

**EASY  
BAKE  
OVEN**  
**Cookbook for Kids**

**© Copyright Information**

**Author: Gloria Martin**

**Photographs & Illustrations: Halyna Kaminska**

**Year: 2026**

**All rights reserved**

No part of this book may be reproduced, distributed, stored in a retrieval system, or transmitted in any form or by any means, electronic or mechanical, including photocopying, recording, or otherwise, without the prior written permission of the publisher, except for brief quotations used in reviews.

This book is intended for personal use only. Unauthorized reproduction or commercial use is strictly prohibited.


**Disclaimer**

This book is intended for educational and entertainment purposes only. All recipes are designed for use with an Easy Bake Oven or similar toy baking appliances and should always be prepared with adult supervision.

The author and publisher assume no responsibility for any injuries, damages, allergic reactions, or accidents that may occur as a result of preparing or consuming the recipes in this book. Always follow the safety instructions provided by the manufacturer of your baking appliance.

Ingredients, preparation times, and results may vary depending on products used and individual conditions. Parents and guardians are responsible for checking ingredient labels for allergens and ensuring food safety.

This book is not affiliated with, endorsed by, or sponsored by Hasbro® or the Easy-Bake® brand. All trademarks mentioned are the property of their respective owners and are used for descriptive purposes only. All trademarks and brand names mentioned are the property of their respective owners and are used for identification purposes only. Their use does not imply endorsement.



**Cookbook for Kids**

**Fun and Easy Kid-Friendly Recipes Made Simple for  
Young Bakers — Sweet Treats, Mini Bakes & More!**

**Author: Gloria Martin**

**Photographer & Illustrator: Halyna Kaminska**



## Introduction

Welcome to **Easy Bake Oven Cookbook for Kids** — your fun and tasty first step into the world of baking! This book is made especially for young bakers who love creating sweet treats, mini bakes, and delicious snacks in a safe and simple way. These easy recipes help kids mix, bake, and decorate with confidence, turning every baking moment into a joyful and creative experience.

To make your baking adventure even more fun and rewarding, you'll find a special code inside this book to access a **Bonus Content**:

- **Smoothie Recipe Booklet for Kids** — fun, fruity, kid-friendly recipes the whole family will love.

Let every bake be a happy moment and the beginning of a lifelong love for cooking.

## CONTENTS

<b>Introduction</b>	<b>4</b>
<b>What is a Bake Oven?</b>	<b>6</b>
<b>Cooking Equipment</b>	<b>8</b>
<b>Chapter 1: Cookies &amp; Sweet Treats</b>	<b>11</b>
<b>Chapter 2: Cupcakes &amp; Mini Cakes</b>	<b>21</b>
<b>Chapter 3: Candies &amp; Sweet Snacks</b>	<b>31</b>
<b>Chapter 4: Mini Pizzas &amp; Savory Bakes</b>	<b>41</b>
<b>Chapter 5: Fun Breakfast Bakes</b>	<b>51</b>
<b>Chapter 6: Holiday &amp; Party Treats</b>	<b>61</b>
<b>Measurement Conversion Chart</b>	<b>70</b>
<b>Bonus Content</b>	<b>71</b>
<b>Index</b>	<b>72</b>

# What is a Bake Oven?

Hello, little baker! The **Easy Bake Oven** is not just a toy — it's your very own mini kitchen. With it, you can make real cookies, cupcakes, mini pizzas, and sweet snacks using everyday ingredients. Unlike big ovens, the Easy Bake Oven is designed to be safe for kids. Its special heating system keeps the heat contained, so you can bake without worrying about burns or accidents.

Did you know the **Easy Bake Oven** has been delighting young bakers for over 50 years? It was first introduced in 1963 and quickly became a favorite in homes across America. Children loved having their very own oven to experiment with, and it helped many kids discover a passion for baking. Over the years, the oven has been updated with new designs and improved safety features, but the fun of baking tiny treats has remained the same.

Even though it's small, it works just like a real oven. Heat moves evenly around the pans, baking your treats perfectly. You get to measure, mix, shape, and decorate your creations. Every mini bake is a chance to learn about ingredients, practice careful measuring, and try your own creative ideas.

## Baking Basics for Young Bakers

Baking is both a science and an art, and the **Easy Bake Oven** makes it fun and easy to explore both! When you measure ingredients, mix them carefully, and spread the batter evenly, you're learning how flavors and textures work together. Even small changes — like leveling flour or smoothing the batter — can make a big difference in how your treats turn out.



### Baking Tip:

Try adding your favorite topping or decoration — this is your chance to make each treat uniquely yours.

Remember, it's okay if your cookies are a little uneven or your cupcakes a little soft. Baking is about experimenting, having fun, and learning from each try. With the **Easy Bake Oven**, ordinary ingredients become extraordinary treats, and each mini bake is a success because you made it yourself.

This hands-on experience teaches patience, independence, and confidence, turning every baking session into an exciting adventure instead of a chore.

## Step-by-Step Baking Tips

- 1. Plug in the Oven and Warm It Up:** Preheating helps your treats bake evenly. Make sure the oven is on a flat, stable surface.
- 2. Gather Ingredients and Tools:** Have everything ready before you start. This makes mixing easier and keeps your workspace neat.
- 3. Measure Carefully:** Use measuring cups and spoons for small amounts. Level off dry ingredients for perfect results.
- 4. Mix Thoroughly:** Stir until smooth, scraping the sides of the bowl so nothing is left behind.
- 5. Grease the Pan Lightly:** A small amount of oil or spray helps treats release easily. Too much can change the texture.
- 6. Fill the Pan Evenly:** Spread batter evenly so it bakes consistently. Thick or thin spots may not cook the same.



### Baking Tip:

- Always measure ingredients carefully.
- Stir thoroughly to mix everything evenly.
- Spread batter smoothly in the pan for even baking.
- Ask a grown-up for help if you're unsure.

- 7. Slide the Pan Into the Oven Safely:** Always use the pan pusher. Keep fingers away from heat. Move slowly and confidently.
- 8. Follow Baking Time Closely:** Set a timer. Don't remove the pan early, or the treats may not bake fully.
- 9. Move the Pan Into the Cooling Chamber:** This stops cooking safely and teaches patience.
- 10. Allow Treats to Cool Completely:** Let them set before removing. This helps them keep their shape.
- 11. Remove Treats Gently:** Use a spatula or small utensil. Mini treats can break if lifted roughly.

## Friendly Tips for Young Bakers

Baking is more fun when everyone follows simple, kid-friendly habits. These helpful tips are here to make baking time smooth and enjoyable for kids and grown-ups alike:



### Chef's Tip:

These simple tips help make baking time enjoyable and focused on creating delicious mini treats.

- Bake with a grown-up nearby
- Be mindful around warm areas
- Use oven mitts when needed
- Follow the Easy Bake Oven instructions carefully
- Wash hands before starting
- Keep your baking space neat and organized

## Cleaning & Care Made Easy

Taking care of your **Easy Bake Oven** is easy and important! After baking:

- Let the oven cool completely before cleaning.
- Wipe the outside with a soft, damp cloth. Never spray water into openings.
- Wash baking pans, spatulas, and small tools with warm soapy water. Dry everything completely.
- Store your tools in a safe place so they're ready for your next baking adventure.

