

Caution: Electric Toy

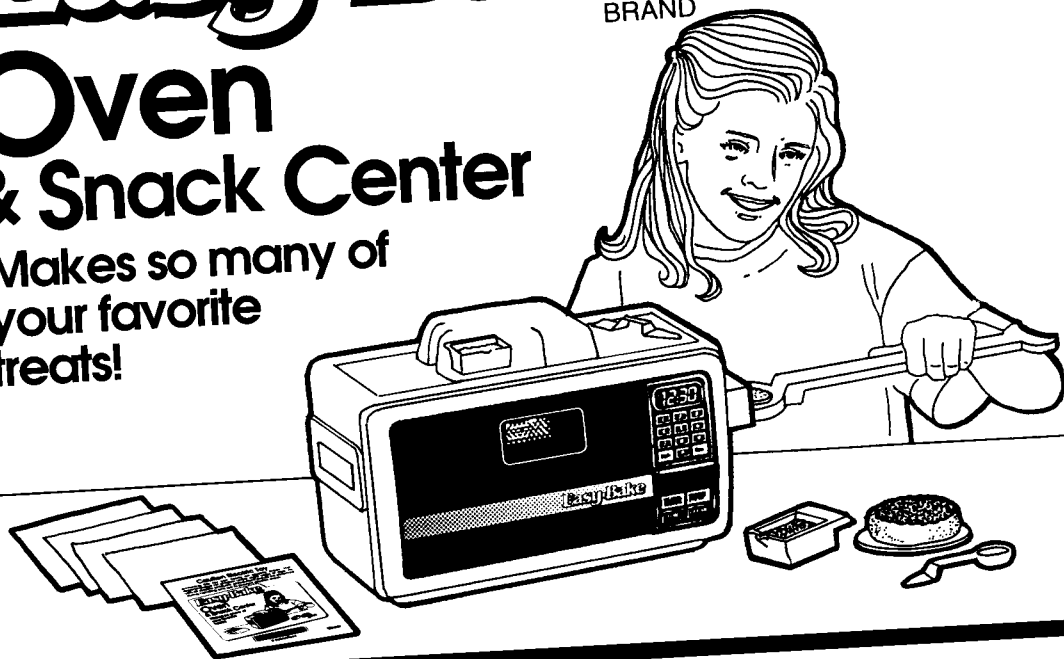
Immersing this toy can cause an electric shock. Not recommended for children under eight years of age. As with all electric products, precautions should be observed during handling and use to prevent electric shock.

Easy-Bake[®]

BRAND

Oven & Snack Center

Makes so many of
your favorite
treats!



Recipe Book

& Instructions

Kenner

ADULT SUPERVISION RECOMMENDED

HOT HOT Pans and food. Handle carefully.
Oven Interior, Oven Top and Oven Back. Do not touch.

WARNING: Shock Hazard. Pull plug out of receptacle before removing back and changing light bulb. Do not use light bulbs larger than 100 watts.

ALWAYS: Unplug Oven when not baking. Use Pan Handler to move pans through Baking Chamber. Allow Oven, Pans and Food to cool before handling. Wash all utensils before using the first time.

NEVER: Use plugged-in Oven around water at any time. Never leave plugged-in Oven unattended or unassembled. Never push Pans of Oven with your fingers. Do not leave empty Pans or Pan Handler in Oven.

DANGER: To prevent electric shock, do not immerse Oven in water. Wipe clean with damp cloth. We recommend that you periodically examine the toy for potential hazards and that any potentially hazardous parts be repaired or replaced.

DO NOT use bulbs of higher wattage, long life or soft white type bulbs.
**120 Volts A.C. only-
60 Hz 100 watts.**

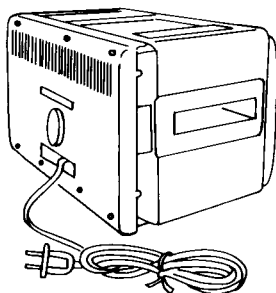


CAUTION: Adult supervision recommended. Internal metal edges. Care should be taken during installation of the light bulb. Phillips screwdriver required.

LET'S GET READY

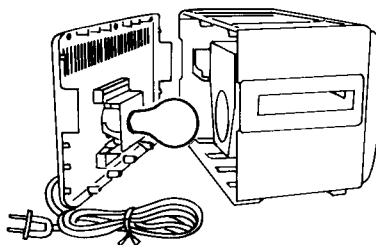
Remove Back of Oven

- Turn oven so that the back is toward you.
- Using a Phillips screwdriver, remove the seven (7) screws from the panel and lift panel out.



