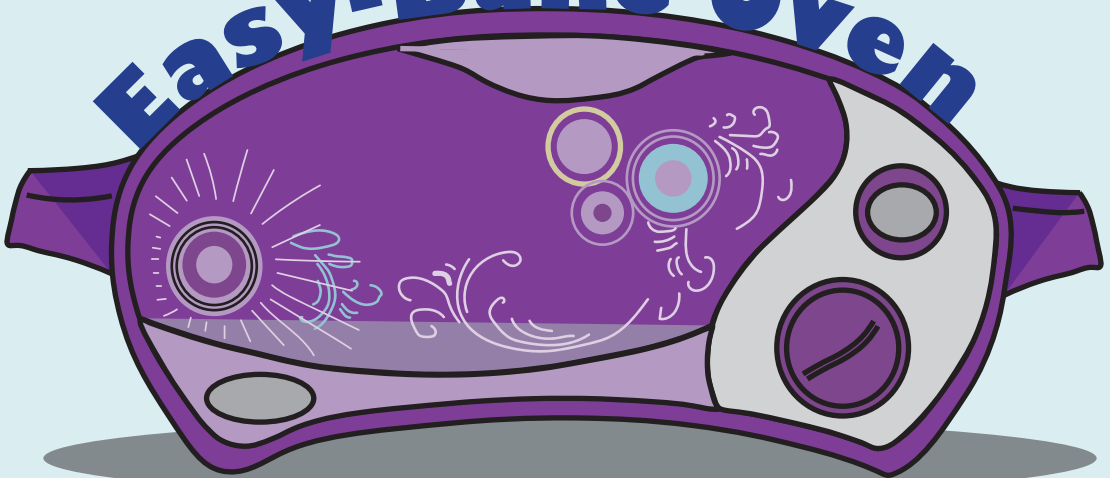


Easy-Bake oven



Cookbook

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Introduction

The Easy-Bake Oven is a working toy oven. This was mainly for children to produce their own foods from their own workstation. It involves recipes that are simple and that give results in minutes! This product has helped children learn about the basic methods of baking.

The American toy company **Kenny Products** introduced the Easy-Bake Oven in 1963. This would continue to be manufactured by the toy company Hasbro. Hasbro's production of the oven would later come with various designs, mechanics, and recipes. In 2006, the layout of the oven changed. It transformed the methods of cooking from the 90s push-through oven arrangement. 2011 marked a new era with the Easy-Bake Ultimate Oven that had safer heating methods.

During 2007, the ovens were discontinued for their dangerous heating elements. The new models have safer ovens that feature a non-bulb heating element.

The productions of the Easy-Bake Oven often include a set of baking pans, cake, cupcakes, cookies, and brownie mixes, frostings, toppings, paper wraps, and an instructions or recipes booklet.

When given a box set full of cooking materials there is a variety that is specific for that set. There is the opportunity to purchase refills of ingredients as well.

Basic Instructions

1. Place the baking pan in the baking slot.
2. Use a pan pusher to push the pan into the baking chamber. Stop when the baking line on the handle lines up with the bottom edge of the baking slot as shown. Do not use your hands to push the pan in. Do not leave the pan tool in the oven.
3. 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.
4. When baking time is done, use a pan pusher to push the pan all the way through to the cooling chamber.

Be careful - the pan is hot!

Allow the pan to cool in the cooling chamber for **5 minutes**.

5. When cooling time is done, use the spatula to remove the pan from the oven.
6. Turn off the oven and unplug when finished baking. Wait for the oven to cool, then wipe clean with a damp cloth.

Warnings:

Please read the EASY-BAKE Ultimate Oven instructions thoroughly before making the recipes.

Make sure children wash their hands before using the mixes.

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.

What you need:

EASY-BAKE Ultimate Oven supplies: pan tool and baking pan • measuring spoons • mixing bowls and spoons • cooking spray • plastic sandwich bags (optional) scissors (optional) • wax paper or plastic mat

From your kitchen:

- cooking spray (nonstick)
- measuring spoons
- mixing bowls
- kitchen timer
- water
- wax paper or plastic mat
- spoons or spatulas
- paper towels
- toothpick or butter knife
- plates
- flour
- rolling pin

Certain supplies and ingredients would be required for each recipe. Make sure to read through the recipe instructions before starting.

