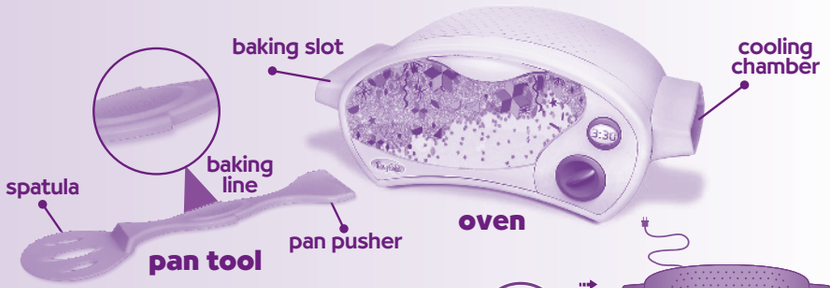
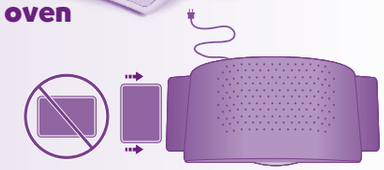
Baking Basics

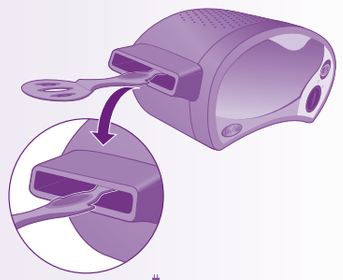


1. Place the baking pan in the baking slot as shown.

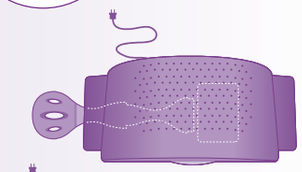


2. Use pan pusher to push pan into baking chamber. Stop when the baking line on the handle lines up with the bottom edge of baking slot as shown. **Do not use your hands to push pan in. Do not leave pan tool in oven.**

   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).

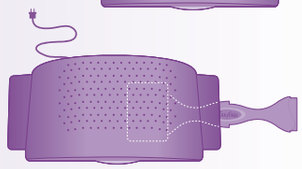


3. When baking time is done, use pan pusher to push pan all the way through to cooling chamber. **Be careful — pan is hot!** Allow pan to cool in the cooling chamber for 5 minutes.



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.



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Cooking times may vary. Product and colors may vary. Retain this information and instructions for future reference. Food items manufactured for Hasbro, Inc. © 2019 Hasbro, Pawtucket, RI 02861-1059 USA. All Rights Reserved. TM & ® denote U.S. Trademarks. PN00041887

Questions?
Call 1-800-255-5516

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

AGES 8+
ADULT SUPERVISION REQUIRED.

Easy-Bake Ultimate Oven

BAKING STAR edition



Red Velvet & Strawberry Cakes

naturally and artificially flavored mixes

THIS SET INCLUDES:
- 1 red velvet cake mix
- 1 strawberry cake mix
- 1 vanilla frosting mix
- 1 pink frosting mix
- 1 pack of heart-shaped confetti

YOU WILL ALSO NEED:
EASY-BAKE Ultimate Oven, pan tool and baking pan • water • cooking spray • measuring spoons • mixing bowls • spoons or spatulas • butter knife • kitchen timer • paper towels • 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.
- Hand-wash and dry baking pan before using for the first time, and after baking.

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.

Red Velvet & Strawberry Cakes



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

2. **Make the red velvet cake batter:** Pour 1 red velvet cake mix and 4 teaspoons of water into a bowl. Break up any lumps and stir until smooth.



3. Lightly spray the baking pan with cooking spray. Spread evenly.

4. Spoon the batter into the baking pan. Spread evenly. **Tip:** If the batter is too thick, add a few drops of water and stir.



5. **Time to Bake!** Turn to Baking Basics on the back page and follow the instructions. Baking Time: 16 minutes.

6. After removing the cake from the oven, let it cool completely. Once cool, slide a butter knife around the edge of the cake and remove the cake from the pan. Hand-wash and dry the baking pan.

7. **Make the strawberry cake batter:** Pour 1 strawberry cake mix and 5 teaspoons of water into a bowl. Break up any lumps and stir until smooth.



Repeat steps 3, 4, 5 and 6. Follow the Baking Basics steps again to bake the strawberry cake.



8. **Make the frosting:** Pour 1 vanilla frosting mix and 1½ teaspoons of water into a bowl.

   Pour 1 pink frosting mix and 1¼ teaspoons of water into a different bowl.

   Break up any lumps and stir each until smooth.



9. Spread one of your frostings on the bottom-layer cake. Then place the other cake on top.

10. Cut the two-layer cake into sections (as shown below). Spread your other frosting over the tops of each section and decorate with heart-shaped confetti.

Enjoy!

How to slice it!

1 two-layer cake



4 two-layer cake bars



8 two-layer cake squares



Combination:
2 cake bars + 4 cake squares