Cleaning up may feel like a chore, but it's part of being a responsible little baker. Keeping your oven and tools clean makes sure your next batch of treats comes out perfect every time.

Your **Easy Bake Oven** is more than a mini kitchen — it's a place for imagination and discovery. Each recipe is a chance to try something new, learn how ingredients work together, and create treats you can be proud of. Have fun, be patient, and enjoy every delicious bite you make!



### Chef's Tip:



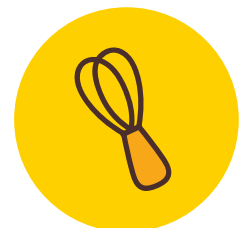





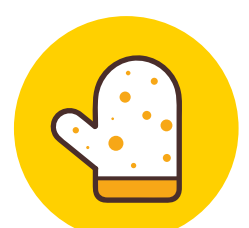
Wiping spills and putting tools away is part of the fun — it helps your kitchen stay safe and ready for your next creation.





## Cooking Equipment

Baking can be fun and easy when you have the right tools. The simple equipment in this list will help young bakers prepare, mix, and bake every recipe in this book with confidence. Always ask a grown-up for help when using kitchen tools, and enjoy creating tasty treats with your **Easy Bake Oven** safely and happily.

		
Measuring Cup	Measuring Spoon	Whisk
		
Silicone Spatula	Rolling Pin	Cookie Cutter
		
Pizza Cutter	Cutting Board	Oven Mitts



## CHAPTER 1



### Cookies & Sweet Treats

<b>Chocolate Frosted Cookies</b>	<b>12</b>
<b>Sugar Sprinkle Cookies</b>	<b>13</b>
<b>Mini Oatmeal Cookies</b>	<b>14</b>
<b>Double Chocolate Cookies</b>	<b>15</b>
<b>Fun Shaped Cookies</b>	<b>16</b>
<b>Peanut Butter Cookies</b>	<b>18</b>
<b>Mini Caramel Cookies</b>	<b>19</b>



## Chocolate Frosted Cookies

**Yields:** 12 mini cookies **Prep Time:** 15 min **Bake Time:** 10–12 min

Soft, chocolaty cookies topped with creamy frosting make every bite a delicious treat. You can have fun spreading the frosting and adding your own decorations!

### Ingredients:

- ½ cup (1 stick) butter, softened (113 g)
- ½ cup sugar (100 g)
- 1 large egg
- 1 teaspoon vanilla extract
- 2 tablespoons milk
- 1 cup all-purpose flour (125 g)
- ¼ cup cocoa powder (30 g)
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 

### Chocolate Frosting:

- 2 tablespoons unsalted butter, softened (28 g)
- ¼ cup powdered sugar (30 g)
- 2 teaspoons milk
- 1 tablespoon unsweetened cocoa powder



### Baking Tip:

If your dough feels too thick or crumbly, add a little extra milk, one teaspoon at a time, until it feels soft and easy to work with.

### Instructions:

- 1. Preheat Your Easy Bake Oven:** Plug in your oven and let it warm up while you prepare the cookie dough. A warm oven helps your cookies bake evenly.
- 2. Cream Butter and Sugar:** In a mixing bowl, beat the softened butter and sugar together until light and fluffy. This helps make the cookies soft.
- 3. Add Egg, Vanilla, and Milk:** Mix in the egg, vanilla extract, and milk until the mixture is smooth and creamy.
- 4. Combine Dry Ingredients:** In a separate bowl, whisk together the flour, cocoa powder, baking powder, and salt.
- 5. Mix Dry Ingredients into Wet:** Slowly add the dry ingredients to the wet mixture. Stir gently until a soft, smooth dough forms. Do not overmix.
- 6. Shape Cookies:** Use a small spoon to scoop the dough and form 12 small balls. Place them evenly on the baking pan with space between each cookie.
- 7. Bake:** Carefully slide the pan into your Easy Bake Oven. Bake for 10–12 minutes, until the cookies are set but still soft in the center.
- 8. Cool:** Move cookies to a safe surface. Let them cool completely before frosting.
- 9. Prepare Chocolate Frosting:** In a small bowl, mix the butter, powdered sugar, cocoa powder, and milk until smooth and easy to spread.
- 10. Frost the Cookies:** Spread a thin layer of chocolate frosting on each cooled cookie. Add sprinkles or small candies if you like.



## Sugar Sprinkle Cookies

**Yields:** 12 mini cookies **Prep Time:** 15 min **Bake Time:** 10–12 min

Sweet, colorful, and fun to make, these Sugar Sprinkle Cookies let young bakers decorate each cookie with cheerful sprinkles for a happy, homemade treat everyone will love.

### Ingredients:

- ½ cup (1 stick) butter, softened (113 g)
- ½ cup granulated sugar (100 g)
- 1 large egg
- 1 teaspoon vanilla extract
- 2 tablespoons milk
- 1 cup all-purpose flour (125 g)
- ½ teaspoon baking powder
- ¼ teaspoon salt
- ¼ cup colorful sprinkles (for rolling) (40 g)

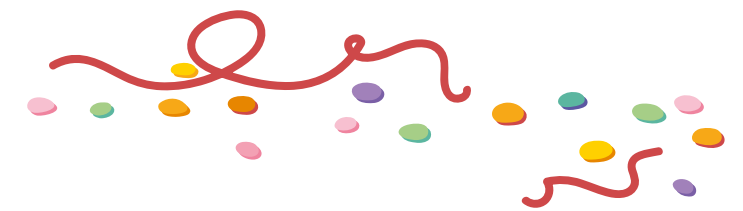


### Baking Tip:

Press the sprinkles gently into the dough balls before baking. This helps them stick better and keeps the cookies colorful, fun, and perfectly decorated after baking.

### Instructions:

- 1. Preheat Your Easy-Bake Oven:** Plug in the oven and let it warm up while you prepare the cookie dough. A warm oven helps cookies bake evenly.
- 2. Cream Butter and Sugar:** In a mixing bowl, beat the softened butter and sugar together until light and fluffy. This step helps make the cookies soft.
- 3. Add Egg, Vanilla, and Milk:** Mix in the egg, vanilla extract, and milk until the mixture is smooth and creamy.
- 4. Combine Dry Ingredients:** In a separate bowl, stir together the flour, baking powder, and salt.
- 5. Mix Dry Ingredients into Wet:** Slowly add the dry ingredients to the butter mixture. Stir gently until a soft, slightly sticky dough forms. Do not overmix.
- 6. Shape and Decorate:** Use a small spoon or your hands to form 12 small dough balls. Roll each ball lightly in sprinkles, then place them evenly on the baking pan with a little space between each one.
- 7. Bake:** Slide the pan carefully into the Easy-Bake Oven. Bake for 10–12 minutes, until the cookies are set but still soft in the center.
- 8. Cool:** Move cookies to a safe surface. Let them cool completely before eating.





## Mini Oatmeal Cookies

**Yields:** 12 mini cookies **Prep Time:** 15 min **Bake Time:** 10–12 min

Chewy, sweet, and full of hearty oats, these Mini Oatmeal Cookies are perfect for little hands to mix, shape, and bake. Fun to decorate and even more fun to eat!