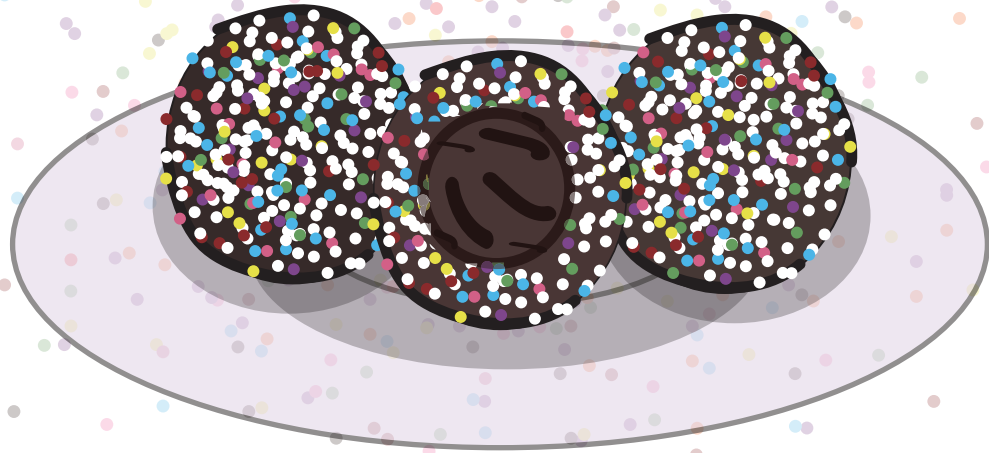
You could also bake in a regular oven as well! When using mixes in your kitchen oven, bake at about **375°**.

Tip: If the dough is too sticky, you can spoon it into a plastic sandwich bag from home, cut one corner with scissors, and squeeze drops of dough onto the pan.

Chocolate Truffles (makes 6 at a time)

Ingredients:

- 2 devil's food cakes mixes
- 2 chocolate frosting mixes
- 2 sprinkles packets



Steps:

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

Make the batter:

- 2 Pour 1 devil's food cake mix and **5 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.

Make the frosting:

- 1 Pour 1 chocolate frosting mix and **1 teaspoon** of water into a bowl. break up any lumps and stir until smooth.
- 2 Crumble the cake in a separate bowl. Then add half of the frosting to the cake crumbs. Use a spoon or spatula to mix the frosting and cake crumbs together.
- 3 Use your hands to press and squeeze the mixture together and form a ball.
- 4 Split the ball into **6 smaller pieces**. Roll each piece in your hands until smooth and round (about 1 inch thick).
- 5 Spread a thin layer of the remaining frosting around each ball. Then cover them with tiny round sprinkles.

Note: Clean the baking pan and repeat these steps to make six more chocolate truffles now, or turn your oven off and save the rest of your mixes for later!

Chocolate Chip Cookies

(makes 6 at a time)

Ingredients:

1 chocolate chip cookie mix



Steps:

- 1 Plug in your EASY-BAKE Ultimate oven, and turn it on. Preheat for **20 minutes**.
- 2 Lightly spray the baking pan with cooking spray. Spread evenly.
- 3 Make the dough: Pour 1 chocolate chip cookie mix and 1 teaspoon of water into a bowl.
- 4 Stir and press the mixture together to form the dough.
- 5 Roll the dough into a ball and split it evenly into **6 smaller balls**.
Tips: If the dough is too sticky, spoon it into a small plastic bag, cut a corner with scissors and squeeze drops of dough onto the pan.
- 6 Place the dough balls on the baking pan and lightly press them to flatten.
- 7 Place the baking pan in the baking slot. Use the pan tool to push the pan into the baking chamber. Stop when the baking line on the handle lines up with the edges of the baking slot.

Tip: Look inside the oven to make sure metal doors are closed on both sides. If one door is slightly open, use a pan tool to push it shut. If pushed too far follow steps 10 and 11, and start again.

9 Bake for 9 min.

10 Use the pan tool to push the pan all the way through into the cooling chamber. Let cool for **5 minutes**. Do not leave the pan tool in the oven.

