

# Snacks

## Pizza

Mix 2 tablespoons of flour, 1/8 teaspoon baking powder, dash of salt, teaspoon of margarine, and 2 1/4 teaspoons of milk. Shape dough into ball and spread into the bottom and up the sides of a greased Easy Bake Oven pan. Spread 1 tablespoon of pizza sauce evenly over the dough then sprinkle with 1 1/2 tablespoons of mozzarella cheese. Bake 20 minutes in a pre-heated oven.

## Pigs in a Blanket

4 cocktail frankfurters (such as Vienna sausage)  
2 triangles packaged refrigerated crescent roll dough  
Poppy seeds, optional

Slice each frankfurter in half lengthwise. Slice each triangle of crescent roll in half to form 2 triangles, and then in half again. The triangles will not be exactly the same size. Place a half-frankfurter along one edge of a crescent triangle. Roll up crescent dough toward a point. Press lightly on the point to seal. Repeat with remaining frankfurters and triangles. Place 2 at a time in an ungreased baking pan. Flatten a bit if necessary so that the pig-in-a-blanket is no higher than the sides of your baking pan. If you want to dress them up, gently rub the dough with soft butter and sprinkle on a few poppy seeds. Bake in Easy-Bake Oven for 18 to 20 minutes, or until golden. Serve with ketchup and mustard for dipping. Makes 8.

## Petite Pizzas

2 round crackers or melba toast  
1 teaspoon pizza sauce  
1 single-serving stick of string cheese  
Oregano or thyme, optional

Place 2 crackers or melba toast in pans. Spoon 1/2 teaspoon pizza sauce onto the center of each. Unwrap the string cheese and slice it to make dime-size rounds. Arrange 3 rounds of cheese on top of the tomato sauce. Sprinkle with oregano or thyme, if using. Bake in Easy-Bake Oven about 10 minutes, or until cheese softens and melts. Makes 2 petite pizzas. Adult note: Spoon out a little pizza sauce into a ramekin or tiny bowl. Refrigerate the large container.

## Nacho-ettes

Place 3 Wheat Thins in each baking pan. Unwrap a cellophane-wrapped slice of American cheese and tear into pieces. Place pieces onto the crackers. Bake in Easy-Bake Oven about 5 minutes.

## Quesadillas

Here's a really easy one, Easy Bake Oven Quesadilla's. Just cut wedges Just cut wedges out of a small tortilla and spread into the bottom of a greased Easy Bake Oven pan. Sprinkle some shredded cheese on top, and then cover with a few more tortilla wedges. Bake for about 5 minutes, or until cheese melts.

## Baked Apple Slices

1 medium apple  
Cinnamon  
Honey

Wash apple. Slice across the center of the apple to make 2 slices 1/2 inch thick. Remove the center core with a blunt spreader. Place 1 slice in each pan. Sprinkle with cinnamon. Drizzle with some honey. Bake about 20 minutes or until the apple is soft.

## Deep Dish Pizza

2 T. all-purpose flour  
1/8 tsp. baking powder  
Dash of salt  
1 tsp. margarine  
2 1/4 tsp. milk  
1 TBS. pizza sauce  
1 1/2 TBS. shredded mozzarella cheese

Stir together flour, baking powder, salt and margarine until dough looks like medium-sized crumbs. Slowly add milk while stirring. Shape dough into a ball and place into a greased pan. Use your fingers to pat the dough evenly over the bottom of the pan, then up the sides. Pour the sauce evenly over the dough, then sprinkle with the cheese. Bake 20 mins. Remove. Makes 1 pizza.

## Ham and Cheese Bagel

1 slice deli ham  
1 bagel; cut in half  
4 tablespoons processed cheese; soft

Place ham slice on top of toasted bagel half. (Do not toast bagels in the Easy-Bake Oven. Most bagels will not fit inside.)

Measure 2 tablespoons cheese into each of your Easy-Bake Oven warming cups (4 tablespoons total). Cover, stirring occasionally until warm. Drizzle warm cheese on top of ham. Cover with other toasted bagel half.

## Cheese Biscuits

1/2 cup baking mix  
2 tablespoons and 2 milk  
2 tablespoons cheddar cheese; shredded  
1 tablespoon parmesan cheese  
1 tablespoon Butter  
1/8 garlic powder  
1/4 teaspoon dried parsley

Stir together baking mix, milk and cheeses until soft dough forms. Drop by spoonful onto ungreased cookie sheet.

Bake in Easy-Bake Oven for 15 minutes or until bottoms are lightly browned.

Melt butter in warming tray, stir in garlic powder and parsley flakes. Brush over warm biscuits.

## Cornbread

1 tablespoon white sugar  
2 teaspoons Butter; softened  
1/4 teaspoon vanilla extract  
1/4 cup all purpose flour  
1/2 teaspoon baking powder  
1 tablespoon cornmeal  
2 tablespoons milk

In large bowl, beat together sugar, salt, butter and vanilla until creamy. Add milk.

In a separate bowl mix together flour, baking powder and cormeal. Stir flour mixture into sugar mixture.