### Ingredients:

- ½ cup (1 stick) unsalted butter, softened (113 g)
- ½ cup brown sugar (110 g)
- 1 large egg
- 1 teaspoon vanilla extract
- ½ cup all-purpose flour (62 g)
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 1 cup quick-cooking oats (90 g)

### Optional Decoration:

- ¼ cup mini chocolate chips or raisins (45 g)



### Baking Tip:

For chewy, tender oatmeal cookies, make sure not to overbake — the centers should look slightly soft when you remove them from the oven.

### Instructions:

- 1. Preheat Your Easy Bake Oven:** Plug in the oven and allow it to warm while you prepare the cookie dough.
- 2. Cream Butter and Sugar:** In a mixing bowl, beat the softened butter and brown sugar together until light and fluffy. This makes the cookies soft and chewy.
- 3. Add Egg and Vanilla:** Mix in the egg and vanilla extract until smooth and creamy.
- 4. Combine Dry Ingredients:** In a separate bowl, whisk together the flour, baking powder, and salt.
- 5. Mix Dry Ingredients into Wet:** Gradually stir the dry ingredients into the butter mixture until fully combined.
- 6. Add Oats and Extras:** Fold in the oats and optional mini chocolate chips or raisins. This gives the cookies texture and flavor.
- 7. Shape Cookies:** Use a spoon or your hands to form 12 small dough balls. Place them evenly on your baking pan, leaving a little space between each cookie.
- 8. Bake:** Slide the pan into the Easy Bake Oven. Bake for 10–12 minutes, until cookies are set but still soft in the middle.
- 9. Cool:** Move cookies to a safe surface. Let them cool completely before enjoying.



## Double Chocolate Cookies

**Yields:** 12 mini cookies **Prep Time:** 15 min **Bake Time:** 10–12 min

Rich, chocolaty, and oh-so-fun to bake! These Double Chocolate Cookies turn everyday ingredients into a delicious treat that you can make and decorate themselves.

### Ingredients:

- ½ cup (1 stick) unsalted butter, softened (113 g)
- ½ cup granulated sugar (100 g)
- 1 large egg
- 1 teaspoon vanilla extract
- ¾ cup all-purpose flour (95 g)
- 2 ounces finely chopped dark chocolate (57 g)
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- ½ cup mini chocolate chips (85 g)

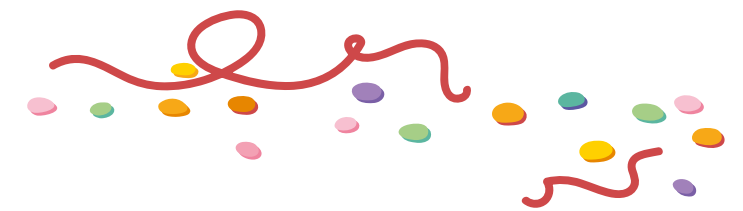


### Baking Tip:

For the softest, fudgiest cookies, remove them from the oven when the centers still look slightly soft — they will firm up as they cool.

### Instructions:

- 1. Preheat Your Easy Bake Oven:** Plug in your oven and let it warm while you prepare your cookie dough.
- 2. Cream Butter and Sugar:** In a bowl, beat softened butter and sugar together until light and fluffy. This helps make your cookies soft and tender.
- 3. Add Egg and Vanilla:** Stir in the egg and vanilla extract until smooth and creamy.
- 4. Combine Dry Ingredients:** In a separate bowl, whisk together flour, baking powder, and salt.
- 5. Mix Dry Ingredients into Wet:** Gradually add the dry mixture to the butter mixture, stirring gently until fully combined.
- 6. Add Chocolate:** Fold in the finely chopped dark chocolate and mini chocolate chips for extra chocolaty goodness.
- 7. Shape Cookies:** Form 12 small dough balls with a spoon or your hands. Place them evenly on the baking pan, leaving a little space between each cookie.
- 8. Bake:** Slide the pan into the Easy Bake Oven. Bake for 10–12 minutes, until cookies are set but still soft in the center.
- 9. Cool:** Move cookies to a safe surface. Let them cool completely before enjoying.



# Fun Shaped Cookies

**Yields:** 12 mini cookies **Prep Time:** 15 min **Bake Time:** 10–12 min

Turn ordinary cookie dough into playful shapes! These Fun Shaped Cookies let you use cookie cutters to create stars, hearts, animals, or any shape they like, making baking imaginative and delicious.

## Ingredients:

- ½ cup (1 stick) unsalted butter, softened (113 g)
- ½ cup granulated sugar (100 g)
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour (125 g)
- ¼ teaspoon baking powder
- ¼ teaspoon salt

## Optional Decoration:

- sprinkles or colored sugar



## Baking Tip:

Chill the cut cookie shapes for 5 minutes before baking. This helps them keep crisp edges and fun shapes while baking evenly in the Easy Bake Oven.

## Instructions:

- 1. Preheat Your Easy Bake Oven:** Plug in the oven and let it warm up while you prepare your dough.
- 2. Cream Butter and Sugar:** In a mixing bowl, beat softened butter and sugar together until light and fluffy.
- 3. Add Egg and Vanilla:** Mix in the egg and vanilla extract until smooth.
- 4. Combine Dry Ingredients:** In a separate bowl, whisk together flour, baking powder, and salt.
- 5. Mix Dry Ingredients into Wet:** Gradually stir the dry ingredients into the butter mixture until a soft dough forms.
- 6. Roll Out Dough:** Lightly flour a flat surface and roll the dough to about ¼-inch thickness.
- 7. Cut Fun Shapes:** Use cookie cutters to cut out stars, hearts, or any fun shapes you like. Place them evenly on the baking pan.
- 8. Decorate (Optional):** Sprinkle colored sugar or small sprinkles on top before baking.
- 9. Bake:** Slide the pan into your Easy Bake Oven. Bake 10–12 minutes, until cookies are set but still slightly soft in the center.
- 10. Cool:** Move cookies to a safe surface. Let them cool completely before enjoying.





## Peanut Butter Cookies

**Yields:** 12 mini cookies **Prep Time:** 15 min **Bake Time:** 10–12 min

Sweet, nutty, and fun to bake! These Peanut Butter Cookies are soft, chewy, and perfect for little hands to mix, shape, and enjoy.

### Ingredients:

- ½ cup (1 stick) unsalted butter, softened (113 g)
- ½ cup creamy peanut butter (125 g)
- ½ cup granulated sugar (100 g)
- ½ cup brown sugar (110 g)
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour (125 g)
- ½ teaspoon baking powder
- ¼ teaspoon salt

### Instructions:

- 1. Preheat the Easy Bake Oven:** Plug in your Easy Bake Oven and let it warm up while you prepare the batter.
- 2. Cream the Butter and Sugar:** In a mixing bowl, beat the softened butter and sugar together until light, smooth, and fluffy. This step helps make the cupcakes soft and tender.
- 3. Add the Egg and Vanilla:** Crack in the egg and add the vanilla. Mix well until the batter looks creamy and smooth.
- 4. Mix the Dry Ingredients:** In a separate bowl, stir together the flour and baking powder.
- 5. Combine Wet and Dry Ingredients:** Add the dry ingredients to the butter mixture in two parts, gently stirring. Pour in the milk and mix just until a smooth batter forms.
- 6. Fill the Cups:** Divide the batter evenly between 12 mini cupcake liners, filling each about ¾ full.
- 7. Bake:** Place the pan into the Easy Bake Oven. Bake for 10–12 minutes, until the tops look set and a toothpick inserted in the center comes out clean.
- 8. Cool:** Move cookies to a safe surface. Let them cool completely before enjoying.