11 Use the pan tool to slide the baking pan out of the oven.

12 When finished, turn off and unplug the oven.

Red Velvet Cupcakes

1 red velvet cake mix makes 12 cupcakes (makes 6 at a time)

Ingredients:

- 2 red velvet cake mixes
- 1 pink frosting mix
- 1 chocolate frosting mix
- 1 rainbow sugar crystals packet
- 1 star confetti packet



Steps:

- 1 Plug in your EASY-BAKE Ultimate oven, and turn it on. Preheat for **20 minutes**.
- 2 Lightly spray the cupcake pan with cooking spray. Spread evenly.
- 3 Pour 1 red velvet cake mix and **1 tablespoon** of water into a bowl. Stir until smooth. Split the batter in half.
- 4 Only use half of the batter to fill the cupcake pan. Save the other half for your second batch. Make sure the batter is not filled higher than the top of the pan.
Do not use cupcake wrappers in the oven.
- 5 Place the cupcake pan on the baking pan.
- 6 Time to Bake! Baking time: **10 minutes**.
- 7 Place cooled cupcakes on a plate, and bake 6 more cupcakes using the other half of the batter.
- 8 Choose 1 frosting: (Save the other for next time!)

For Pink Frosting:

- 1 Pour 1 pink frosting mix and **1 teaspoon** of water into a bowl.

For Chocolate Frosting:

- 1 Pour 1 chocolate frosting mix and **1/2 teaspoon** of water into a different bowl.
- 2 Stir the frosting until smooth.
- 3 Spread the frosting on top of the cupcake.
- 4 Sprinkle the frosted cupcakes with the sugar crystals or star confetti.
- 5 Serve your cupcakes in cute wrappers.

Follow this recipe again to make the rest of your mixes!

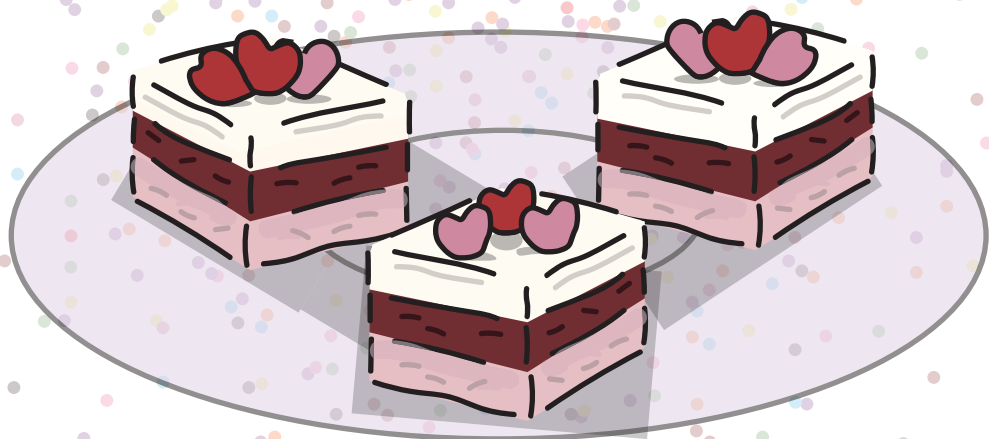
Tip: For extra style, spoon frosting into a plastic bag. Then cut one end with scissors, and squeeze swirls of frosting onto the cupcakes. Start on the outer edge of each cupcake and squeeze out frosting in a spiral pattern toward the center. Sprinkle sugar crystals or star confetti on top.

Devil's Food and Strawberry Cake

1 devil's food cake mix and 1 strawberry cake mix = 1 cake

Ingredients:

- 1 devil's food cake mix
- 1 strawberry cake mix
- 1 chocolate frosting mix



Steps:

- 1 Plug in your EASY-BAKE Ultimate oven, and turn it on. Preheat for **20 minutes**.
- 2 Lightly spray the baking pan with cooking spray. Spread evenly.

Make the batter:

- 3 Pour 1 devil's food cake mix and **1 tablespoon** of water into a bowl.
- 4 Pour 1 strawberry cake mix and **1 tablespoon** of water in a different bowl.
- 5 Stir mixtures with spoons until smooth.