Put batter into greased and floured Easy-Bake Oven pan. Bake in Easy-Bake Oven for 15 minutes. Cool.

## Biscuits

1/4 cup commercial biscuit mix (bisquick)  
4 teaspoons milk

Combine biscuit mix and milk with a fork. Drop by half-teaspoonfuls onto a well greased pan.

Bake in Easy-Bake Oven 10 minutes.

Makes 8 Servings

# CAKES, BROWNIES, AND BARS

## Banana Cream Cake

6 tablespoons flour

4 teaspoons Sugar

1/4 teaspoon baking powder

dash Salt

6 teaspoons milk

2 teaspoons Shortening

frosting of choice

3 tablespoons banana cream pudding mix

Grease and flour Easy-Bake pan.

Mix flour, sugar, baking powder and salt. Add vanilla extract, milk and shortening. Stir until batter is smooth, add banana cream pudding mix.

Pour the batter into pan. Bake in Easy-Bake Oven for 12 to 15 minutes or until side of cake separates from pan.

Remove cake and cool.

Makes 2 Layers

## Muffin Cakes

Use Jiffy Mix! Follow the recipe instructions, but remember to divide by 2. Bake between 10 - 15 min, it may take some trial and error depending on the mix.

Jiffy mixes are cheap, and half of box equals 1 Easy Bake Oven mix. 50 cents or less per mix sounds good to me!

## Toy Oven Chocolate/Vanilla Cake

6 teaspoons flour  
4 teaspoons sugar  
1/4 teaspoon baking powder  
1 teaspoon unsweetened cocoa  
3/4 teaspoon shortening  
Pinch of salt  
6 teaspoons milk

Mix flour, sugar, baking powder, cocoa, shortening and salt. Add milk.

Pour into greased baking pan that comes with the toy oven. Bake for

12 to 15 minutes. Note: If you don't want a chocolate cake, omit the cocoa and add a drop or two of vanilla with the milk. Makes 1

Use 1/3 cup cake mix add 4 tbsp water and follow easy bake directions

Scratch recipe:

1 cup sugar, 3 tbsp cocoa, 1 1/2 c flour 1stp soda  
1/2 tsp salt 1/3 cu  
shortening.

Cut shortening into dry ingredients to resemble cornmeal pkg in 1/3c

portions in air tight container. Store up to 12 weeks.

To use:

mix 1/3 cup mixture with 4 TABLESPOONS WATER and follow easy bake instructions.

## Apple Bars

3 tablespoons flour  
1 tablespoon crushed cornflakes  
1 tablespoon soft butter or margarine  
1 teaspoon Sugar  
2 teaspoons apple jelly

In a bowl, mix flour, cereal, butter and sugar until crumbly.

Reserve 2 tablespoons of the crumbly mixture.

Press remaining mixture firmly into pan. Spread with jelly. Sprinkle reserved crumbly mixture over jelly; press gently with fingers.

Bake in Easy-Bake Oven for 18 minutes. Cool. Cut into wedges.

## Brownies

For Brownies, Mix

2 tablespoons flour  
1 tablespoon of milk  
2 teaspoons of sugar  
1 teaspoons of chocolate milk mix  
1 1/2 teaspoons shortening  
1 pinch of baking soda and a dash of salt.

Spread in a greased Easy Bake pan and bake for 12 minutes.

## Peanut Butter Fudge

This recipe makes 4 Easy Bake pans of fudge.

Blend

2 teaspoons cocoa,

1 tablespoon peanut butter,

2 1/2 teaspoons milk,

1/2 cup icing sugar,

1/2 teaspoon butter or margarine

1/4 teaspoon vanilla.

Spread into greased Easy Bake pans and cook for 5 minutes. It won't look done, but let it cool completely before eating.

## Chocolate Caramel Bars

2 tablespoons butter or margarine

1/3 cup graham wafer crumbs

2 tablespoons semisweet chocolate chips

2 tablespoons butterscotch chips

2 tablespoons coconut; flaked

2 tablespoons sweetened condensed milk

Melt butter or margarine in Easy-Bake Oven baking pan.

Sprinkle graham cracker crumbs evenly over butter. Sprinkle chocolate and butterscotch chips. Cover with flaked coconut. Sprinkle walnuts on top.

Pour condensed milk evenly over everything. Bake in Easy-Bake Oven about 15 minutes.

## Chocolate Peanut Butter Bars

peanut butter

graham crackers

mini chocolate chips

Spread a thin layer of peanut butter on graham cracker. Top with mini chocolate chips.

Bake in Easy-Bake Oven for 5 minutes.

Remove and spread softened chocolate. Cool slightly before eating.

## Raspberry Bars

3 tablespoons flour

1 tablespoon cornflakes; crushed

1 tablespoon butter or margarine; soft

1 teaspoon Sugar

2 teaspoons raspberry jam

Mix together flour, cornflakes, butter and sugar in a bowl until crumbly. Reserve 2 tablespoons of mixture.

Press remaining mixture firmly into Easy-Bake Oven pan. Spread with jam. Sprinkle reserved mixture over jam. Press gently with fingers.

