Mixes
1 chocolate cake mix
1 pink fondant mix
1 white fondant mix
1 vanilla frosting mix

THIS SET INCLUDES:
- Microwave Container and Lid (microwave safe)
- Fondant Covered Mold with Removable Bottoms
- Fondant Decorations Mold
- Double-Sided Turning Plate
- Fondant Crease Mold with Removable Lids
- Measuring Spoon
- Cake Pan with Removable Lids (microwave safe)

Gift Box Assembly

Assembles the gift box as shown, and place your cake inside.

Baker’s Tips
- Allow your cakes within 10 minutes of preparation, or more them in an airtight container in the refrigerator.
- If your fondant is too dry to mold, add a dab of water to your fingertips.
- If you add too much water to your fondant, add a pinch of flour or powdered sugar, or let it air-dry for a bit.
- If left uncovered, fondant will harden in 12–15 minutes. Work with 1–2 colors at a time for the best results.
- If your fondant starts to harden before you are finished decorating, try adding a few drops of water and having an adult microwave it for 3 seconds. It does not mix, this will make your fondant more flexible again.
- Use a wooden pick or toothpick to pop fondant decorations out of the molding tools, and to clean leftover bits of fondant out of the tools between each use.
- If fondant sticks to molding tools, use cooking spray for easier removal.

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Stylin’ Sweets
TM

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Microwave & Style™

Create fun-filled treats with the Present Surprises® Brownie Kit! (sold separately)

Look for MICROWAVE & STYLE refill packs for all the mixes you need to make designer desserts. (Each sold separately)

Visit www.EasyBake.com for online instructions and tips.
Easy Bake Microwave & Style Cake Kit

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Create your own Cakes, Cookies & Personal Surprises®

Load for MICROWAVE & STYLING

Ready in 1.25 minutes

Stylin' Sweets

TM

THIS SET INCLUDES
Printed Instructions, Box, Cake Kit, Decorations, Parchment Paper, Stamps & Nozzles

мес Filled Basket Cake Kit, Chocolate Basket Toppers, Chocolate Sprinkles, Cupcake Kit, Happy Birthday Stamps

Baker’s Tips

Temperature: 285°F for 1 minute 15 seconds. You may need to adjust cooking time. For most cakes, 1 minute 15 seconds is perfect. For Nutella® Chocolate Cakes, try 1 minute 15 seconds + 10 additional seconds, for extra chocolate flavor. 

To make Pennant Surprise®, 1. Mix 2 tbs Nutella® with 1 cup milk to form creamy mixture. 2. Pour Nutella® Mixture evenly into the 3 molds. 3. Press in the 3 Stamps. 4. Place 1 Sprinkle on each end of Pennant. 5. Place Mold over Bakin' Basket. 6. Microwave 1 minute 15 seconds, stir, and microwave additional 10 seconds. 7. In 10 seconds, remove mold, cool, then carefully bend edges of mold to release cake. Store in an airtight container.

Easy Bake Microwave & Style Cake Kit

1. Read instructions. 2. Prepare the ingredients. 3. Mix the ingredients. 4. Bake the cake. 5. Serve the cake.

Ages 8+

CAUTION:

DO NOT EXPLODE BASKET IN MICROWAVE. Do not exceed 1 minute 15 seconds maximum as this may damage the Baking Basket. 

Requires participation.
NOTE TO PARENTS.

- Only components marked “microwave safe” may be used in a standard 700-1600 watt microwave oven by an adult. Cooking times may vary according to microwave wattage.
- DO NOT use microwave-safe components in your conventional oven, toaster oven, conventional oven, half-time microwave oven or EASY-BAKE oven.
- Wash cookware and tools by hand before and after use. Make sure children wash their hands before using the mixer.
- Cool and tools for use with EASY-BAKE Microwave & Style food mix only.
- Retain instructions for future reference.

STAIN ADVISORY.

Mixes may cause staining. Cover your entire workspace with wax paper or a nonstick baking mat. If dry mix is spilled, DO NOT wipe it up with water. Use a stiff, dry brush or a vacuum. If wet mix is spilled, wash immediately with soap and water.

NOTE: The top of your microwave container lid changes from brown to pink when it is too hot to touch. After microwaving, always wait for it to return to its original color before handling.

FONDANT-COVERED CAKES

Makes 3 cakes, baked 1 at a time

YOU WILL NEED

Stylin’ Sweets Cake Kit

Ingredients
- Cake Mix
- Fondant Mix
- Vanilla Frosting Mix
- Water

From Your Kitchen
- Rubber Spatulas
- Rolling Pin
- Small Bowls
- Cooking Spray
- Paper Towel
- Flour or Powdered Sugar
- Wax Paper and Paper Towel

STEP 1: Get ready!
Gather all of your ingredients and tools. Tape down wax paper or use a nonstick baking mat to cover your workspace.

STEP 2: Make your cake.

1. Pour 1 cake mix and 1 cup of water into a bowl. Stir until smooth.
2. Place the removable insert into the cake pan. Lightly spray cooking spray into the cake pan. Wipe away any extra spray with a paper towel.
3. Spread batter into the cake pan. Fill 1/4 way up to the fill line. Tap pan on countertop until batter settles evenly.
4. Place the pan in the microwave container and cover with the lid. Ask an adult to microwave the cake on HIGH for 15 minutes.
5. Leave the lid on and let the container cool for 1-5 minutes.
6. Remove lid and set aside. Use a spatula to push down and flatten top of cake. Let cake cool completely before removing from pan.

