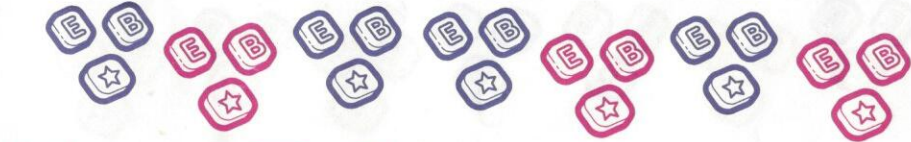




To Make Green Letters

If you combine the blue and yellow powders, you can create green letters! Just make sure the TOTAL amount of powder you put in the bag is 5 teaspoons.

Product and colors may vary.
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Easy-Bake®

Ages 8 & Up
 65622/65597 Asst.

Bubble Gum Flavored Cakes Bake Set

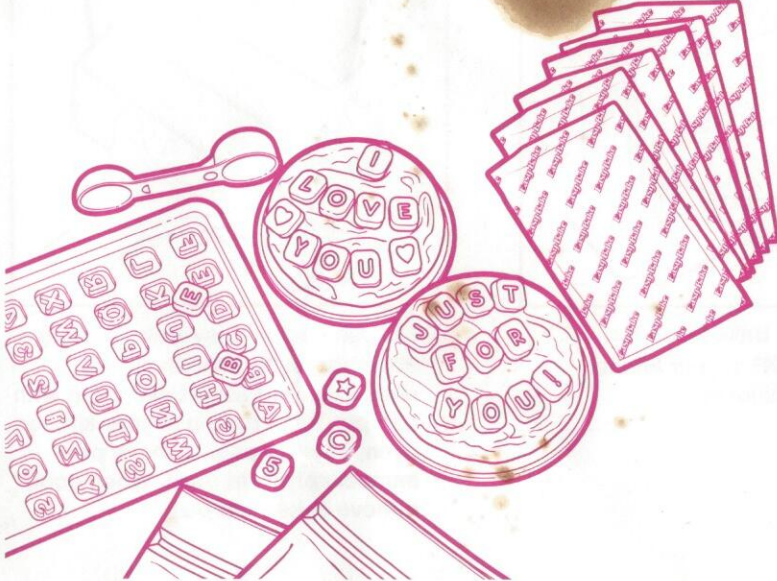
Note to Parents: Wash all parts thoroughly before use.
Mixes can also be used in your kitchen oven.

This set includes:

- 2 white cake mixes
- 2 bubble gum-flavored frosting mixes
- yellow sugar decoration powder
- blue sugar decoration powder
- sugar decoration mold
- spoon
- 2 resealable plastic bags

You will also need:

- baking pan
- margarine and flour, or non-stick cooking spray
- mixing bowl
- water
- teaspoon
- spoon
- spatula



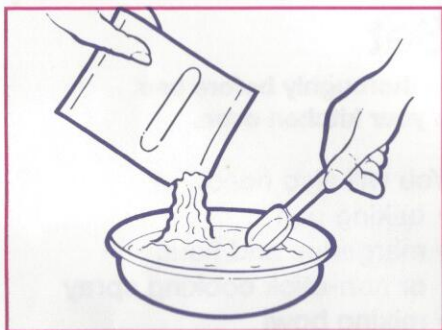
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White Cake

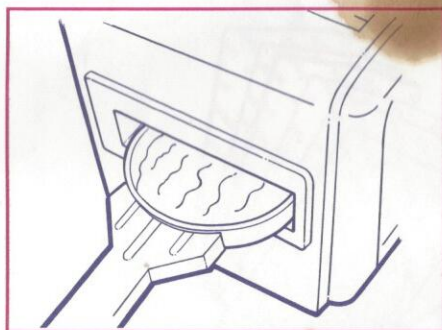
- Each packet makes a one-layer cake.
- Preheat Easy-Bake® Oven for 15 minutes, or ask an adult to preheat kitchen oven to 375°.
- Grease and flour pan, or spray pan with non-stick cooking spray.