### Baking Tip:

For perfectly soft and chewy cookies, avoid overbaking — they should look slightly soft in the center when removed from the oven.



## Mini Caramel Cookies

**Yields:** 12 mini cookies **Prep Time:** 15 min **Bake Time:** 10–12 min

Soft, sweet, and full of gooey caramel goodness, these Mini Caramel Cookies are fun to bake and even more fun to share. Perfect for decorating or enjoying as-is!

### Ingredients:

- ½ cup (1 stick) unsalted butter, softened (113 g)
- ½ cup granulated sugar (100 g)
- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour (125 g)
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 6 soft caramel candies, chopped into small pieces

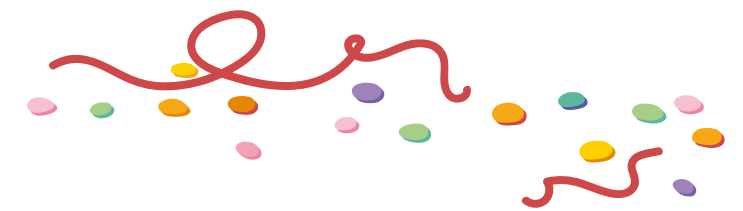
### Instructions:

- 1. Preheat Your Easy Bake Oven:** Plug in the oven and let it warm while you prepare your cookie dough.
- 2. Cream Butter and Sugar:** In a mixing bowl, beat the softened butter and sugar together until smooth and fluffy.
- 3. Add Egg and Vanilla:** Mix in the egg and vanilla extract until fully combined.
- 4. Combine Dry Ingredients:** In a separate bowl, whisk together flour, baking powder, and salt.
- 5. Mix Dry Ingredients into Wet:** Gradually add the dry mixture to the butter mixture, stirring until a soft dough forms.
- 6. Fold in Caramel Pieces:** Gently fold in the chopped caramel candies so they are evenly distributed throughout the dough.
- 7. Shape Cookies:** Form 12 small dough balls and place them evenly on the baking pan.
- 8. Bake:** Slide the pan into the Easy Bake Oven. Bake for 10–12 minutes, until cookies are set but still soft in the center.
- 9. Cool:** Move cookies to a safe surface. Allow them to cool completely so the caramel pieces set and cookies firm up slightly.



### Baking Tip:

For soft, perfectly tender cookies, don't overbake — they should look slightly soft in the center when you take them out.





## CHAPTER 2



### Cupcakes & Mini Cakes

<b>Cream-filled Choc Cupcakes</b>	<b>22</b>
<b>Mini Vanilla Cupcakes</b>	<b>23</b>
<b>Fruit-Filled Cupcakes</b>	<b>24</b>
<b>Lemon Cupcakes</b>	<b>25</b>
<b>Strawberry Mini Cake</b>	<b>26</b>
<b>Brownie Cupcakes</b>	<b>28</b>
<b>Frosted Fun Cupcakes</b>	<b>29</b>



## Cream-filled Choc Cupcakes

**Yields:** 12 mini cupcakes **Prep Time:** 20 min **Bake Time:** 12–14 min

These rich, chocolaty mini cupcakes are topped with creamy, dreamy buttercream frosting. Perfect for decorating and sharing, they make every bite a fun and delicious adventure for young bakers.

### Ingredients:

- ½ cup (1 stick) unsalted butter, softened (113 g)
- ¾ cup granulated sugar (150 g)
- 2 large eggs
- 1 teaspoon vanilla extract
- 1¼ cups all-purpose flour (156 g)
- 2 tablespoons unsweetened cocoa powder
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 3 tablespoons milk
- Vegetable oil or nonstick spray for greasing the cups

### Fluffy Whipped Cream

- ¾ cup heavy cream (33–36% fat), very cold (180 ml)
- 2 tablespoons powdered sugar
- 2 teaspoons cornstarch

### Optional Decoration:

- sprinkles or mini chocolate chips



### Baking Tip:

For soft, tender cupcakes, be gentle when mixing — stir just until combined to avoid dense cupcakes.

### Instructions:

- 1. Preheat the Easy Bake Oven:** Plug in your oven and let it warm while you prepare the cupcake batter.
- 2. Cream Butter and Sugar:** In a mixing bowl, beat the softened butter and sugar together until light, smooth, and fluffy.
- 3. Add Eggs and Vanilla:** Mix in the eggs one at a time, then stir in the vanilla extract until fully combined.
- 4. Combine Dry Ingredients:** In a separate bowl, whisk together the flour, cocoa powder, baking powder, and salt.
- 5. Mix Wet and Dry Ingredients:** Gradually add the dry ingredients to the butter mixture in two parts, alternating with milk. Stir gently until smooth. Do not overmix.
- 6. Prepare Cups:** Grease 12 mini cupcake liners or pan cups with vegetable oil or nonstick spray.
- 7. Fill the Cups:** Divide the batter evenly between the 12 cups, filling each about ¾ full.
- 8. Bake:** Slide the pan into the Easy Bake Oven. Bake for 12–14 minutes, until the tops are set and a toothpick inserted in the center comes out clean.
- 9. Cool:** Carefully remove cupcakes and allow them to cool completely before frosting.
- 10. Prepare Fluffy Whipped Cream:** Chill a mixing bowl and beaters in the fridge. Pour in the very cold heavy cream. Start whipping on low speed, gradually increasing to high. When the cream begins to thicken, add powdered sugar and cornstarch in small portions. Continue whipping until firm peaks form.
- 11. Frost the Cupcakes:** Use a piping bag or spatula to spread the whipped buttercream on top of each cupcake. Decorate with sprinkles or mini chocolate chips if desired.



## Mini Vanilla Cupcakes

**Yields:** 12 mini cupcakes **Prep Time:** 15 min **Bake Time:** 12–14 min

Soft, sweet, and perfectly sized for little hands! These Vanilla Mini Cupcakes are fun to bake, easy to decorate, and delicious to enjoy.

### Ingredients:

- ½ cup (1 stick) unsalted butter, softened (113 g)
- ½ cup granulated sugar (100 g)
- 1 large egg
- ½ teaspoon vanilla extract
- ¾ cup all-purpose flour (95 g)
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 3 tablespoons milk
- Vegetable oil or nonstick spray for greasing the cups

### Optional Decoration:

- sprinkles, chocolate chips, or mini candies

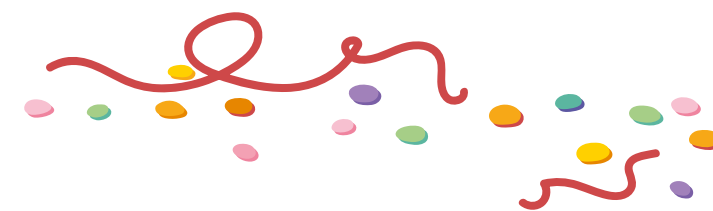


### Baking Tip:

If your batter feels too thick, add a little extra milk, 1 teaspoon at a time, until it's soft and easy to pour.

