

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

1. Place the baking pan in the baking slot as shown.

2. Use pan pusher to push pan into baking chamber. Stop when the baking line on the handle lines up with the bottom edge of baking slot as shown. Do not use your hands to push pan in. Do not leave pan tool in oven.

Look inside the oven to make sure the metal doors are closed on both sides. If one door is slightly open, use the pan tool to push it shut. If the pan is sticking out on the other side, you'll need to push the pan all the way through (Step 3), take it out (Step 4) and start again (Step 1).

3. When baking time is done, use pan pusher to push pan all the way through to cooling chamber. Be careful - pan is hot! Allow pan to cool in the cooling chamber for 5 minutes.

4. When cooling time is done, use the spatula to remove the pan from the oven.

5. Turn off oven and unplug when finished baking. Wait for oven to cool, then wipe clean with a damp cloth.

Cheese Pizza Mixes

This set includes:
- 2 pizza dough mixes
- garlic herb cheese mix
- marinara sauce mix
- 1 egg wash mix

You will also need:
- EASY-BAKE Ultimate Oven, pan tool, baking pan, mixing bowls, measuring spoons, cooking spray, plastic sandwich bags, scissors, flour (optional), pastry brush (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.

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,
Cheese Pizzas
Makes 12 small pizzas
(Each pizza dough mix makes 6 crusts)

First Steps
- Preheat EASY-BAKE Ultimate Oven for 20 minutes.
- Spray baking pan with cooking spray.

Make the Sauce, Cheese & Glaze
1. Make the sauce: Pour 1 marinara sauce mix and 1 1/2 teaspoons of water into a bowl. Stir the mixture with a spoon, and set it aside for later.

2. Make the cheese: Pour 1 garlic herb cheese mix and 1 1/2 teaspoons of water into a bowl. Stir the mixture with a spoon, and set it aside for later.

3. Make the glaze: Pour 1 egg wash mix and 2 tablespoons of water into a bowl. Stir the mixture with a spoon, and set it aside for later.

Make the Pizzas
1. 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 a dough.

2. Use your hands to shape the dough into a ball. If the dough is too sticky, sprinkle flour on your hands.

3. Split the dough into 6 equal pieces. Roll each piece into a small ball.

4. Flatten each ball of dough like a pancake, and shape it into a circle.

5. Place the 6 pizza doughs on the sprayed baking pan.

6. Use a pastry brush or your finger to spread some glaze on top of the dough.

7. Spread marinara sauce on top of the pizza dough. (Be sure to save half of the sauce for your second batch of pizzas!)

8. Spoon the cheese into a plastic sandwich bag, and cut a small hole in one corner. Squeeze out strings of cheese on top of the sauce. (Be sure to save half of the cheese for your second batch of pizzas!)

9. Time to Bake! (Turn to Baking Basics for cooking instructions.)
Baking Time: 12 minutes.

10. Repeat the steps to make 6 more pizzas using your other pizza dough mix.

Enjoy!

Try this!
Look for the Rockin' Pizza Fills Refill & Tool Kit to make rock star pizza pockets! (sold separately)