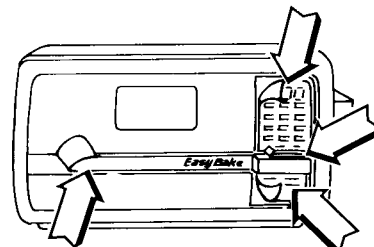
Install Light Bulb

- Install one **regular frosted or standard 100 watt bulb** into socket in panel.
- Do not use long life, soft white, high efficiency or bulbs of higher or lower wattage, or oven will not work correctly.
- Replace panel and seven screws.



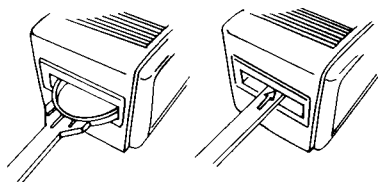
Labels

- Apply labels to Easy-Bake® Oven as shown.

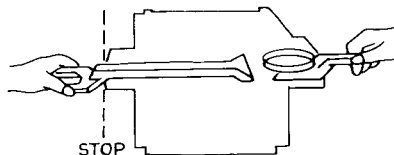


HOW TO USE YOUR EASY-BAKE® OVEN BAKING TOY

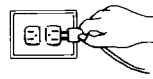
For best results, oven must be level.



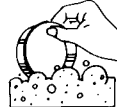
- Using the pan handler, slide pan into baking chamber until arrow lines up with edge of chute.



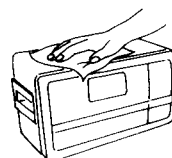
- After baking, push pan into cooling chamber with other end of pan handler. Push all the way up to the 'stop' on the pan handler.
- Cool for 10 minutes in cooling chamber, and use the pan handler to remove from oven.



- When you are finished baking, unplug oven.



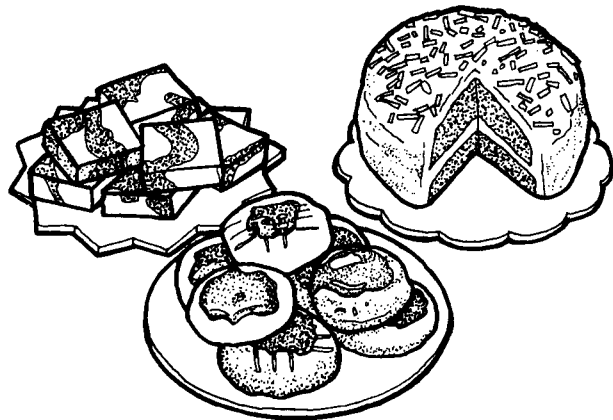
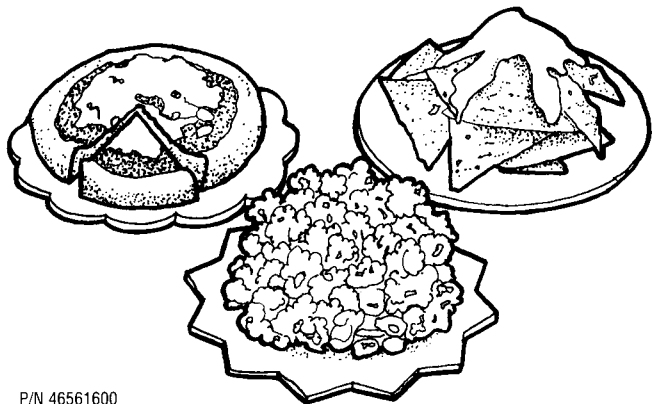
- Wash your pans and utensils in warm soapy water. Rinse and dry.



- Wipe oven, do not immerse in water.

Treats to Warm or Melt In Warming Cups:

- Chocolate Chips
- Peanut Butter Chips
- Canned Frosting
- Peanut Butter
- Marshmallow Creme
- Soft Processed Cheese Spread
- Butter
- Jams and Jellies
- Syrup
- Salsa
- Barbeque Sauce
- Honey
- Honey Butter
- Apple Butter
- Fudge and Chocolate Topping
- Caramel Topping
- Butterscotch Topping



Treats to Which Sweet Toppings Can Be Added:

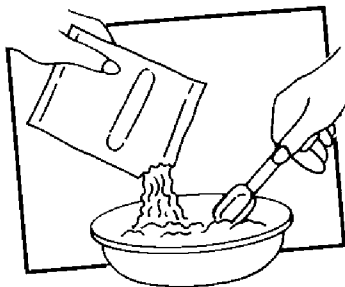
- Cookies
- Cakes
- Ice Cream
- Pancakes
- Biscuits
- Toast
- Fruit
- Waffles
- Muffins