Tip: Begin STEP 2 while cake cools.

7. To remove cake, slowly lift the pan insert. Gently lift cake off of the insert.

STEP 3: Make your fondant.

1. Pour 1 fondant mix and 1/2 cup of water into a bowl. DO NOT ADD EXTRA WATER.
2. Mix well using a rubber spatula. You will start to form small clumps of fondant. Be patient—it takes time to blend together.
3. Now use your hands to press all of the fondant clumps together in the bowl.
4. Pick up the piece of fondant and spread it together in your hands. Roll it in your hands to form a ball.
5. Now your fondant should start to feel a lot like clay—smooth and easy to mold in your hands.

If fondant feels sandy, it is too dry. Use your finger tip to add a little more water. Then continue to press the fondant in your hands.

If fondant feels sticky, it is too wet. Leave it in the bowl and mix in a pinch of flour or powdered sugar. If needed, let fondant air dry for a while. Sprinkle flour or powdered sugar on your hands before picking up the fondant.

STEP 4: Decorate your cake.

1. Make sure that the removable bottom of the fondant cover mold is in place.
2. Take a little less than 1/4 of your ball of fondant. Press it into the shape of the mold. Use your fingers to spread onto the sides and bottom. Leaving a space to fit your cake inside.
3. Fit cake into the fondant-covered mold.
4. Now turn it over and push the bottom out to get a fondant-covered cake!

STEP 5: Cover your cake.

1. Make sure that the fondant is evenly spread over the top and sides of the cake. Trim any excess fondant with a knife or the base of the mold.

STEP 6: Decorate your cake.

1. Make rubbers with fondant.

Attach with frosting.

2. Press patterns into fondant.

3. Top with fondant decorations.

4. Bend mold or use a toothpick to push out any excess.
NOTE TO PARENTS.
- Only components marked “microwave safe” may be used in a standard 700-1600 watt microwave oven by an adult.
- Cooking times may vary according to microwave wattage.
- DO NOT use microwave-safe components in your conventional oven, toaster oven, conventional oven, half-time microwave oven or EASY-BAKE oven.

Cakes
- Make 1 cake at a time.

YOU WILL NEED
Stylin’ Sweeter Cake Kit
Ingredients
Cake Mix
Fondant Mix
Vanilla Frosting Mix
Water
From Your Kitchen
Rubber Spatulas
Rolling Pin
Small Bowls
Cooking Spray
Paper Towel
Flavor or Powdered Sugar
Wax Paper and Toothpick

STEP 1: Get ready!
Gather all of your ingredients and tools. Tape down wax paper or use a nonstick baking mat to cover your workspace.

STEP 2: Make your cake.
1. Pour 1 cake mix and 1 cup of water into a bowl. Stir until smooth.
2. Place the removable insert into the cake pan. Lightly spray cooking spray onto the cake pan. Wipe away any extra spray with a paper towel.
3. Spoon batter into the cake pan. Fill 2/3 way up to the fill line. Tap pan on counter until batter settles evenly.
4. Place the pan in the microwave container and cover with the lid. Ask an adult to microwave the cake on HIGH for 45 seconds.
5. Leave the lid on and let the container cool for 1-2 minutes.
6. Remove lid and set aside. Use a spatula to press down and flatten top of cake. Let cake cool completely before removing from pan.

PUN TIP
Blend & color to get another!
After making two colors of fondant, take a piece of each color and blend them together in your hands.
1/8 pink fondant + 1/8 white fondant = LIGHT PINK

STEP 3: Make your fondant.
1. Pour 1 fondant mix and 1/4 cup of water into a bowl. DO NOT ADD EXTRA WATER.
2. Mix well using a rubber spatula. You will start to form small clumps of fondant. Be patient—it takes time to blend together.
3. Now use your hands to press all of the fondant clumps together in the bowl.
4. Pick up the pieces of fondant and squeeze it together in your hand. Roll in your hands to form a ball.
5. Now your fondant should start to feel a lot like clay—smooth and easy to mold in your hands.

Note: If fondant feels sticky/ too dry, use your fingertips to add a little more water. Then continue to squeeze the fondant in your hands.
If fondant feels sticky, it is too wet. Leave it in the bowl and mix in a pinch of flour or powdered sugar. If needed, let fondant air dry for a while. Sprinkle flour or powdered sugar on your hands before picking up the fondant.

STEP 4: Decorate your cake.
Make rubbers with fondant.

TIP
Attach with frosting.
Press patterns into fondant.
Top with fondant decorations.

STEP 5: Cover your cake.
1. Make sure that the removable bottom of the fondant cover mold is in place.
2. Take a little less than 1/4 of your ball of fondant. Press it into the shape of the mold. Use your fingers to spread out the sides and bottom. Leaving a space to fit your cake inside.
3. Flip cake into the fondant-covered mold.
4. Now turn over and push the bottom out to get a fondant-covered cake!

Tip:

Bend mold or use a toothpick to press out any air bubbles.

STAIN ADVISORY.
Mixes may cause staining. Cover your entire workspace with wax paper or a nonstick baking mat. If dry mix is spilled, DO NOT wipe it up with water. Use a stiff, dry broom or a vacuum. If wet mix is spilled, wash immediately with soap and water.

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