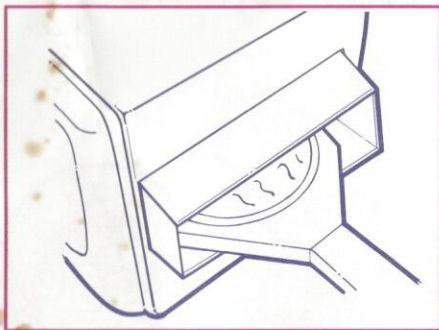
1. Pour one cake mix into bowl. Add 3 teaspoons of water, and mix with spoon until smooth.



2. Pour batter into pan and spread evenly.



3. Bake in Easy-Bake Oven for 12 minutes, OR in your kitchen oven for 12 minutes.



4. Let pan cool in Easy-Bake cooling chamber for 10 minutes, then remove it from Easy-Bake Oven with pan pusher. If baking in your kitchen oven, have an adult remove pan immediately from oven. When cool, remove cake from pan.

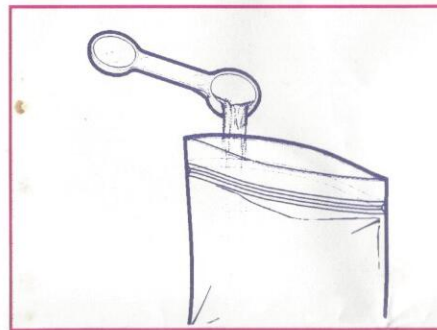


Bubble Gum-Flavored Frosting

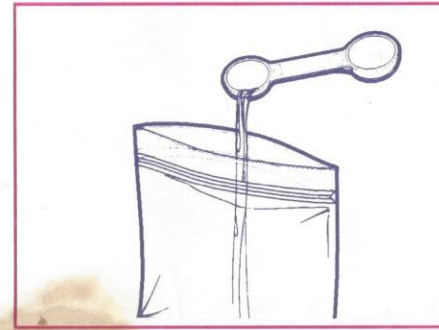
- Each packet makes enough for a one-layer cake.
1. Pour one frosting mix into bowl. Add 3/4 teaspoon of warm water, and stir with spoon until smooth. (For thinner frosting, stir in droplets of water to desired consistency.)
 2. Spread frosting over cooled cake with spatula. Decorate with make-your-own sugar letters (see the following instructions).

To Make Sugar Letters

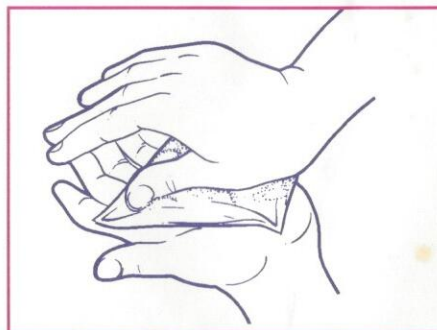
- Each packet makes about 25 letters.



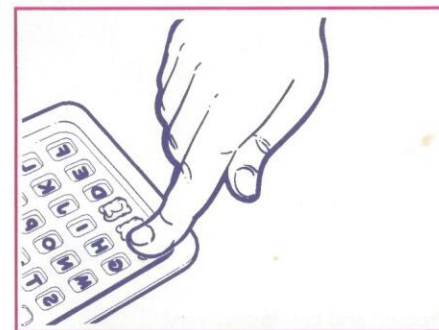
1. Place 5 level teaspoons (use large end of spoon provided) of sugar decoration powder in plastic bag.



2. Place 3/4 milliliter (use small end of spoon provided) of water in plastic bag.



3. Seal bag. Thoroughly mix water and powder by kneading bag until mixture is all the same color, and has a slightly moist, sandy appearance. (Mixture should hold together when pinched.)



4. Press mixture into letter molds. Immediately flip over mold sheet and tap it to make the letters come out. Letters will harden within 5 minutes. Now you can decorate your cake!

Note: If letters do not come out of molds when you tap mold sheet, it will be necessary to place the mold sheet in water to dissolve the mixture.