Fill the pan:

- 6 Pour the devil's food cake batter into one side of the baking pan, and pour the strawberry cake batter into the other side of the pan.
- 7 Spread the batter evenly so that the flavors meet in the middle.

- 10 Use the pan tool to push the pan into the baking chamber. Stop when the baking line on the handle lines up with the edge of the baking slot. Bake for **16 minutes**.
- 11 Push the pan all the way through into the cooling chamber. Let cool for **5 min**.
- 12 Use the pan tool to slide the baking pan out of the oven.

- 13 Slide a toothpick or butter knife around the edge of the cake to loosen it.
- 14 Turn the pan upside down and tap gently until the cake falls out.
- 15 Make the frosting: Pour 1 chocolate frosting mix and 1 teaspoon of water into a bowl. Stir until smooth.
- 16 Frost the cake: Spread the chocolate frosting on the top and sides of the cake.

Whoopie Pies (makes 6 at a time)

Ingredients:

1 devil's food cake mix

Steps:

- 1 Plug in your EASY-BAKE Ultimate oven, and turn it on. Preheat for **20 minutes**.
- 2 Lightly spray the cupcake pan with cooking spray. Spread evenly.
- 3 Pour 1 devil's food cake mix and **1 tablespoon** of water into a bowl. Stir until smooth.
- 4 Use half of the batter to fill the cupcake pan. (save the other half for your second batch). Do not fill higher than the top of the pan.
- 5 Place the cupcake pan on the baking pan. Then place them in the baking slot.
- 6 Use the pan tool to push the pan into the baking chamber. Stop when the baking line on the handle lines up with the edge of the baking slot.
- 7 Bake for **10 minutes**.
- 8 Use the pan tool to push the pan all the way through into the cooling chamber. Let cool for **5 minutes**. Do not leave the pan tool in the oven.
- 9 Use the pan tool to slide the baking pan out of the oven. Repeat steps to make 6 more cupcakes. When finished, turn off and unplug the oven.
- 10 Pour 1 vanilla frosting mix and **1 1/4 teaspoons** of water into a bowl. Stir until smooth.
- 11 Spread the frosting on the bottom sides of 6 cupcakes.
- 12 Place the cupcakes on top of the frosting.



Pink Sugar Cookies (total of 12)

Ingredients:

1 pink sugar mix

1 lemon frosting mix

Steps:

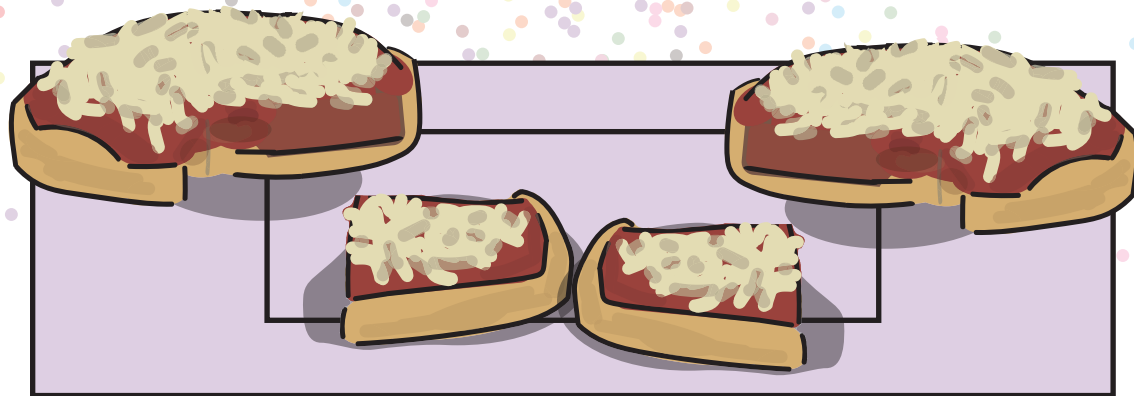
- 1 Plug in your EASY-BAKE Ultimate oven, and turn it on. Preheat for **20 minutes**.
- 2 Lightly spray the baking pan with cooking spray. Spread evenly.
- 3 Make the dough: Pour 1 pink sugar cookie mix and **1 teaspoon** of water into a bowl. Stir and press the mixture together to form the dough.
- 4 Roll the dough into a ball, and split it evenly into **12 smaller balls**.
- 5 Place the dough balls on the baking pan, and lightly press each one to flatten.
- 6 Place the baking pan in the baking slot.
- 7 Use the pan tool to push the pan into the baking chamber. Stop when the baking line on the handle lines up with the edge of the baking slot.
- 8 Bake for **9 minutes**.
- 9 Making the Frosting: Pour 1 lemon mix and **1/2 teaspoon** of water into a bowl. Stir until smooth.
- 10 Use the pan tool to push the pan all the way through into the cooling chamber. Let cool for **5 minutes**. Do not leave the pan tool in the oven.
- 11 Use the pan tool to slide the baking pan out of the oven. When finished, turn off and unplug the oven.
- 12 Spread the frosting between two cookies to make a cookie sandwich, or dip cookies into the frosting.