Bake in Easy-Bake Oven for 18 minutes. Cool then cut into bars.

## Blueberry Danish

1/4 cup biscuit mix  
1/2 tablespoon margarine  
3/4 teaspoon Sugar  
4 teaspoons milk  
1/2 tablespoon blueberry pie filling

Combine baking mix, margarine and sugar. Mix until crumbly. Stir in milk until dough forms then beat 15 strokes. Drop by 1/2 teaspoonful onto lightly greased baking pan. Indent by pressing thumb into middle. Fill indent with blueberry pie filling.

Bake in Easy-Bake Oven until golden brown.

Drizzle frosting over top.

To Make Frosting:

Use 1 teaspoon water and little vanilla. Add powdered sugar, mixing until smooth until desired consistency.

## Any Cake

Use a commercial cake mix. Simply mix 3 tablespoons of any flavor cake mix, with 1 tablespoon of milk. Grease pan, stir cake mix and milk until smooth and pour into pan. Bake in pre-heated Easy Bake Oven for about 15 minutes. One cake mix is less than half the price of an Easy Bake mix and makes much more.

## Devils Food Cake

To use boxed cake mix (think Duncan Hines):

Method 1: Combine 2 T. mix and 1 T. milk. Stir until smooth, then bake 15 minutes.

Method 2: Combine 2 t. milk and 2 t. mayonnaise (it's just eggs and oil!), stir into 2 T. mix. Bake 15 minutes

We've used a few different kinds of mix—devil's food was good, german chocolate was great with a few white or semi-sweet chocolate chips thrown in, and 'funfetti' was cute, but I wouldn't call it delicious. We just keep the rest of the box of mix in a tupperware and mete it out 2T at a time. Enjoy!

## Tea Cakes

1/4 cup all purpose flour  
1/4 teaspoon baking powder  
1/8 teaspoon Salt  
2 teaspoons Sugar  
2 teaspoons margarine  
4 teaspoons milk  
1 teaspoon multi colored cookie decorations  
Cream together flour, baking powder, salt, sugar and margarine until dough looks like medium-sized crumbs. Slowly mix in the milk.  
Place a few pieces of teaspoon-sized dough on greased sheet or pan. Sprinkle with cookie decorations over the top of the dough.  
Bake in Easy-Bake Oven 8 minutes.  
This recipe can be doubled.  
Makes 12 Tea Cakes

## Jeweled Tea Cakes

1/4 cup all-purpose flour  
1/4 tsp. baking powder  
1/8 tsp. salt  
2 tsp. sugar  
2 tsp. margarine  
4 tsp. milk  
1 tsp. multi-colored cookie decorations

Mash together flour, baking powder, salt, sugar and margarine until dough looks like medium-sized crumbs. Slowly mix in the milk. Form dough into a loose ball and divide it into 4 pieces with a spoon. Place a few dough pieces on greased sheet or pan. Sprinkle with cookie decorations over the top of the dough and push them in with your fingers. Bake 20 minutes. Makes 4 tea cakes.

## Favorite Brownies

2 1/2 T sugar  
1 tsp. oil  
1/8 tsp. vanilla extract  
4 tsp. chocolate syrup  
2 TBS + 1 tsp flour

Stir together sugar, oil, vanilla, chocolate and flour until the batter is smooth and chocolate colored. Pour batter into greased and floured pan. Bake 15 minutes. When cool, cut them into wedges or little squares. Makes 6 wedges or 1/2 inch squares.

## Easy-Bake chocolate cake

Makes 1 cake  
6 t all-purpose flour  
4 t sugar  
1/4 t baking powder  
1 t cocoa  
Pinch salt  
3/4 t vegetable oil  
6 t milk

Place dry ingredients in a bowl. Stir in oil & milk. Pour in lightly greased Easy-Bake pan, bake 30 minutes, or until done. Buy cake mixes from bulk food store and store in airtight plastic containers. Try 1/8 cup dry mix with 3 T water. Follow standard instructions: Bake 12 mins, cool 10 mins. Chocolate-chip cookie mix was about 1/4 cup with 3 T water. Yield 6 cookies (2 pans). Frosting: Use 1 tsp. warm water, add frosting powder to desired consistency.

## Crazy Cake

Mix in a bowl: 4 1/2 tsp. flour 3 tsp. sugar 1/4 tsp. cocoa dash salt 1/8 tsp. baking soda  
Add: 1 1/2 tsp. salad oil, 1/8 tsp. vanilla, 1/8 tsp. vinegar  
Pour 1 T. water over all and mix well with a fork, but do not beat.  
Bake in oven about 10 minutes.



## Quick Brownies

Blend thoroughly: 1/3 cup graham wafer crumbs  
1 tsp. cocoa  
1 T. sweetened condensed milk  
1/8 tsp. vanilla  
2 T. chopped nuts

Spread in well-greased pan. Bake in oven about 10 minutes.

## Brownies

2 T. sugar  
1 t. oil  
1/8 t. vanilla extract  
4 t. chocolate syrup (like Hershey's)  
2 1/2 T. flour  
1/8 t. baking powder  
Stir everything together.  
Pour batter into a pan coated with nonstick cooking spray.  
Bake 15 minutes.