### Instructions:

- 1. Preheat Your Easy Bake Oven:** Plug in your oven and let it warm up while you prepare the cupcake batter.
- 2. Cream Butter and Sugar:** In a mixing bowl, beat the softened butter and granulated sugar together until light and fluffy. This adds air to the batter for soft cupcakes.
- 3. Add Egg and Vanilla:** Mix in the egg and vanilla extract until fully combined and smooth.
- 4. Combine Dry Ingredients:** In a separate bowl, whisk together the flour, baking powder, and salt.
- 5. Mix Dry Ingredients into Wet:** Gradually add the dry mixture to the butter mixture, alternating with milk. Stir gently until you have a smooth batter. Don't overmix — this keeps cupcakes soft and tender.
- 6. Fill Cupcake Liners:** Grease your mini cupcake pan or use paper liners. Spoon the batter evenly into 12 mini cupcake cups, filling each about ¾ full.
- 7. Bake:** Slide the pan into your Easy Bake Oven. Bake for 12–14 minutes, until cupcakes are set and lightly golden. A toothpick inserted in the center should come out clean.
- 8. Cool:** Move cupcakes to the cooling chamber or a safe surface. Let them cool completely before decorating.
- 9. Decorate:** Top with sprinkles, mini candies, or chocolate chips for fun and colorful cupcakes.





## Fruit-Filled Cupcakes

**Yields:** 12 mini cupcakes **Prep Time:** 20 min **Bake Time:** 12–14 min

Soft, sweet cupcakes with a surprise fruity center make every bite a fun and tasty adventure. You can fill them with jam or fresh fruit and even decorate the tops with colorful sprinkles!

- **Ingredients:**
- ½ cup (1 stick) unsalted butter, softened (113 g)
- ½ cup granulated sugar (100 g)
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup all-purpose flour (125 g)
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 3 tablespoons milk (45 ml)
- ¼ cup fruit jam (strawberry, raspberry, or your favorite) (80 g)
- Vegetable oil or nonstick spray for greasing the cups
- **Optional Decoration:**
- sprinkles or small fruit pieces

### Instructions:

- 1. Preheat the Easy Bake Oven:** Plug in your oven and let it warm while you prepare the cupcake batter.
- 2. Cream Butter and Sugar:** In a mixing bowl, beat the softened butter and sugar together until light, smooth, and fluffy.
- 3. Add Eggs and Vanilla:** Mix in the eggs one at a time, then stir in the vanilla extract until fully combined.
- 4. Combine Dry Ingredients:** In a separate bowl, whisk together the flour, baking powder, and salt.
- 5. Mix Wet and Dry Ingredients:** Gradually add the dry ingredients to the butter mixture in two parts, alternating with milk. Stir gently until smooth. Do not overmix.
- 6. Prepare Cups:** Grease 12 mini cupcake liners or pan cups with vegetable oil or nonstick spray.
- 7. Fill the Cups:** Divide the batter evenly between the 12 cups, filling each about halfway. Add 1 teaspoon of jam or chopped fruit to the center of each cup, then cover with the remaining batter until cups are about ¾ full.
- 8. Bake:** Slide the pan into the Easy Bake Oven. Bake for 12–14 minutes, until the tops are set and a toothpick inserted in the center comes out clean.
- 9. Cool:** Carefully remove cupcakes and allow them to cool completely before decorating.
- 10. Decorate:** Top with sprinkles, small fruit pieces, or a light dusting of powdered sugar for a fun finish.



### Baking Tip:

For soft, fluffy cupcakes, be gentle when folding in the fruit — overmixing can make the cupcakes dense.



## Lemon Cupcakes

**Yields:** 12 mini cupcakes **Prep Time:** 20 min **Bake Time:** 12–14 min

Bright, zesty mini cupcakes with a fresh lemony flavor. You will have fun mixing, baking, and decorating these cheerful treats!

### Ingredients:

- ½ cup (1 stick) unsalted butter, melted and cooled (113 g)
- ½ cup granulated sugar (100 g)
- 2 small eggs (or 1 large egg)
- ½ teaspoon vanilla extract
- ⅔ cup + 1 tablespoon all-purpose flour (74 g)
- ½ teaspoon baking powder
- ¼ teaspoon salt
- ¼ cup fresh lemon juice (about 2 small lemons) (60 ml)
- 1 tablespoon finely grated lemon zest (from 1 lemon)
- Vegetable oil or nonstick spray for greasing the cups

### Optional Decoration:

- sprinkles, sugar pearls, or a small slice of candied lemon

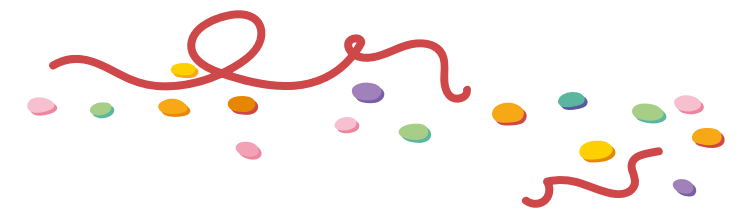


### Baking Tip:

For soft, fluffy cupcakes, fold in the dry ingredients gently and avoid overmixing — this keeps them light and tender for little hands to enjoy.

### Instructions:

- 1. Preheat the Easy Bake Oven:** Plug in your oven and let it warm while you prepare the cupcake batter.
- 2. Beat Eggs and Sugar:** In a mixing bowl, whisk the eggs, granulated sugar, and vanilla extract until pale, fluffy, and doubled in volume.
- 3. Combine Dry Ingredients:** In a separate bowl, mix the flour, baking powder, and salt.
- 4. Add Dry to Wet:** Sift the dry ingredients into the egg mixture. Gently fold until just combined.
- 5. Add Butter:** Stir in the melted (not hot) butter until smooth and uniform.
- 6. Add Lemon Juice:** Slowly mix in the lemon juice. If you prefer less tangy cupcakes, mix the lemon juice 1:1 with water.
- 7. Add Lemon Zest:** Fold in the finely grated lemon zest for a bright, fresh flavor.
- 8. Prepare Cups:** Grease 12 mini cupcake liners or pan cups with vegetable oil or nonstick spray.
- 9. Fill the Cups:** Divide the batter evenly between the cups, filling each about 2/3 full.
- 10. Bake:** Slide the pan into the Easy Bake Oven. Bake for 12–14 minutes, until the tops are set and a toothpick inserted in the center comes out clean.
- 11. Cool:** Carefully remove cupcakes and let them cool completely before decorating.
- 12. Decorate:** Top with sprinkles, sugar pearls, or a small slice of candied lemon for a fun, colorful touch.



# Strawberry Mini Cake

**Yields:** 1 mini cake **Prep Time:** 25 min **Bake Time:** 20–25 min

This light and fluffy strawberry mini cake is layered with whipped cream and juicy strawberry pieces, perfect for young bakers to enjoy and share!