Cheese Pizza

Ingredients:

- 2 pizza dough mix
- 1 garlic herb cheese mix
- 1 marinara sauce mix
- 1 egg wash mix



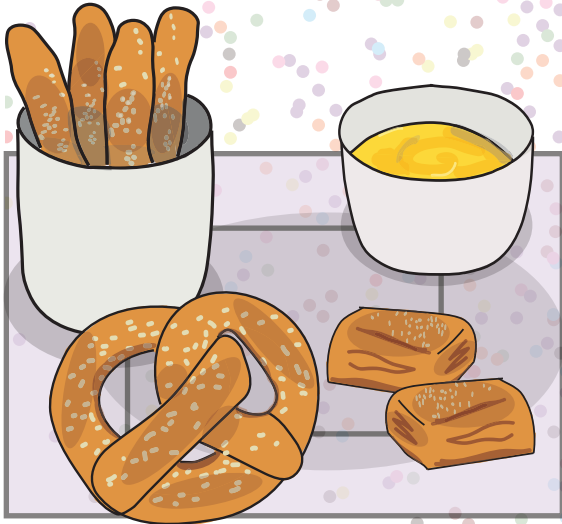
Steps:

- 1 Plug in your EASY-BAKE Ultimate oven, and turn it on. Preheat for **20 minutes**.
- 2 **Make the sauce:** Pour 1 marinara sauce mix and 1 teaspoon of water into a bowl. Stir the mixture with a spoon, and set it aside for later.
- 3 **Make the cheese:** Pour 1 garlic herb cheese mix and **1 teaspoon** of water into a bowl. Stir the mixture with a spoon, and set it aside for later.
- 4 **Make the glaze:** Pour 1 egg wash mix and **1 teaspoon** of water into a bowl. Stir the mixture with a spoon, and set it aside for later.
- 5 **Make the dough:** Pour 1 pizza dough mix and 1 teaspoon of water into a bowl. Stir the mixture with a spoon, and set it aside for later.
- 6 Use your hands to shape the dough into a ball. If the dough is too sticky, sprinkle flour on your hands.
- 7 Split the dough into **6 equal** pieces. Roll each piece into a small ball.
- 8 Flatten each ball of dough like a pancake, and shape it into a circle.
- 9 Place the pizza crusts on the sprayed baking pan.
- 10 Use a pastry brush or your finger to spread some glaze on top of the dough.
- 11 Spread marinara sauce on top of the pizza crusts. (Save half of the sauce for your second batch of pizza!)
- 12 Spoon the cheese into a plastic sandwich bag, and cut a small hole in one corner.
- 13 Squeeze out strings of cheese on top of the sauce. (Save half of the cheese for your second batch of pizza!)
- 14 Use the pan tool to push the pan into the baking chamber. Stop when the baking line on the handle lines up with the edge of the baking slot.
- 15 Bake for **10 minutes**.
- 16 Use the pan tool to push the pan all the way through into the cooling chamber. Let cool for **5 minutes**. Do not leave the pan tool in the oven.
- 17 Use the pan tool to slide the pan out of the oven. Repeat the steps to make **6 more** pizzas using your other pizza dough mix.