## Blondies

2 1/2 T. brown sugar  
1 t. oil  
1/8 t. vanilla extract  
3 T. flour  
1/8 t. baking powder  
optional: a few white chips, chopped nuts, or 1 T.  
Stir everything together.  
Pour batter into a pan coated with nonstick cooking spray.  
Bake 15 minutes.

## Homemade Easy Bake Cake Mix (lemon or chocolate)

1 c. sugar  
1 1/2 c. all-purpose flour  
1 1/2 t. baking powder  
1/2 t. salt  
1 t. lemon-flavored unsweetened Kool-Aid (lemon cake) or cocoa (chocolate cake)  
1/3 c. vegetable shortening (I used trans-fat-free Crisco)

In a medium bowl, combine sugar, flour, baking soda, salt and drink powder or cocoa.

Cut in shortening until evenly distributed and mixture resembles corn meal.

Distribute about 3 T. mix into each of 10-12 ziploc bags.

To use: Combine mix and 1 T. milk. Mix together, bake 15 minutes.

## Blueberry Shortcake

1/4 cup biscuit mix  
5 teaspoons milk  
blueberries  
Cool Whip

Combine biscuit mix and milk using a fork.  
Divide into two portions. Roll one at a time on a floured surface to fit pan. Place each in greased pan.

Bake in Easy-Bake Oven about 10 minutes. Let cool.

Place in bowl, top with blueberries and Cool Whip.

## Butterscotch Trifle Cake

6 tablespoons yellow cake mix  
2 tablespoons milk  
1 small box Butterscotch instant pudding mix  
1 1/2 cups cold milk  
1 small Cool Whip; softened

Mix yellow cake mix with 2 tablespoons of milk until smooth. Bake in Easy-Bake Oven round cake pans for 15 minutes each.

Let cool. Cut into small squares.

Mix cold milk with pudding mix. Fold pudding and Cool Whip together.

In trifle dish or glass bowl arrange pieces from one cake in bottom. Cover with pudding mixture.

Repeat. Chill until served.

## Cherry Cheesecake

1 sugar cookie dough

Cream Cheese Filling:

2 tablespoons cream cheese  
2 teaspoons confectioners' sugar  
2 tablespoons cherry pie filling

Press cookie dough evenly into Easy-Bake Oven pan.

Bake for 15 to 20 minutes until golden brown.

Cool in pan on wire rack.

Cream Cheese Filling:

In large mixing bowl, mix cream cheese with confectioners' sugar. Spread mixture on cooled cookie dough. Cover with cherry pie filling.

## Chocolate Cake

6 teaspoons flour  
4 teaspoons Sugar  
1/4 teaspoon baking powder  
1 teaspoon unsweetened cocoa  
3/4 teaspoon Shortening  
pinch Salt  
6 teaspoons milk

Mix flour, sugar, baking powder, cocoa, shortening and salt. Add milk.

Pour into greased baking pan that comes with the toy oven. Bake in Easy-Bake Oven for 12 to 15 minutes.

Note:

If you don't want a chocolate cake, omit the cocoa and add a drop or two of vanilla with the milk.

## Cinnamon Coffee Cake

1/3 cup all purpose biscuit baking mix  
2 3/4 teaspoons white sugar  
1 teaspoon vegetable oil  
1/8 egg; slightly beaten  
1/4 teaspoon Cinnamon  
1 tablespoon milk  
white frosting; see recipe index

Stir all ingredients together until just moistened.

Pour into greased and floured Easy-Bake Oven pan. Bake in Easy-Bake Oven for 15 minutes. Let cool. Frost with 1 package of white frosting.

## Chocolate Mint Brownies

2 tablespoons white sugar  
1 tablespoon Butter; softened  
3 tablespoons chocolate syrup  
2 tablespoons all purpose flour  
1/4 cup confectioners sugar  
1/2 cup Butter  
1/2 teaspoon peppermint extract

Grease Easy-Bake Oven baking dish. Cream together sugar and 1 tablespoon sugar until smooth. Stir in chocolate syrup and flour until blended. Spread batter evenly into prepared pan. Bake in Easy-Bake Oven for 15 minutes. Cool completely in pan. Beat confectioners sugar, 1/2 cup butter and peppermint extract until smooth. Spread evenly over cooled brownies, then chill until set.

## Peanut Butter Cake

6 tablespoons flour  
4 teaspoons Sugar  
1/4 teaspoon baking powder  
dash Salt  
6 teaspoons milk  
2 teaspoons peanut butter  
frosting of choice

Mix together flour, sugar, baking powder and salt. Add vanilla extract, milk and peanut butter. Stir until smooth.  
Pour batter into greased and floured Easy-Bake Oven cake pan. Bake each cake in Easy-Bake Oven for 12 - 15 minutes or until side of cake separate from pan. Remove cake and cool. Frost.