## Ingredients:

- 3 large eggs
- ½ cup granulated sugar (100 g)
- ¾ cup all-purpose flour (95 g)
- 1 teaspoon baking powder
- ¼ teaspoon salt
- Vegetable oil or nonstick spray for greasing the pan

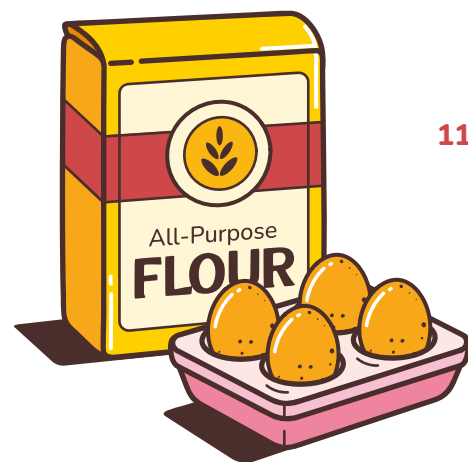
## Whipped Cream Filling:

- 1 cup cold heavy whipping cream (33–36% fat) (240 ml)
- ¼ cup powdered sugar (30 g)
- ½ teaspoon vanilla extract
- ¾ cup fresh strawberries, chopped into small pieces (115 g)



## Baking Tip:

Be very gentle when folding flour into the eggs—slow mixing keeps the sponge light, fluffy, and perfect for layering.



## Instructions:

- 1. Preheat the Easy Bake Oven:** Plug in your oven and let it warm while you prepare the cake batter.
- 2. Grease the Pan:** Lightly grease a mini cake pan with vegetable oil or nonstick spray.
- 3. Whip Eggs and Sugar:** In a large bowl, beat the eggs with the sugar using a mixer on high speed for 8–10 minutes, until the mixture is very thick, pale, and fluffy.
- 4. Mix Dry Ingredients:** In a separate bowl, whisk together the flour, baking powder, and salt.
- 5. Fold the Batter:** Gently fold the flour mixture into the egg mixture in small portions using a spatula. Mix slowly to keep the batter airy.
- 6. Bake the Cake:** Pour the batter into the prepared pan and smooth the top. Slide the pan into the Easy Bake Oven and bake for 20–25 minutes, until the cake is set and a toothpick inserted in the center comes out clean. Let the cake cool completely.
- 7. Whip the Cream:** In a cold bowl, beat the cold heavy cream on low speed, gradually increasing to medium speed. Add powdered sugar and vanilla extract and whip until soft, fluffy peaks form.
- 8. Add Strawberries:** Gently fold in the chopped strawberries, taking care not to crush them.
- 9. Slice the Cake:** Carefully slice the cooled sponge cake horizontally into 2 layers. Ask an adult for help.
- 10. Fill and Stack:** Spread a layer of whipped cream on the bottom layer. Sprinkle chopped strawberries evenly over the cream. Add the top layer of cake, spread more whipped cream on top, and arrange remaining strawberries for decoration.
- 11. Chill:** Refrigerate the cake for at least 1 hour before serving so it becomes soft and creamy.





## Brownie Cupcakes

**Yields:** 12 mini cupcakes **Prep Time:** 15 min **Bake Time:** 12–14 min

These rich, fudgy chocolate brownie cupcakes are soft, gooey, and super fun for you to bake and decorate. Every bite is a chocolatey treat!

### Ingredients:

- ½ cup (1 stick) unsalted butter (113 g)
- ½ cup chopped dark chocolate (or 3 oz chocolate bar, chopped) (85 g)
- ¾ cup granulated sugar (150 g)
- 2 large eggs
- 1 teaspoon vanilla extract
- ½ cup all-purpose flour (62 g)
- ¼ teaspoon salt
- Vegetable oil or nonstick spray for greasing the cups

### Optional Decoration:

- mini chocolate chips, sprinkles, or melted chocolate drizzle



### Baking Tip:

Let the brownie cupcakes cool completely before decorating so they set up rich and fudgy without crumbling.

### Instructions:

- 1. Preheat the Easy Bake Oven:** Plug in your oven and let it warm while you prepare the brownie batter.
- 2. Melt Butter and Chocolate:** In a microwave-safe bowl or small saucepan, melt the butter and chopped dark chocolate together until smooth. Let it cool slightly.
- 3. Mix Wet Ingredients:** In a medium bowl, whisk together sugar, eggs, and vanilla until combined. Slowly stir in the melted chocolate and butter mixture.
- 4. Combine Dry Ingredients:** In a separate bowl, whisk together the flour and salt.
- 5. Mix Wet and Dry Ingredients:** Gently fold the flour mixture into the chocolate mixture until just combined. Do not overmix — this keeps the brownies fudgy.
- 6. Prepare Cups:** Grease 12 mini cupcake liners or pan cups with vegetable oil or nonstick spray.
- 7. Fill the Cups:** Divide the batter evenly among the 12 cups, filling each about ½ full.
- 8. Bake:** Slide the pan into the Easy Bake Oven. Bake for 12–14 minutes. The tops should be set, but the centers are slightly soft and fudgy.
- 9. Cool:** Carefully remove cupcakes and let them cool completely before decorating.
- 10. Decorate:** Top with mini chocolate chips, sprinkles, or drizzle with melted chocolate if desired.



## Frosted Fun Cupcakes

**Yields:** 12 mini cupcakes **Prep Time:** 20 min **Bake Time:** 12–14 min

Colorful mini cupcakes with a simple sweet glaze make baking playful and creative. You can mix, bake, and decorate your very own treats!

### Ingredients:

- ½ cup (1 stick) unsalted butter, softened (113 g)
- ¾ cup granulated sugar (150 g)
- 2 large eggs
- 1 teaspoon vanilla extract
- 1¼ cups all-purpose flour (156 g)
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ¼ cup milk (60 ml)
- Vegetable oil or nonstick spray for greasing the cups

### Simple Glaze:

- ½ cup powdered sugar (60 g)
- 1–2 teaspoons milk
- ½ teaspoon vanilla extract

### Optional Decoration:

- colored sprinkles, mini chocolate chips, or small candy shapes

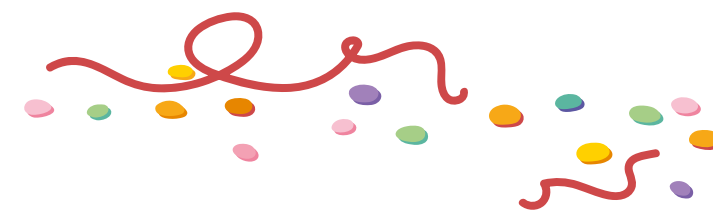


### Baking Tip:

Pour the glaze gently so it spreads evenly — this keeps the cupcakes sweet and fun to decorate without making a mess.

### Instructions:

- 1. Preheat the Easy Bake Oven:** Plug in your oven and let it warm while you prepare the cupcake batter.
- 2. Grease the Cups:** Lightly grease 12 mini cupcake liners or pan cups with vegetable oil or nonstick spray.
- 3. Cream Butter and Sugar:** In a mixing bowl, beat the softened butter and sugar together until light, smooth, and fluffy.
- 4. Add Eggs and Vanilla:** Mix in the eggs one at a time, then stir in the vanilla extract until fully combined.
- 5. Combine Dry Ingredients:** In a separate bowl, whisk together the flour, baking powder, and salt.
- 6. Mix Wet and Dry Ingredients:** Gradually add the dry ingredients to the butter mixture in two parts, alternating with milk. Stir gently until smooth. Do not overmix.
- 7. Fill the Cups:** Divide the batter evenly between the 12 cups, filling each about ½ full.
- 8. Bake:** Slide the pan into the Easy Bake Oven. Bake for 12–14 minutes, until the tops are set and a toothpick inserted in the center comes out clean.
- 9. Cool:** Carefully remove cupcakes and let them cool completely before decorating.
- 10. Glaze the Cupcakes:** In a small bowl, mix powdered sugar with 1 teaspoon milk and vanilla, adding a few drops more if needed until smooth. Spoon or brush the glaze over each cooled cupcake.
- 11. Decorate:** Top with colorful sprinkles, mini chocolate chips, or candy shapes to make them fun and festive.