Pretzel Dippers

Ingredients:

- 3 pretzel mixes
- 1 nacho cheese sauce mix
- 1 egg wash mix
- 1 coarse salt packet



Steps:

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

Make the dough:

- 2 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.
- 3 **Make the pretzel dough:** pretzel mix and **4 teaspoons** of water into a bowl. Stir and press the mixture together until you form the dough.
- 4 Use your hands to shape the dough into a ball. Sprinkle flour on your hands if the dough is too sticky.
- 5 Now, choose a Pretzel shape, to the right and build your pretzel!

Pretzel Ropes:

- 1 Split the ball of dough into **4 pieces**.
- 2 Roll the pieces of dough into ropes.
- 3 Place pretzels on the sprayed baking pan. Use a pastry brush or your finger to spread some glaze on top of the dough.
- 4 Sprinkle the glazed dough with coarse salt. Now follow the Baking Instructions!

Pretzel Twists:

- 5 Split the ball of dough into **6 pieces**.
- 6 Roll the pieces of dough into ropes.
- 7 Twist each rope into a pretzel shape.
- 8 Place pretzels on the sprayed baking pan. Use a pastry brush or your finger to spread some glaze on top of the dough.
- 9 Sprinkle the glazed dough with coarse salt.

Pretzel Nuggets:

- 10 Roll the entire ball of dough into a 12-inch long rope.
- 11 Cut the rope into **1-inch pieces** to make up to 12 nuggets.
- 12 Press a slanted line on top of each nugget.
- 13 Place pretzels on the sprayed baking pan. Use a pastry brush or your finger to spread some glaze on top of the dough.
- 14 Sprinkle the glazed dough with salt.

Bake:

- 1 Use the pan tool to push the pan into the baking chamber. Stop when the baking line on the handle lines up with the edge of the baking slot.
- 2 Bake for **12 minutes**.
- 3 Use the pan tool to push the pan all the way through into the cooling chamber. Let cool for **5 minutes**. Do not leave the pan tool in the oven.
- 4 Use the pan tool to slide the pan out of the oven. When finished, turn off and unplug the oven.
- 5 Repeat the steps to make the rest of the pretzel mixes.

Make the Cheese Dip:

- Pour 1 nacho cheese sauce mix and **2 tablespoons** of water into a bowl. Stir until smooth.
- Serve the cheese dip with your freshly baked pretzel twists, sticks and nuggets!

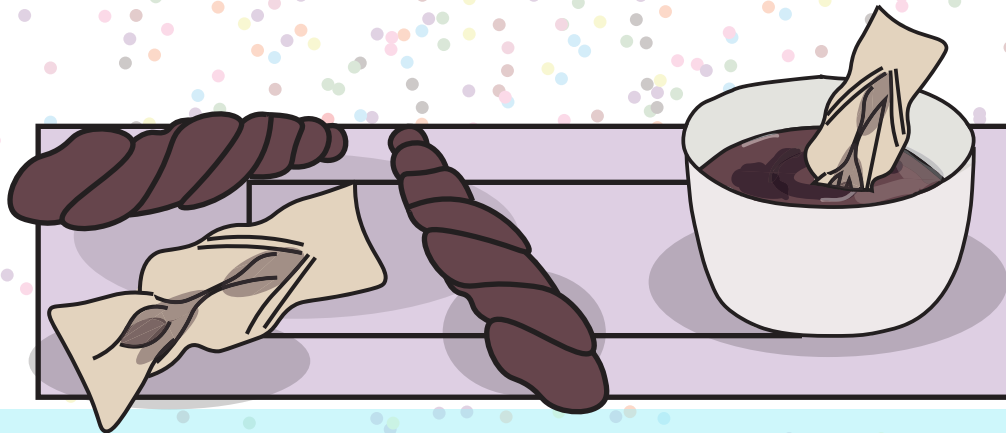
Dessert Dippers

Ingredients:

- 1 cinnamon stick pretzel mix
- 2 chocolate brownie mixes
- 1 chocolate dip mix

Steps:

- 1 Plug in your EASY-BAKE Ultimate oven, and turn it on. Preheat for **20 minutes**.
- 2 Spray baking pan with cooking spray.