## Peach Upside Down Cake

1/4 cup yellow cake mix  
3 teaspoons peach juice  
2 slices peaches; drained  
brown sugar

Grease pan lightly with butter. Cover bottom of pan lightly with brown sugar. Arrange thin slices of drained peaches over brown sugar. Mash lightly with spoon. Pour cake batter over peaches.

Bake in Easy-Bake Oven about 20 minutes. Let cool. Put cake on plate with peaches up.

## French Vanilla Cake

6 tablespoons flour  
4 teaspoons Sugar  
1/4 teaspoon baking powder  
dash Salt  
1/4 teaspoon vanilla extract  
6 teaspoons milk  
2 teaspoons Shortening  
3 tablespoons french vanilla pudding; mix only  
frosting of choice

Mix flour, sugar, baking powder and salt together. Add vanilla extract, milk and shortening. Stir until batter is smooth. Add pudding mix. Pour batter into two greased and floured Easy-Bake Oven cake pans. Bake each layer in Easy-Bake Oven for 12 - 15 minute or until sides separate from pan. Remove cake and cool.  
Makes 2 Layers

## Cookies and Cream Cake

6 tablespoons flour  
4 teaspoons Sugar  
1/4 teaspoon baking powder  
dash Salt  
1/4 teaspoon vanilla extract  
6 teaspoons milk  
2 teaspoons Shortening  
3 tablespoons Oreo Cookies 'N Creme Pudding;  
(mix only)  
1 teaspoon coconut; shredded  
frosting of choice

Grease and flour Easy-Bake Oven pan. Mix flour, sugar, baking powder and salt together. Add vanilla extract, milk and shortening. Stir until smooth. Add pudding mix. Pour into Easy-Bake Oven cake pan. Bake each layer 12 to 15 minutes or until sides separate from side of pan. Remove and cool. Makes 2 Layers

## Strawberry Shortcake

1/4 cup biscuit mix  
5 teaspoons milk  
strawberries  
Cool Whip

Combine biscuit mix and milk using a fork. Divide into two portions. Roll one at a time on a floured surface to fit pan. Place each in greased pan. Bake in Easy-Bake Oven about 10 minutes. Let cool. Place in bowl, top with strawberries and Cool Whip.

## Pretty in Pink Cake

5 tablespoons cake flour  
1/4 teaspoon baking powder  
1/8 teaspoon Salt  
5 teaspoons red sugar crystals  
1/4 teaspoon Vanilla  
4 teaspoons vegetable oil  
8 teaspoons milk

Stir together cake flour, baking powder, salt, red sugar, vanilla, oil and milk until the batter is smooth and pink. Pour 3 tbs of batter into a greased and floured Easy-Bake Oven cake pan. Bake in Easy-Bake Oven about 15 minutes. Repeat for second layer.  
Makes 2 Layers

## Yellow Cake

6 teaspoons flour  
4 teaspoons Sugar  
1/4 teaspoon baking powder  
dash Salt  
1/4 teaspoon Vanilla extract  
6 teaspoons milk  
2 teaspoons Shortening  
frosting of choice

Grease and flour two Easy-Bake Oven pans. Mix together flour, sugar, baking powder, vanilla extract, shortening and salt. Add milk. Stir until batter is smooth. Pour into prepared pans. Bake in Easy-Bake Oven for 12 to 15 minutes or until sides separate from pan. Remove and cool. Frost and serve.

## White Cake Mix

1 cup Sugar  
1 1/2 cups all purpose flour  
1 teaspoon baking soda  
1/2 teaspoon Salt  
1/3 cup vegetable shortening

In a medium bowl, combine sugar, flour, baking soda and salt. Stir with a wire whisk until blended. With a pastry blender, cut in shortening until evenly distributed and mixture resembles corn meal. Spoon about 1/3 cup of the mixture into each of 11 small containers with tight fitting lids or ziplock bags. Seal containers. Label with date and contents. Store in a cool dry place. Use within 12 weeks.

To Use:

1 package cake mix 4 tsp. water.

Mix together and stir with a fork or spoon until blended and smooth. Pour mixture into greased and floured 4 inch round miniature baking pan. Follow directions for Easy-Bake Oven or bake in mom's preheated 375 F oven for 12 to 13 minutes. Remove from oven and cool in pan on a rack for 5 minutes. Invert onto a small plate and remove pan. When cool, frost.  
Makes 10 Packages

## Chocolate Cake

6 teaspoons flour  
4 teaspoons sugar  
1/4 teaspoon baking powder  
2 teaspoons cocoa powder  
1/4 teaspoon salt  
3/4 teaspoon soft butter  
6 teaspoons milk  
2 drops vanilla

Lightly spritz one cake pan with baking spray. In a bowl, measure the flour, sugar, baking powder, cocoa and salt. Mix. Add the butter and mix well with a spoon or mini-spatula until well blended. Add milk and vanilla and blend thoroughly. Pour into one well-greased pan. Bake in Easy-Bake Oven 12 to 15 minutes. Makes 1 layer.

