Mini Sparkle Cakes
Makes 12 Sparkle Cakes, baked 6 at a time

Included:
• baking pan
• pan tool
• 1 EASY-BAKE® chocolate brownie mix
• 1 EASY-BAKE® vanilla frosting mix
• 1 packet rainbow sugar crystals

From your kitchen:
• cooking spray
• measuring spoons
• mixing bowl & spoons
• kitchen timer
• water

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

1. Plug in your EASY-BAKE® Ultimate Oven, and turn it on. Preheat for 20 minutes.
2. Spray the baking pan with cooking spray, and spread it evenly. Set aside.
3. Make the dough: Pour 1 chocolate brownie mix and 1½ teaspoons of water into a bowl. Stir until smooth. Set aside.
4. Stir and press the mixture together until it’s thick and doughy.
5. Spread frosting on the top of the cakes and sprinkle with rainbow sugar crystals. Save half the frosting and crystals for your second batch.
6. Press each ball down using the palm of your hand to make flat cakes. If needed, put a drop of water on your finger and smooth out any cracks.
7. Make sure the cakes are not higher than the edge of the pan. If they are, press down to flatten more. Place baking pan into the baking slot.
8. 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.
9. Bake for 1 minute.
10. Use the pan tool to push the pan all the way through into the cooling chamber. Let cool for 5 minutes. Do not leave pan tool in oven.
11. Use the pan tool to slide the baking pan out of the oven.
12. Use the pan tool to push the pan all the way through into the cooling chamber. Stop when the baking line on the handle lines up with the edge of the baking slot.

To make the frosting:
Pour 1 vanilla frosting mix and 1¼ teaspoons of water into a bowl. Stir until smooth. Set aside.

Tips for extra style, spoon frosting into a plastic sandwich bag. Cut one end with scissors, and create your own unique designs.

13. When finished, turn off and unplug oven.
14. Plug in your EASY-BAKE® Ultimate Oven, and turn it on.
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16. Spray the baking pan with cooking spray, and spread it evenly. Set aside.
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From Your Kitchen:

- water
- measuring spoons
- mixing bowls and spoons
- cooking spray
- flour (optional)
- plastic sandwich bag (optional)
- scissors (optional)
- wax paper or plastic mat

Get Everything Together

Here’s everything you’ll need to bake your Sparkle Cakes!

- 1 EASY-BAKE® chocolate brownie mix
- 1 EASY-BAKE® vanilla frosting mix
- 1 packet rainbow sugar crystals

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CAUTION - ELECTRIC TOY:

- This toy has a heating element, which can result in burns. 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.

SAFETY TIPS AND CAUTIONS:

- Adult Supervision Required. Hot oven interior, oven top, oven bottom and back. Do not touch!

CONSUMER INFORMATION:

- Contact information for EASY-BAKE® Ultimate Oven:
  - U.S.: 1-800-255-5516
  - Canada: 1-800-255-5516

DANGERS:

- To prevent electric shock, do not immerse EASY-BAKE® Ultimate Oven in water. Wipe clean with a damp cloth.

ELECTRICAL REQUIREMENTS:

- 120 volts AC only – 60 Hz. 100 Watts

ALWAYS:

- Hand-wash and dry pan before using for the first time, and after baking.
- Wash your hands before making food.
- Make sure oven rests flat on a level surface when in use.
- Use pan tool to move pan through oven.
- Allow oven, pan, and food to cool before handling.
- Turn off and unplug oven when not baking.

NEVER:

- Never leave empty pan or pan tool in oven.
- Never use plugged-in oven around water.
- Never leave plugged-in oven unattended.
- Never put your fingers in oven.

NOTE: 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. The oil is food-grade, non-toxic, and evaporates quickly. Do not immerse oven in water.

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.

Be sure you have everything listed. Check out these simple safety tips and reminders.

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