Cinnamon Stick Pretzel Twists:

Makes 8 pretzel twists
(bakes 4 at a time)

- 1 Pour 1 cinnamon stick pretzel mix and **4 teaspoons** of water into a bowl. Stir and press the mixture together until you form the dough.
- 2 Use your hands to shape the dough into a ball. Sprinkle flour on your hands if the dough is too sticky.
- 3 Sprinkle some flour on your countertop. Then use a rolling pin to roll the ball of dough out flat.
- 4 Use a butter knife to cut out strips of dough, each one about 1 inch wide and 3 inches long. Re-roll the dough as much as needed to make up to 8 strips.
- 5 Use the butter knife to make a cut down the middle of each strip. Leave about half of an inch uncut on both ends. Bend one end of the dough up and into the middle of the cut.
- 6 Gently pull the bottom through, and back down. This creates a twist!
- 7 Place up to 4 pretzel twists on the sprayed baking pan.
- 8 Time to Bake! Baking Time: **12 minutes**.
- 9 Repeat the steps to bake the rest of the pretzel twists.

Chocolate Brownie Twists:

Makes up to 10 brownie twists
(bakes 5 at a time)

- 1 Pour 1 chocolate brownie mix and **1 1/2 teaspoons** of water into a bowl. Stir and press the mixture together until you form the dough.
- 2 Use your hands to shape the dough into a ball. Sprinkle flour on your hands if the dough is too sticky.
- 3 Split the ball of dough into 8 equal pieces.
- 4 Roll each piece of dough into a rope (about 4 inches long).
- 5 Take two of the ropes, and twist them together. Then pinch the ropes together on both ends. Repeat to make all of your brownie twists.
- 6 Place the brownie twists on the sprayed baking pan.
- 7 Time to Bake! Baking Time: **12 minutes**.
- 8 Repeat the steps to make more brownie twists using your other brownie mix.

Dip:

Pour 1 chocolate dip mix and **4 teaspoons** of water into a bowl. Stir until smooth. Serve chocolate dip with your freshly baked brownie twists and pretzel twists!

Party Cake

Ingredients:

- 2 Party Cake Mixes
- 2 Vanilla Frosting Mixes

Classic Oven Recipe

Let's look back to the Easy Bake Oven history for recipes that you could still apply today with some help and creativity.

The Easy Bake Oven and Snack Center Edition was made during the 90's and served many children a special period of baking treats that were sponsored by **Betty Crocker**.



Steps:

- 1 PREHEAT** your oven for **20 minutes**.
- 2 PREPARE THE PAN.** Spray the baking pan with cooking spray to prevent sticking.
- 3 MIX THE BATTER.** Pour one cake mix and **2 teaspoons** of water into a bowl. Stir until smooth.
- 4 FILL THE PAN.** Spoon the batter into the pan and spread it evenly.
- 5 BAKE THE CAKE.** Use the pan pusher to move the cake into the oven.
- 6 Bake for 10 minutes.**
- 7** After baking, use the pan pusher to move the cake into the cooling chamber. Let it cool for **10 minutes**.
- 8 TURN THE CAKE.** Run a thin spatula along the inner edge of the pan to loosen the cake. Turn the pan upside down and tap gently until the cake falls out.

Make the Frosting:

- 9 MIX THE FROSTING.** Pour one frosting mix and 1 teaspoon of water into a bowl. Stir until smooth. If the frosting is too thick, add an extra drop or two of water.
- 10 FROST YOUR CAKE.** Spread the frosting over the top and sides of the cooled cake.
- 11 SERVE** your cake in thick, triangle slices.

Tip:

For a two-layer cake, just use double the recipe and bake the batter in two pans.

- ● ● ● ● ● ● ● ● ●
- Making a birthday cake? Freeze your ●
- candles for **10 minutes**. This makes ●
- them burn slower, giving you plenty of ●
- time to think up more wishes! ●
-
- Prep-work saves time! Gather all the ●
- bowls, pans, utensils, and ingredients you ●
- will need before starting. Use standard ●
- measuring spoons for the best results. ●
- ● ● ● ● ● ● ● ● ●

Invitations

Party!

From: _____

To: _____

Date: _____

Time: _____

Party!