## Peanut Butter Fudge

1/2 cup confectioners' sugar  
1 tablespoon creamy peanut butter  
2 teaspoons cocoa  
2 1/2 teaspoons milk  
1/2 teaspoon soft butter  
1/4 teaspoon vanilla

Spritz pan with baking spray. In a bowl, mix all ingredients until smooth. Spread mixture in greased pan. Bake 5 minutes in Easy-Bake Oven. Cool. For quick cooling, place in the fridge for 5 minutes. Cut into pieces.

## Quick Brownies

1/3 cup graham cracker crumbs  
1 teaspoon cocoa  
1 tablespoon sweetened condensed milk  
4 drops vanilla  
2 teaspoons finely chopped nuts

In a small bowl, blend the ingredients thoroughly. Spread in well-greased pan. Bake in Easy-Bake Oven about 10 minutes. Makes 1 serving.

## Pretty Pink Cake

5 TBS. cake flour  
1/4 tsp. baking powder  
1/8 tsp. salt  
5 tsp. red sugar crystals  
1/4 tsp. vanilla extract  
4 tsp. vegetable oil  
8 tsp. milk

Stir together cake flour, baking powder, salt, red sugar, vanilla, oil and milk until the batter is smooth and pink. Pour 3 TBS. of batter into greased and floured cake pan. Bake 15 mins. Repeat for second layer. Makes 2 layers.

## Easy Bake Oven Chocolate Cake

6 tablespoons flour  
1/4 teaspoon baking powder  
1 teaspoon cocoa  
3/4 teaspoon shortening  
pinch salt  
4 teaspoons milk

Mix all ingredients well. Bake in Easy Bake Oven for 12 to 14 minutes.

## Happy Birthday Cake

4 tsp. all-purpose flour  
2 tsp. cocoa  
1 TBS. sugar  
1/8 tsp. baking powder  
Dash of salt  
1/8 tsp. vanilla extract  
4 tsp. water  
2 tsp. vegetable oil  
Frosting of your choice

Stir together flour, cocoa, sugar, baking powder, salt, vanilla, water and oil. Stir until the batter is smooth and chocolate colored. Pour the batter into greased and floured cake pan. Bake 13 -15 mins. or until you see the sides of the cake separate from the pan. Cool. Makes 1 layer cake.

## Crumb-Topped Cheesecake

3-ounce package cream cheese, at room temperature

1 egg

3 teaspoons sugar

1/4 teaspoon vanilla

4 graham cracker piecrusts, single-serve size

In a small bowl, whisk together the cream cheese, egg, sugar and vanilla. Divide the mixture among the 4 crusts. Using a metal spatula, scrape over the shells to level the top. (You must do this or the pan won't be flat enough to fit into the oven.) The crumbs will fall onto the filling. Any crumbs that fall on the work surface may be placed on the filling, too. Bake in Easy-Bake Oven for 15 minutes. Makes 4.

## Easy Bake Oven Cake

3 tablespoons cake mix

1 tablespoon milk

Grease and flour pan. Mix cake mix and milk until smooth. Pour into pan. Bake in preheated Easy Bake Oven about 15 minutes.

fROSTINGS

## Butter Cream Frosting Mix

2 cups icing sugar; sifted  
3 tablespoons instant non-fat milk powder  
6 tablespoons peanut butter

In a medium bowl, combine icing sugar and milk powder. Stir with wire whisk to blend. With a pastry blender, cut in peanut butter. Spoon about 1/3 cup mixture into each 8 small containers or Ziploc bags. Seal tightly. Label with date and contents. Store in cool dry place. Use within 12 weeks.

To Use:

1 package Butter Cream Frosting mix  
3/4 teaspoon water

In a small bowl, combine mix and water. Stir well with a spoon until smooth and creamy. Add a drop or two of vanilla if desired. Makes about 1/4 cup of frosting.

Makes 8 Packages

## The Easiest Chocolate Frosting

1 T. chocolate chips  
1 t. cream or half-and-half  
Melt chocolate chips in dish on top of easy bake oven.

Stir in cream or half and half until smooth, then frost immediately. (you can also use peanut butter chips for variety)

## Chocolate Frosting Mix

2 cups icing sugar; sifted  
3 tablespoons instant nonfat milk powder  
1/2 cup unsweetened cocoa powder  
6 tablespoons vegetable shortening

In a medium bowl, combine icing sugar, milk powder and cocoa powder. (Sift cocoa if lumpy.) With a pastry blender, cut in the shortening.

Spoon about 1/3 cup of mixture into each of 9 small containers or ziplock bags and seal tightly. Label with date and contents. Store in a cool dry place. Use within 12 weeks.

To Use:

1 pkg. Chocolate Frosting mix 3/4 tsp. water  
In a small bowl, combine frosting mix and water. Stir with a spoon until smooth. Makes about 1/4 cup. Makes 9 Packages

## Pink Sparkles Frosting

4 tsp. shortening  
2/3 c. powdered sugar  
1/4 tsp. vanilla  
2 tsp. milk  
Colored sugar crystals for decoration

Stir together shortening, powdered sugar, vanilla and milk until smooth and creamy. Spread 2 tsp. of frosting on top of 1st layer. Add 2nd layer and continue frosting. Sprinkle with colored crystal sugars. Frosts a 2 layer cake.



