thick, add drops of water until it is just the way you want it!

Q: How do I find recipes for EASY-BAKE mixes if I have lost the instruction book?

A: See our [Recipes page](#) for instructions on most EASY-BAKE Oven mixes.

Q: How do I find replacement parts/products for the EASY-BAKE Oven?

A: See [our replacement parts page](#) for order forms.

EASY-BAKE Microwave & Style Kits

TOOLS

Q: Are the tools for the Microwave & Style kits safe to wash in the dishwasher?

A: Yes. The tools are dishwasher safe – top rack only.

Fondant

Q: What do I do if my fondant is too crumbly/dry?

A: Wet your fingertips and press into the mixture with your hands.

Q: What do I do if I added too much water to the fondant mix and it's too thin?

A: Add in some powdered sugar from home.

Q: I've stirred my fondant, but it's not forming into a dough ball. Why?

A: When mixing, it may take a while for the mixture to form into a dough ball.

Q: My fondant is sticking to my tools or my workspace. What do I do?

A: If fondant sticks to tools, use cooking spray for easier removal.

Q: While decorating, my fondant has become hard.

A: While you're decorating with fondant, if it becomes too hard, an adult can microwave it for 2 seconds. Then knead it, and it will become more pliable.

Q: How can I easily remove my fondant embellishments from the tools?

A: Use a toothpick when needed to pop fondant decorations out of the molding and cutting tools.

Q: How do I remove small pieces or bits of fondant stuck in my tools after using?

A: Use a toothpick to remove fondant from your tools and clean between uses.

Cakes and Cookies

Q: How can I prevent my treats from sticking to the baking pan?

A: To make sure your cakes and cookies don't stick, use a little cooking spray on the cake pan or cookie tray before adding the batter.

Q: What can I do if my cakes and cookies are hard or overcooked?

A: To make sure your treats are soft and moist, it's important that you do not overcook. Be sure to follow the cooking instructions carefully.

Q: When I mix the cookies they don't form a ball. What can I do?

A: Continue mixing, sometimes it just takes a little bit of patience for the dough to form. Do not add more water or they will become too sticky to roll out.

Q: What do I do if my cookies are too sticky to roll out?

A: Add flour to the outside of the dough and work in with your hands. Add enough flour so that the dough is no longer too sticky.