

Follow all instructions carefully to get the best results, and have fun!

AGES 8+
ADULT SUPERVISION REQUIRED.

Easy-Bake

Ultimate OVEN



RED VELVET CUPCAKES

MIXES

THIS SET INCLUDES:

- 2 red velvet cake mixes
- 1 pink frosting mix
- 1 chocolate frosting mix
- 1 rainbow sugar crystals packet
- 1 star confetti packet
- 24 cupcake wrappers
- 1 cupcake pan

YOU WILL ALSO NEED:

- EASY-BAKE Ultimate Oven, pan tool and baking pan
- measuring spoons
- mixing bowls and spoons
- cooking spray
- plastic sandwich bags (optional)
- scissors (optional)
- 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.
- Hand-wash and dry cupcake pan before using for the first time, and after baking.
- Always place the cupcake pan inside the baking pan included with your oven.

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.

Red Velvet Cupcakes

1 red velvet cake mix makes 12 cupcakes
(baked 6 at a time)



First Steps

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

1. Pour 1 red velvet cake mix and 1 tablespoon of water into a bowl. Stir until smooth. Split the batter in half.

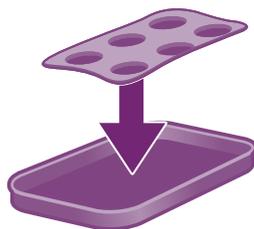


2. Only use half of the batter to fill the cupcake pan—save the other half for your second batch. Make sure the batter is not filled higher than the top of the cupcake pan.



Do not use cupcake wrappers in oven.

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. Place cooled cupcakes on a plate, and bake 6 more cupcakes using the other half of the batter.

6. **Choose 1 frosting:** (*Save the other for next time!*)

For Pink Frosting:

Pour 1 pink frosting mix and 1 teaspoon of water into a bowl.

For Chocolate Frosting:

Pour 1 chocolate frosting mix and ½ teaspoon of water into a different bowl.

Stir the frosting until smooth.



7. Spread the frosting on top of the cupcakes.

8. Sprinkle the frosted cupcakes with the sugar crystals or star confetti.

9. Serve your cupcakes in cute paper wrappers.

Follow this recipe again to make the rest of your mixes!

Enjoy!

Tip: For extra style, spoon frosting into a plastic bag from home. Then cut one end with scissors, and squeeze swirls of frosting onto the cupcakes. Start on the outer edge of each cupcake and squeeze out frosting in a spiral pattern toward the center. Sprinkle sugar crystals or star confetti on top.



Try this!

Whoopie Pies!

Put two cupcakes together with frosting in between!