## Cream Cheese Frosting Mix

1 cup icing sugar; sifted  
4 1/2 teaspoons instant nonfat milk powder  
3 tablespoons cream cheese

Combine icing sugar and milk powder, blend with wire whisk. Cut in cream cheese.

Spoon 1/3 cup mixture into each of 8 containers or zipper bags. Seal tightly, label with date and contents.

Store in refrigerator for up to 2 weeks.

To Use:

1 package Cream Cheese Frosting Mix 3/4  
teaspoon water drop of almond extract  
Combine mix and water, stir well with spoon until  
smooth and creamy. Add almond extract. Makes  
1/4 Cup

## Strawberry Frosting

1/4 cup powdered sugar  
1 teaspoon drink powder; strawberry  
1 teaspoon water  
food coloring; red

Mix together sugar, lemon juice and water. Stir  
until smooth. Add a few drops of food coloring.

If frosting is too thick, add a little water. If frosting  
is too thin, add a little powdered sugar.

Makes enough to frost two layers of cake.

## Peanut Butter Frosting Mix

2 cups icing sugar; sifted  
3 tablespoons instant nonfat milk powder  
6 tablespoons peanut butter

Combine icing sugar and milk powder in a  
medium bowl and blend well with a wire whisk.  
With a pastry blender, cut in peanut butter. Spoon  
about 1/3 cup mixture into each of 8 small  
containers or zipper bags. Seal tightly and label  
with date and contents.

Store in a cool dry place. Use within 12 weeks.

To Use:

In a small bowl combine 1 package with 3/4  
teaspoon water. Stir well, until smooth and  
creamy. Add a drop (or 2) of vanilla if desired.  
Makes about 1/4 cup frosting.  
Makes 8 Packages

## White Frosting Mix

2 cups icing sugar; sifted

3 tablespoon instant nonfat milk powder

6 tablespoon vegetable shortening

In a medium bowl, combine icing sugar and milk powder. Stir with a wire whisk to blend. With a pastry blender, cut in shortening. Spoon about 1/3 cup mixture into each of 8 small containers or ziplock bags. Seal bags tightly. Label with date and contents. Store in a cool dry place. Use within 12 weeks.

To Use:

1 pkg. White Frosting mix 3/4 teaspoon water. In a small bowl, combine mix and water. Stir well with a spoon until smooth and creamy. Makes about 1/4 cup frosting. A drop or two of vanilla may be added if desired.

Makes 8 Packages

COOKIES

## Chocolate Chip Cookies

3 teaspoons Sugar  
1 1/2 teaspoons Shortening  
6 teaspoons flour  
1/8 teaspoon baking powder  
1/8 teaspoon Vanilla  
4 teaspoons milk  
12 - 15 chocolate bits

Cream together sugar and shortening. Blend in flour, baking powder and vanilla. Stir in milk. Stir in chocolate chips. Drop dough by half teaspoonfuls on well greased pan, allowing room to spread. Bake 5 minutes in Easy-Bake Oven. Makes 12 - 15 Cookies

## Cinnamon Crisps

1/2 cup flour  
1/4 teaspoon Salt  
3 teaspoons Shortening  
1 tablespoon ice water  
cinnamon & sugar  
jam; optional

Combine flour and salt. Cut in shortening with a fork until the mixture resembles peas. Sprinkle with water and stir gently until dough forms a ball. Roll dough out on lightly floured surface until about 1/8" thick. Sprinkle with cinnamon & sugar. Cut into desired shapes. Place on ungreased Easy-Bake Oven pan. Bake in Easy-Bake Oven until lightly browned. Spread jam on top.

## Angel Cookies

6 teaspoons Butter  
3 teaspoons Sugar  
3 teaspoons brown sugar  
1 pinch Salt  
1/4 cup flour  
1/8 teaspoon cream of tartar  
1/8 teaspoon baking soda

Cream together butter, sugars and salt. Add flour, cream of tartar, and baking soda.

Bake 5 minutes in Easy-Bake Oven. Makes one dozen one-inch cookies.  
Makes 12 Cookies

## Easy Bake Oatmeal Cookie Mix

1 1/2 c. quick-cooking oats  
3/4 c. all-purpose flour  
1/2 t. baking powder  
3/4 c. brown sugar  
1/2 c. vegetable shortening  
Combine oats, flour, baking powder and brown sugar.

Stir to blend.  
Cut in shortening with a pastry blender until mixture resembles corn meal.  
Spoon about 1/2 c. mix into each of 8 ziploc bags.  
To use: Combine 1/2 c. mix with 2 T. milk. Stir until smooth, bake 15 minutes.

## Rice Crispy Treats

1 teaspoon margarine  
2 teaspoons marshmallow cream  
puffed rice cereal

Place margarine and marshmallow cream in warming cup, put on warming tray and cover. Warm for nine minutes, stirring occasionally. Half fill another warming cup with puffed rice cereal. Thoroughly mix cereal with warmed marshmallow mixture in bowl.

