Chocolate Brownie Twists
Makes up to 10 brownie twists (baked 5 at a time)

From EASY-BAKE:
• baking pan
• pan tool
• chocolate brownie mix
• chocolate dip mix

From your kitchen:
• cooking spray
• measuring spoons
• mixing bowl
• kitchen timer
• water
• wax paper or plastic mat
• spoon or spatula
• flour (optional)
• paper towels

Chocolate Dip
1. Pour 1 chocolate dip mix and 4 teaspoons of water into a bowl. Stir until smooth.
2. Serve chocolate dip with your freshly baked brownie twists and pretzel twists!

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.

3. Make the dough: Pour 1 chocolate brownie mix and 1 ½ teaspoons of water into a bowl. Stir and press the mixture together until you form the dough.

4. Use your hands to shape the dough into a ball. Sprinkle flour on your hands if the dough is too sticky.

5. Split the ball of dough into 8 or 10 equal pieces.

6. Roll each piece of dough into a rope (about 4 inches long).

7. Pinch one end of 2 ropes together.

8. Then twirl the ropes together.

9. Then pinch the other end of the ropes together. Repeat to make a total of 4 or 5 brownie twists.

10. Place the 4 brownie twists on the sprayed baking pan.

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

12. Bake for 12 minutes.

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

14. Use the pan tool to slide the pan out of the oven. Repeat the steps to make more brownie twists using your other brownie mix.

Now make your Chocolate Dip!
Enjoy!
Gather your ingredients & start baking!

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.
3. Make the dough: Pour 1 cinnamon stick pretzel mix and 4 teaspoons of water into a bowl. Stir and press the mixture together until you form the dough.
4. Use your hands to shape the dough into a ball. Sprinkle flour on your hands if the dough is too sticky.
5. Sprinkle some flour on your countertop. Then use a rolling pin to roll the ball of dough out flat.
6. Use a butter knife to cut out strips of dough, each one about 1-inch wide and 3-inches long. Re-roll the dough as much as needed to make up to 8 strips.
7. Use the butter knife to make a cut down the middle of each strip. Leave about half of an inch uncut on both ends.
8. Bend one end of the dough up and into the middle of the cut. This creates a twist!
9. Gently pull the bottom through, and back down. This creates a twist!
10. Place up to 4 pretzel twists on the sprayed baking pan.
11. 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.
12. Bake for 12 minutes.
13. When the baking time is done, use the pan tool to slide the pan out of the oven. Repeat the steps to bake the rest of the pretzel twists.
14. Use the pan tool to slide the pan out of the oven. Repeat the steps to bake the rest of the pretzel twists.

Enjoy!

Chocolate Dip

1. Pour 1 chocolate dip mix and 4 teaspoons of water into a bowl. Stir until smooth.
2. Serve chocolate dip with your freshly baked brownie twists and pretzel twists!

Cinnamon Stick Pretzel Twists

Makes 8 pretzel twists (baked 4 at a time)

From EASY-BAKE:
- baking pan
- pan tool
- cinnamon stick pretzel mix
- chocolate dip mix

From your kitchen:
- cooking spray
- measuring spoons
- mixing bowl
- kitchen timer
- water
- wax paper or plastic mat
- spoon or spatula
- flour (optional)
- paper towels
- butter knife
- rolling pin

Gently pull the bottom through, and back down. This creates a twist!

Now make your Chocolate Dip!
Plan an Easy-Bake® Party!

My Party Plan:

WHEN: ________________________________
WHERE: _______________________________
THEME: ______________________________
Decorations: __________________________
Games: ________________________________
Snacks: ________________________________
Beverages: ____________________________

My Guest List:

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Get Everything Together

Here’s everything you’ll need to bake!

1 cinnamon stick pretzel mix
2 chocolate brownie mixes
1 chocolate dip mix

Easy-Bake® Ultimate Oven
- baking slot
- power indicator light
- on/off switch
- storage drawer
- cooling chamber

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

Pan tool
- pan pusher
- spatula
- baking line
- baking pan
**Dessert Dippers**

THIS SET INCLUDES:
- 1 cinnamon stick pretzel mix
- 2 chocolate brownie mixes
- 1 chocolate dip mix

**Note to Parents:**
- Please read the EASY-BAKE Ultimate Oven instructions thoroughly before making these mixes.
- Wash all pans, bowls 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.

**Questions? Call 1-800-327-8264**

**Check it out!**

**Enjoy it!**

**Mix it!**

**Bake it!**