Treats to Which Cheese Toppings Can Be Added:

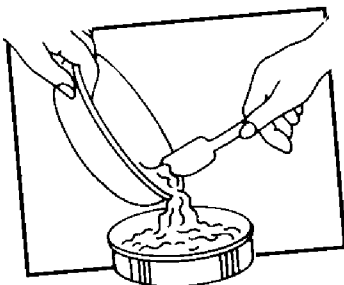
- Nachos
- Pretzels
- Vegetables
- French Fries
- Macaroni

Brownies

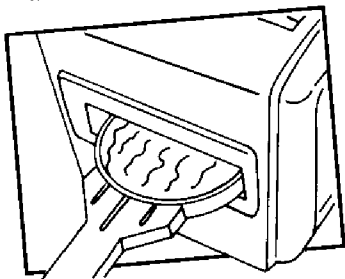
- Makes one pan of brownies
- Preheat Easy-Bake® Oven for 15 minutes.
- Grease and flour baking pan.



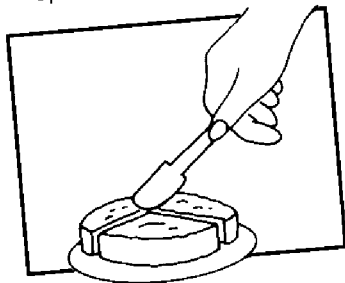
1. Pour contents of mix envelope into mixing bowl. Add 2 teaspoons of water and mix with a spoon until smooth.



2. Slowly pour batter into the baking pan. Scrape mixing bowl clean with rubber scraper. Spread batter evenly.



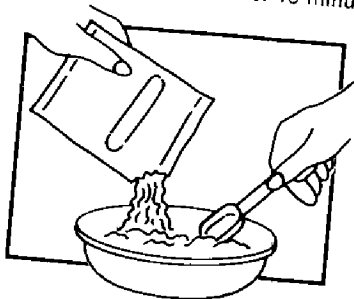
3. Bake in Easy-Bake Oven® for 12 minutes. Carefully remove baking pan from oven with pan handler. Allow pan to cool in cooling chamber for 10 minutes.



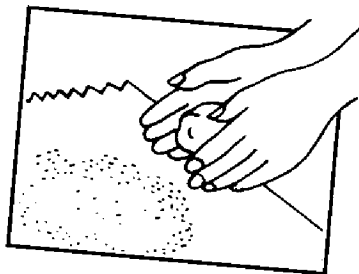
4. Remove brownies from baking pan when cool and cut into pieces.

Sugar Cookies

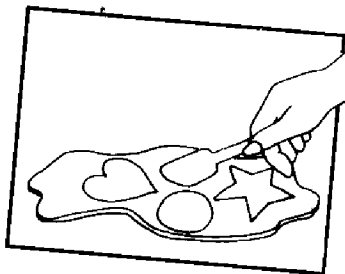
- Makes about seven cookies.
- Preheat Easy-Bake® Oven for 15 minutes.



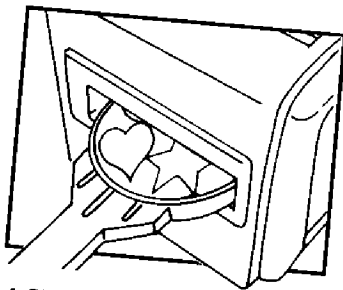
1. Pour contents of mix envelope into mixing bowl. Add 1 teaspoon of water and mix with a spoon. Press dough against side of mixing bowl until it clings together.



2. Cut a sheet of waxed paper and sprinkle it with a teaspoon of flour. Roll dough into a ball with your hands.



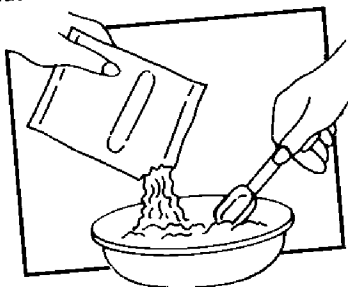
3. Place dough on waxed paper and roll it out. Cut into shapes you want. Use all the dough.



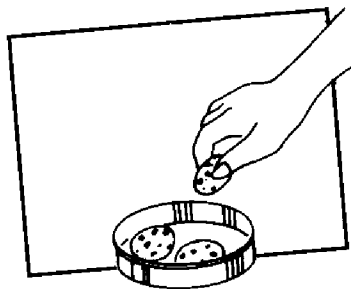
4. Place dough shapes in ungreased baking pan. Bake in Easy-Bake® Oven for 6 minutes. Allow pan to cool in cooling chamber for 10 minutes.

