Rockin' Guitar

1 pizza dough mix = 1 guitar pizza fill

1. Make the sauce: Pour 1 marinara sauce mix and 1 1/2 teaspoons of water into a bowl. Stir until smooth, and set aside.

2. Make the cheese: Pour 1 garlic herb cheese mix and 1 1/2 teaspoons of water into a bowl. Stir until smooth, and set aside.

3. Make the glaze: Pour 1 egg wash mix and 2 tablespoons of water into a bowl. Stir well, and set aside.

4. Make the pizza dough: Pour 1 pizza dough mix and 1 tablespoon of water into a bowl. Stir and press the mixture together until you form the dough.

5. Shape the dough into a ball. If the dough is too crumbly, add some water by wetting your fingers.

6. Split the dough into 2 pieces.

7. Lightly spray the guitar mold with cooking spray. Press 1 piece of dough into the mold.

8. Spread a little bit of marinara sauce, then cheese in the middle of the dough.

9. Flatten the other piece of dough, and lay it on top. Press the dough together around the edges.

10. Use a toothpick to loosen one corner. Then slowly peel the dough out and place on the sprayed baking pan.

11. Use a pastry brush or your finger to spread some glaze on top of the dough. Place pan in the baking slot.

12. 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.

13. Bake for 12 minutes. When done, use the pan tool to push the baking pan into the cooling chamber. Let cool for 5 minutes.

14. Enjoy! Use the pan tool to slide the pan out of the oven. When finished, turn off and unplug oven.

Gather your ingredients & start baking!

Read this first!

Save half of your marinara sauce, garlic herb cheese and egg wash mixes for next time. Split the mixes in half, and use half the amount of water from the recipe. Store the rest in re-sealable plastic bags.

Not making all of your pretzels today? Save half of your nacho cheese and egg wash mixes for next time. Split the mixes in half, and use half the amount of water from the recipe. Store the rest in re-sealable plastic bags.

Look inside oven to make sure metal doors are closed on both sides. If one door is slightly open, use the pan tool to push it shut. If you pushed the pan too far, just follow steps 13 and 14, and start again.

Not making all of your pizza fills today? Save half of your marinara sauce, garlic herb cheese and egg wash mixes for next time. Split the mixes in half, and use half the amount of water from the recipe. Store the rest in re-sealable plastic bags.

Plug in your EASY-BAKE® Ultimate Oven, and turn it on. Preheat for 20 minutes.
Shape the dough into a ball. If the dough is too crumbly, add some water by wetting your fingers. Split the dough into 4 pieces.

1 Plug in your EASY-BAKE® Ultimate Oven, and turn it on. Preheat for 20 minutes.

2 Make the sauce. Pour 1 marinara sauce mix and 1 1/2 teaspoons of water into a bowl. Stir until smooth, and set aside.

3 Make the cheese. Pour 1 garlic herb cheese mix and 1 1/2 teaspoons of water into a bowl. Stir until smooth, and set aside.

4 Make the glaze. Pour 1 egg wash mix and 2 tablespoons of water into a bowl. Stir well, and set aside.

5 Make the pizza dough. Pour 1 pizza dough mix and 1 tablespoon of water into a bowl. Stir and press the mixture together until you form the dough.

6 Shape the dough into a ball. If the dough is too crumbly, add some water by wetting your fingers. Split the dough into 4 pieces.

7 Lightly spray the heart and skull molds with cooking spray. Press 1 piece of dough into each mold.

8 Spread a little bit of marinara sauce, then cheese in the middle of the dough. Flatten the other 2 pieces of dough, and lay them on top. Press the dough together around the edges.

9 Use a toothpick to loosen one corner. Then slowly peel the dough out and place on the sprayed baking pan.

10 Use a pastry brush or your finger to spread some glaze on top of the dough. Place pan in the baking slot.

11 Use the pan tool to push the pan into the baking pan into the cooling chamber. Let cool for 5 minutes.

12 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.

13 Bake for 12 minutes. When done, use the pan tool to push the pan into the cooling chamber. Let cool for 5 minutes.

14 Use the pan tool to slide the pan out of the oven. When finished, turn off and unplug oven.

Enjoy!
Plan an Easy-Bake® Party!

My Party Plan:
WHEN: ___________________________________________________________
WHERE: __________________________________________________________
THEME: __________________________________________________________
☐ Decorations: ____________________________________________________
☐ Games: __________________________________________________________
☐ Snacks: _________________________________________________________
☐ Beverages: ______________________________________________________
☐ ________________________________________________________________
☐ ________________________________________________________________

My Guest List:

Get Everything Together

Here’s everything you’ll need to bake!

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

3 pizza dough mixes
1 garlic herb cheese mix
1 marinara sauce mix
1 egg wash mix

guitar mold

skull mold

heart mold

Easy-Bake® Ultimate Oven

- baking slot
- power indicator light
- on/off switch
- cooling chamber
- storage drawer

pan tool

spatula

baking line

pan pusher

baking pan

Plan an Easy-Bake® Party!
Rockin’ Pizza Fills

THIS SET INCLUDES: 3 pizza dough mixes, 1 marinara sauce mix, 1 garlic herb cheese mix, 1 egg wash mix, 3 molds

Note To Parents:
• Please read the EASY-BAKE Ultimate Oven instructions thoroughly before making these mixes.
• Wash all pans 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.

Try this!

Pizza Pies

1 Split the dough into 6 pieces, and roll each piece into a ball.
2 Flatten each ball of dough and place on the sprayed baking pan.
3 Spread glaze and then marinara sauce on top of each dough.
4 Spoon the cheese into a plastic sandwich bag, and cut one corner.
5 Squeeze out short strings of cheese on top of the sauce.
6 Bake for 12 minutes.