From: _____

To: _____

Date: _____

Time: _____

Let's Bake

From: _____

To: _____

Date: _____

Time: _____

Let's Bake

From: _____

To: _____

Date: _____

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Invitation

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This book belongs to:

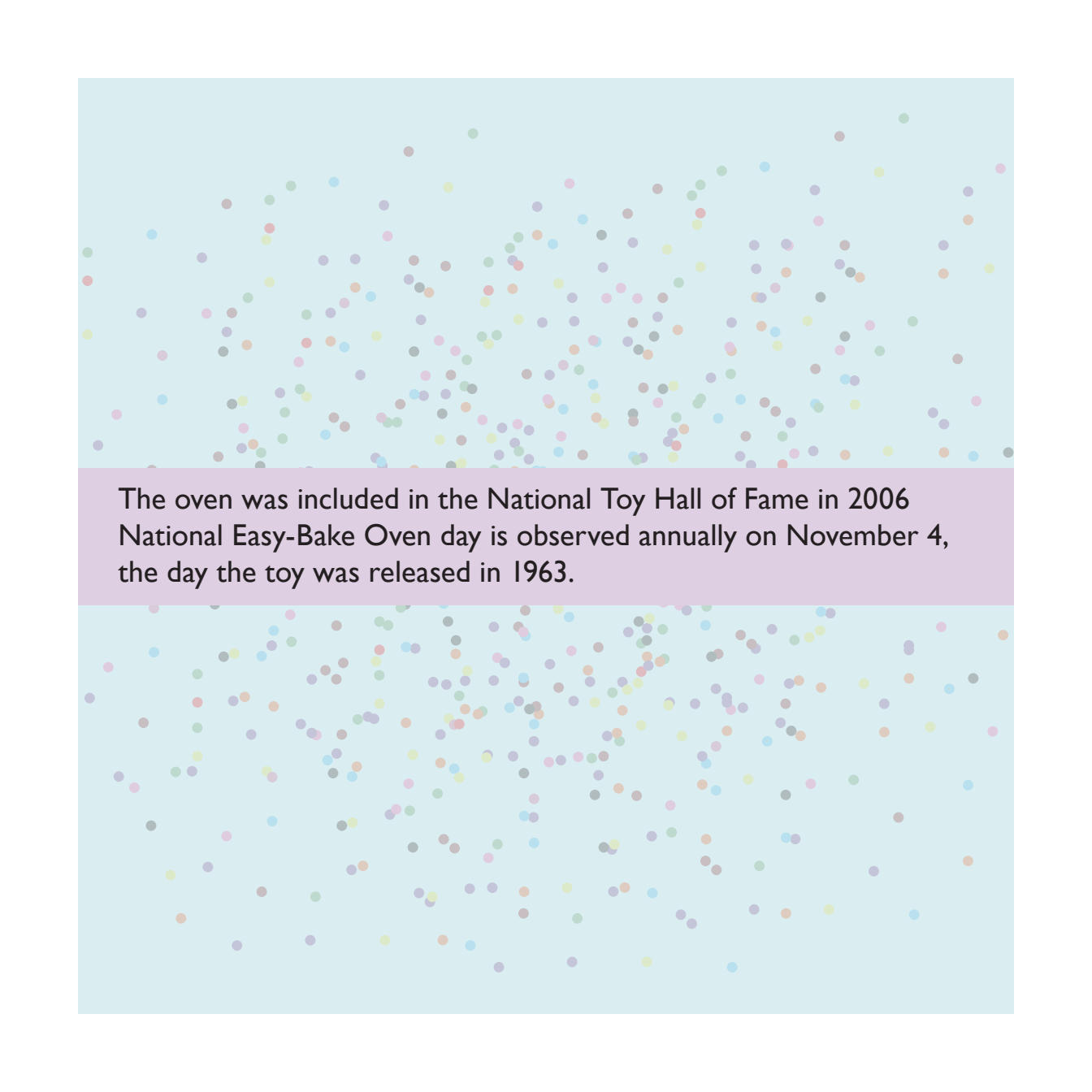


Resource

<https://easybake.hasbro.com>

Edited by Kyla Triplett

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The oven was included in the National Toy Hall of Fame in 2006
National Easy-Bake Oven day is observed annually on November 4,
the day the toy was released in 1963.