Chocolate Flavored Chip Cookies

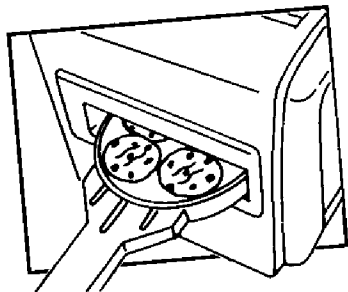
- Makes about seven cookies.
- Preheat Easy-Bake® Oven for 15 minutes.
- Grease baking pan.



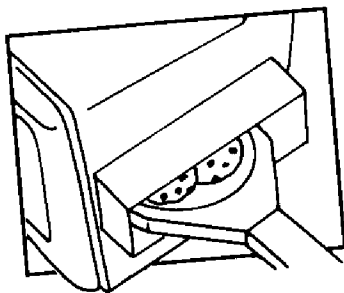
1. Pour contents of mix envelope into mixing bowl. Add 1 teaspoon of water and mix with a spoon.



2. Drop dough by small amounts into the baking pan. Bake about 3 cookies in a pan at one time.



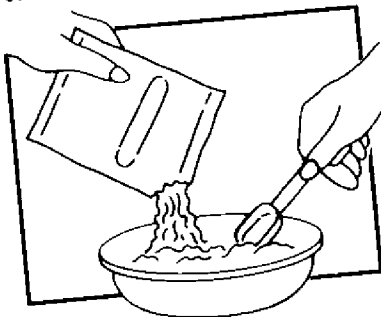
3. Bake in Easy-Bake® Oven for 7-8 minutes.



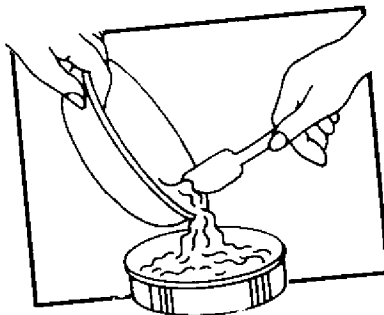
4. Allow to cool in cooling chamber for 10 minutes, and carefully remove baking pan from oven with pan handler.

Devils Food Cake & Yellow Cake

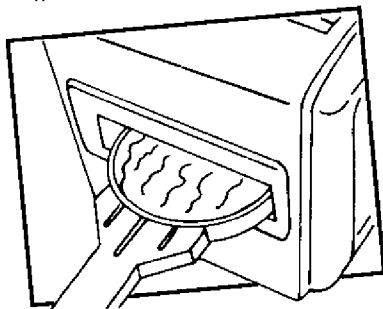
- Makes a one-layer cake.
- Preheat Easy-Bake™ Oven for 15 minutes.
- Grease and flour baking pan.



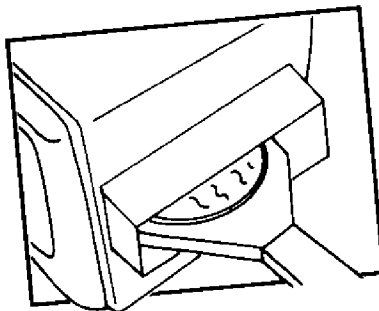
1. Pour contents of mix envelope into mixing bowl. Add 3 teaspoons of water and mix with a spoon until smooth.



2. Slowly pour batter into the greased and floured baking pan and spread evenly.



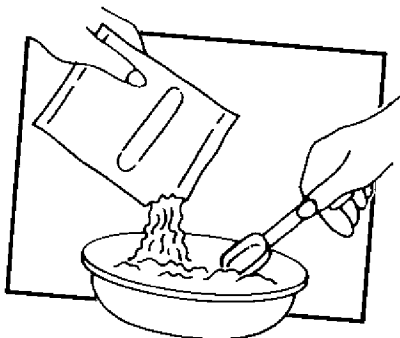
3. Using the pan handler push pan into oven until arrow lines up with edge of chute. Bake in Easy-Bake Oven for 12 minutes.



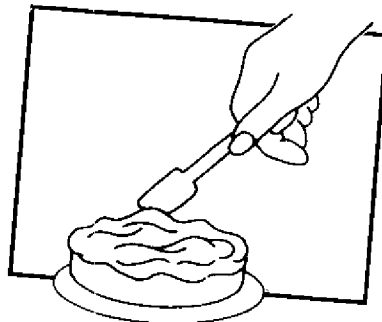
4. Allow to cool in cooling chamber for 10 minutes, and carefully remove baking pan from oven with pan handler.