## CHAPTER 3



### Candies & Sweet Snacks

<b>Homemade Gummies</b>	<b>32</b>
<b>Chocolate Candies</b>	<b>33</b>
<b>Nut &amp; Fruit Snack Bars</b>	<b>34</b>
<b>Colorful Swirl Lollipops</b>	<b>35</b>
<b>Salted Caramel Bites</b>	<b>36</b>
<b>Mini Marshmallows</b>	<b>38</b>
<b>Chocolate Truffles</b>	<b>39</b>



## Homemade Gummies

**Yields:** 12–15 gummies **Prep Time:** 10 min **Set Time:** 1–2 hour

Chewy, fruity gummies that you can make and decorate themselves! Fun to mix, shape, and coat in sugar for a sweet, colorful treat.

### Ingredients:

- 2 tablespoons unflavored gelatin
- ½ cup fruit juice (any juice your child likes) (120 ml)
- 2 tablespoons granulated sugar

### Optional Decoration:

- extra sugar or powdered sugar for coating

### Instructions:

- 1. Bloom the Gelatin:** Pour all the juice onto the gelatin in a small bowl. Leave for 2–3 minutes to allow the gelatin to fully absorb the liquid and swell.
- 2. Add Sugar and Gently Warm:** Add the sugar to the gelatin and juice mixture and stir slowly until smooth and combined. Carefully warm the mixture in the Easy Bake Oven heating area or with adult help until the gelatin and sugar are fully dissolved. Do not let it boil—the mixture should be smooth and clear.
- 3. Pour into Molds:** Carefully pour the mixture into small silicone molds or lightly greased mini baking cups. Smooth the tops with a spoon if needed.
- 4. Chill and Set:** Place the molds in the refrigerator or a cool area until the gummies are firm, about 1–2 hours.
- 5. Remove from Molds:** Gently pop the gummies out of the molds once set. Handle carefully so they keep their shape.
- 6. Coat and Decorate:** Roll or sprinkle the gummies with granulated sugar or powdered sugar for a sparkly, fun finish. Get creative with colors and shapes!



### Baking Tip:

Be patient while the gummies set—they need time to firm up fully. This keeps them chewy and perfect for little hands to enjoy.



## Chocolate Candies

**Yields:** 12–15 candies **Prep Time:** 20 min **Chill Time:** 1 hour

Sweet, creamy chocolate candies with crunchy nuts and a touch of sweetened milk. You will love stirring, shaping, and decorating your own little treats!

### Ingredients:

- 1 cup (6 oz) semisweet chocolate chips (170 g)
- 2 tablespoons unsalted butter (28 g)
- 2 tablespoons sweetened condensed milk
- ½ teaspoon vanilla extract
- ¼ cup chopped nuts (walnuts, almonds, or pecans) (30 g)

### Optional Decoration:

- mini chocolate chips, sprinkles, or powdered sugar

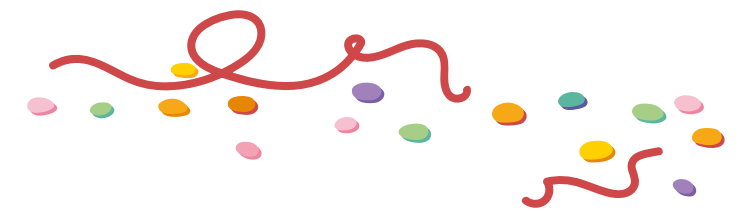
### Instructions:

- 1. Melt the Chocolate:** Place the chocolate chips, butter, and sweetened condensed milk in a small heat-safe bowl. Set it in the Easy Bake Oven heating area or ask an adult to gently melt the mixture over low heat. Stir until smooth and fully melted.
- 2. Add Flavor and Nuts:** Stir in the vanilla extract and chopped nuts until evenly combined. The chocolate should be glossy, smooth, and slightly creamy.
- 3. Prepare the Mold:** Line a mini candy mold or small baking tray with parchment paper. Lightly grease if needed.
- 4. Fill the Mold:** Spoon the chocolate mixture into the mold or onto the tray, forming 12–15 small candy shapes.
- 5. Decorate:** Sprinkle mini chocolate chips, sprinkles, or powdered sugar on top while the chocolate is still soft.
- 6. Chill and Set:** Carefully place the tray in the refrigerator or a cool spot for about 1 hour until the chocolate is firm and set.
- 7. Enjoy!:** Gently remove the candies from the mold or peel off the parchment. Share and enjoy your homemade chocolate treats!



### Baking Tip:

Gently stir chocolate with condensed milk and nuts to keep it smooth and glossy—this ensures creamy, perfectly set candies.





## Nut & Fruit Snack Bars

**Yields:** 8–10 bars **Prep Time:** 15 min **Bake Time:** 12–15 min

Chewy snack bars made with dried apricots, prunes, dates, and cashews. You will love pressing, mixing, and cutting these healthy, sweet treats!

### Ingredients:

- ½ cup dried apricots (65 g)
- ½ cup prunes (65 g)
- ½ cup dates, pitted (75 g)
- ½ cup cashews (70 g)
- 2–3 tablespoons hot water (if needed for soaking)

### Optional Decoration:

- powdered sugar or sprinkles for decoration



### Baking Tip:

Press the mixture firmly into the pan to keep the bars together. Don't over-blend the nuts—they should still have a little texture for a fun crunch!

### Instructions:

- 1. Soak the Fruit (if dry):** If the apricots, prunes, or dates are a bit dry, place them in a small bowl and pour 2–3 tablespoons of hot water over them. Let them sit for 5 minutes to soften.
- 2. Prepare the Nuts:** Place the cashews in a food processor and pulse until finely chopped.
- 3. Blend the Fruit:** Drain the soaked fruit if needed. In a blender or food processor, blend the apricots and dates into a smooth, sticky mixture.
- 4. Combine Fruit and Nuts:** Add the fruit mixture to the chopped cashews and stir until fully combined into a thick, sticky dough.
- 5. Prepare the Pan:** Line a mini baking pan with parchment paper or lightly grease it with vegetable oil.
- 6. Shape the Bars:** Press the dough evenly into the pan. Using a knife or spatula, lightly score the top into rectangular shapes so the bars are easier to cut after baking.
- 7. Bake the Bars:** Slide the pan into the Easy Bake Oven and bake for 12–15 minutes, until the bars are set and slightly firm to the touch.
- 8. Cool and Cut:** Carefully remove the pan and let the bars cool completely. Once cooled, cut along the scored lines into bars.
- 9. Decorate:** Dust with powdered sugar or add colorful sprinkles for a fun touch.



## Colorful Swirl Lollipops

**Yields:** 8–10 lollipops **Prep Time:** 20 min **Cook Time:** 10–12 min

Bright, swirly lollipops that everyone can make and enjoy! Fun to shape, easy to decorate, and perfect for sharing with friends.