Take a small amount from bowl and form cookie shape. Place shapes on plate. Refrigerate for 1/2 hour or until firm.

## Chocolate Graham Sandwiches

Graham crackers  
Hershey bar  
Creamy peanut butter

Break four 4-by-4-inch squares of graham crackers in half to make 2-inch rectangles. Place 2 cracker rectangles into each baking pan. Top with pieces of Hershey bar, snapping off the chocolate to fit. Top with graham cracker rectangles that have been spread with peanut butter. Bake in Easy-Bake Oven about 10 minutes or until the chocolate melts. Makes 4 sandwiches. Also try as SMORES (with marshmallows instead of peanut butter).

## Peanut Butter Cookies

1 cup all purpose flour  
1/4 teaspoon baking soda  
1/8 teaspoon Salt  
3 tablespoons margarine; softened  
2 tablespoons peanut butter; chunky  
1/2 cup brown sugar; firmly packed  
1/4 cup granulated sugar  
1 teaspoon vanilla extract

Combine flour, baking soda and salt in a bowl. Stir well and set aside. Beat margarine and peanut butter in a large bowl at medium speed until light and fluffy. Gradually add sugars, beating until well blended. Add vanilla, beat well. Stir in flour mixture. Divide dough in half. Shape each half into an 8" log. Wrap and chill until hard, about 3 hours or overnight. Grease and flour Easy-Bake Oven baking pans. Unwrap dough and slice into 1/4" rounds. Place 2 round into each pan, bake until beginning to brown around edges (about 20 minutes). Cool pans on wire rack.

Makes 72 Cookies

## Secret Chocolate Chip Cookies

1 T. sugar  
1 T. firmly packed brown sugar  
2 tsp. margarine  
1/8 tsp. baking powder  
1/8 tsp. vanilla extract  
1 tsp. water  
3 T. all-purpose flour  
4 tsp. semi-sweet chocolate chips

Stir together the sugars and margarine. Add the baking soda, vanilla, water and flour, stirring until flour disappears. Mix in the chocolate chips. Roll the dough between your fingers and make 12 small

## Oatmeal Cookies

1/4 cup brown sugar; packed  
1/4 cup margarine; softened  
1/4 cup flour  
1/4 teaspoon baking soda  
1/2 cup quick cooking rolled oats

In a bowl, cream together sugar and butter. Mix in flour and baking soda. Stir in quick cooking rolled oats. Form dough into 1/2" balls. Place on an ungreased Easy-Bake Oven baking pan. Press down slightly on each ball to flatten. Bake in Easy-Bake Oven until golden brown.

Makes 24 Cookies

## Potato Chip Cookies

2 tablespoons Shortening  
2 Tablespoons sugar  
2 tablespoons brown sugar  
1/4 egg  
1/8 teaspoon vanilla extract  
1/4 cup all purpose flour  
1/8 teaspoon baking soda  
1/8 teaspoon Salt  
1/4 cup potato chips; crushed

Cream together shortening, sugar and brown sugar in a large bowl until light and fluffy. Stir in vanilla.

Combine flour, baking soda and salt. Gradually stir into creamed mixture. Fold in potato chips. Drop by spoonfuls onto ungreased Easy-Bake Oven pan.

Bake 8 - 10 minutes in Easy-Bake Oven.

Allow cookies to cool on baking sheet for 5 minutes before removing to wire rack to cool completely.

## Sugar Cookies

6 teaspoons Butter  
3 teaspoons Sugar  
3 teaspoons brown sugar  
pinch Salt  
1/4 cup flour  
1/8 teaspoon cream of tartar  
1/8 teaspoon baking soda

Cream together butter, sugars and salt. Add flour, cream of tartar and baking soda. Bake in Easy-Bake Oven for 5 minutes.

Makes 12 1" Cookies balls, 1/2 in. each. Place a few balls on a greased and floured sheet or pan with space between them. Bake 10 to 12 mins. Repeat until all the cookies are baked. Makes 12 cookies.

## Butterscotch Candy

1/4 cup butterscotch morsels  
2 tsp. margarine

Put margarine and morsels into the melting pan and place the pan on the Warm/Melt area top of the oven. Heat for 15 mins. Stir gently every 5 minutes. Using a spoon, fill the candy molds with melted butterscotch. Place the molds in the refrigerator for 30 mins. or until firm. Remove from molds. Makes approx. 6 candies--depending on the mold size.

## Thumb Print Cookies

1 T. powdered sugar  
2 T. margarine  
1/4 tsp. vanilla extract  
1/2 tsp. water  
1/4 cup all-purpose flour  
Your favorite jelly

Stir together powdered sugar, margarine, vanilla, water and flour until the flour disappears. Roll the dough between your fingers and make 12 small balls, 1/2 inch each. Place a few balls at a time on an ungreased sheet or pan with space between them. Press your thumb into the middle of each ball to

make a thumb print. Bake 10 to 12 minutes, then remove. Repeat until all the cookies are baked. When the cookies are cool, fill each thumb print with jelly.

Makes 12 cookies.

easy

Bake oven

COOK BOOK