Frosting

- Makes enough for a one-layer cake.



1. Pour contents of mix envelope into mixing bowl. Add 1 teaspoon of warm water, and stir with spoon until smooth.

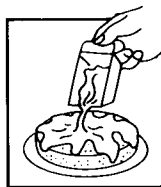
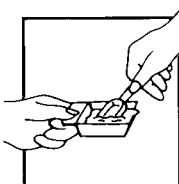


2. Spread frosting over cake with spatula.

RECIPES USING YOUR WARMING CUPS ON TOP OF OVEN

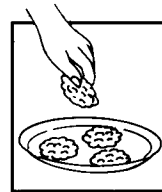
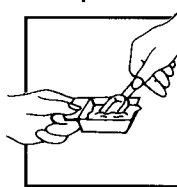
(Preheat Easy-Bake® Oven for 15 minutes before doing any of these recipes.)

Chocolate Drizzle Icing



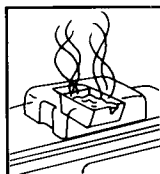
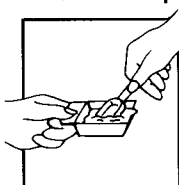
Pour 1-1/2 teaspoons of water into the warming cup. Gradually add the entire package of frosting mix, stirring until mixture is smooth. Put on top of oven and cover. Warm for 9 minutes. Drizzle over cake or cookies. You can even use it as a dip if you want. (You can add 1 teaspoon of creamy peanut butter to the warm drizzle. Warm for 5 minutes longer.)

Krispie Treats



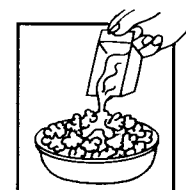
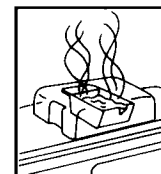
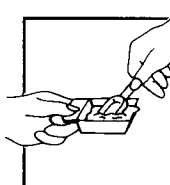
Place 1 teaspoon of margarine or butter and 2 teaspoons of Marshmallow Creme in the warming cup. Put on top of oven and cover. Warm for 9 minutes stirring occasionally. Half fill the other warming cup with puffed rice cereal. Thoroughly mix the puffed rice cereal with the warmed mixture of margarine/butter and Marshmallow Creme in a bowl. Take a small amount from the bowl and form a cookie shape. Place it on a plate. Refrigerate for about 1/2 hour or until firm.

Nacho Chips



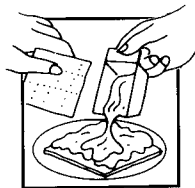
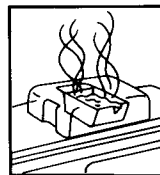
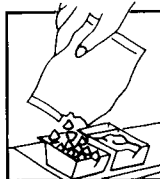
Mix 4 teaspoons of soft processed cheese spread and 1 teaspoon of water in the warming cup. (Water will mix into the cheese as it warms and you stir). Place on the warming oven and cover. Remove cover occasionally to stir mixture. Warm until softened (about 9 minutes). Pour on Nachos or use as a dip.

Caramel Corn



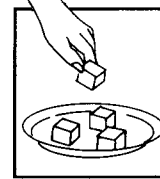
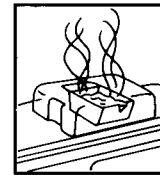
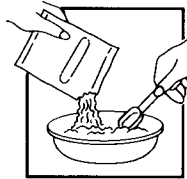
Place 2 teaspoons of caramel topping in the warming cup. Put on top of oven and cover. Warm for 9 minutes. Drizzle the warm mixture over 1/2 cup of unsalted popcorn in a bowl. Stir the popcorn in the bowl to help coat it with the caramel.

S'Mores



Half fill one warming cup with mini chocolate chips. In the other, put 2 teaspoons of marshmallow creme. Put on top of oven and cover. Warm for 6-9 minutes, stirring occasionally. Pour chocolate onto one graham cracker and the marshmallow onto another. Sandwich them together and enjoy!

Fudge DO NOT COOK IN OVEN! (See below.)



Pour contents of fudge mix into a mixing bowl. Add 1 teaspoon of water. Mix with a spoon until all dry powder is mixed. Do not add more than 1 teaspoon of water. It is normal for mix to seem dry until completely stirred and a batter forms. Lightly grease a warming cup. Place mixture in the warming cup and pat down. Place on **TOP** of oven and cover. Warm for 9 minutes. Remove from top of oven and let cool for 15 minutes. Cut and serve.