### Ingredients:

- 1 cup granulated sugar (200 g)
- ⅓ cup light corn syrup (80 ml)
- ⅓ cup water (80 ml)
- ½ teaspoon flavor extract (vanilla, strawberry, or lemon)
- Food coloring (2–3 colors)
- Lollipop sticks

### Optional Decoration:

- sanding sugar or sprinkles

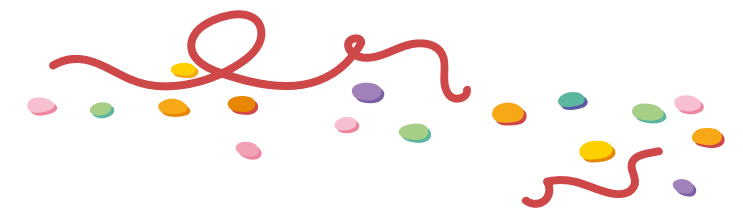


### Baking Tip:

Gently stir chocolate with condensed milk and nuts to keep it smooth and glossy—this ensures creamy, perfectly set candies.

### Instructions:

- 1. Prepare the Pan:** Line a baking sheet with parchment paper or lightly grease it. Place lollipop sticks on the sheet so they are ready for the candy.
- 2. Mix Sugar, Syrup, and Water:** In a small saucepan, combine sugar, corn syrup, and water. Stir gently until the sugar dissolves.
- 3. Heat the Mixture:** Carefully heat over medium heat until it becomes a clear, bubbling syrup. Do not stir once it starts boiling. Ask an adult for help.
- 4. Add Flavor:** Remove from heat and carefully stir in the flavor extract.
- 5. Divide and Color:** Divide the syrup into separate heat-safe bowls (use adult help). Add a few drops of different food coloring to each bowl.
- 6. Create the Swirl:** Using a spoon or small pouring tool, drop small amounts of different colors onto the prepared parchment in circular or spiral patterns. Place a lollipop stick in the center of each circle. Gently twist or swirl the colors together with a toothpick for a fun, marbled effect.
- 7. Cool Completely:** Let the lollipops cool for at least 20 minutes until fully hardened.
- 8. Decorate:** Sprinkle sanding sugar or small edible decorations over the lollipops while slightly warm for extra sparkle.



# Salted Caramel Bites

**Yields:** 16 small cubes **Prep Time:** 15 min **Cook Time:** 30–40 min

These soft, chewy salted caramel cubes are sweet with a tiny salty sparkle. Each little square melts in your mouth and feels like a special candy made by you!

## Ingredients:

- ½ cup granulated sugar (100 g)
- ¼ cup light brown sugar, packed (55 g)
- ¼ cup unsalted butter (57 g)
- ¼ cup heavy cream (60 ml)
- ¼ teaspoon salt
- ¼ teaspoon vanilla extract

## Optional Decoration:

- a tiny pinch of flaky salt for topping, parchment paper for wrapping

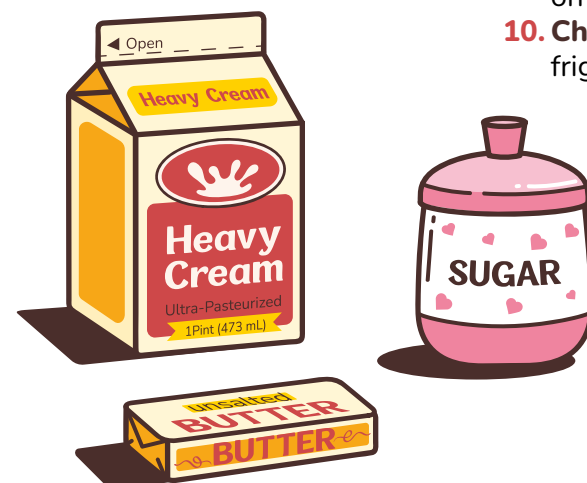


## Baking Tip:

Low heat and slow stirring make caramel soft and chewy—rushing can turn it hard instead of creamy.

## Instructions:

- 1. Prepare the Pan:** Line a small square pan or heat-safe dish with parchment paper, leaving extra paper on the sides so you can lift the caramel out easily later.
- 2. Melt Butter and Sugar:** In a small saucepan, combine the granulated sugar, brown sugar, and butter. Over low heat, stir gently until the butter melts and the sugars dissolve into a smooth, golden mixture. Ask an adult for help.
- 3. Add Heavy Cream Slowly:** Gradually pour in the heavy cream while stirring constantly. Be careful—the mixture may bubble slightly. Ask an adult for help.
- 4. Cook the Caramel:** Keep heating slowly, stirring frequently, until the caramel is smooth, glossy, and a beautiful light caramel color (about 5–7 minutes).
- 5. Add Salt and Vanilla:** Remove the pan from heat and carefully stir in the salt and vanilla extract until fully blended.
- 6. Pour into Pan:** Carefully pour the warm caramel into the prepared pan and gently smooth the top with a spatula.
- 7. Cool at Room Temperature:** Let the caramel cool at room temperature for about 15–20 minutes so it thickens slightly before moving to the fridge.
- 8. Cut into Cubes:** Lift the caramel out using the parchment paper and cut into small cubes with a lightly greased knife. Ask an adult for help.
- 9. Optional Decoration:** Sprinkle a tiny pinch of flaky salt on top of each cube if desired.
- 10. Chill in the Fridge:** Place the caramel cubes in the refrigerator for 10–15 minutes to firm up completely.





## Mini Marshmallows

**Yields:** 30–40 marshmallows **Prep Time:** 20 min **Set Time:** 2 hours

These fluffy mini marshmallows are soft, sweet, and magical to make at home. Watching them whip up and turn into bouncy little clouds is half the fun!

### Ingredients:

- 1 tablespoon unflavored gelatin
- ¼ cup cold water (60 ml)
- ¾ cup granulated sugar (150 g)
- ¼ cup light corn syrup (60 ml)
- ¼ cup water (60 ml)
- ¼ teaspoon vanilla extract
- Powdered sugar, for dusting

### Instructions:

- 1. Prepare the Gelatin:** Pour the cold water into a small bowl and sprinkle the gelatin over the top. Let it sit for 2–3 minutes until the gelatin swells.
- 2. Heat the Sugar Mixture:** With adult help, combine the granulated sugar, corn syrup, and water in a small saucepan. Warm gently in the Easy Bake Oven heating area or on low heat until the sugar dissolves and the mixture looks clear. Do not let it boil.
- 3. Mix and Whip:** Carefully pour the warm sugar mixture over the softened gelatin. Add vanilla extract. Using a mixer, beat on low speed, then increase to high speed and whip for 5–7 minutes until the mixture becomes thick, white, and fluffy like marshmallow cream.
- 4. Shape the Marshmallows:** Lightly dust a small tray or pan with powdered sugar. Spoon the marshmallow mixture into the pan and smooth the top with a spatula.
- 5. Set and Cut:** Let the marshmallow mixture rest at room temperature for about 2 hours until firm. Dust the top with powdered sugar, then cut into small cubes using a knife lightly coated with powdered sugar.
- 6. Finish:** Roll each mini marshmallow in powdered sugar so they don't stick together.



### Baking Tip:

For the fluffiest marshmallows, make sure the gelatin is fully swollen before mixing and whip the mixture until it holds soft, puffy peaks—this is where the magic happens!



## Chocolate Truffles

**Yields:** 12–15 truffles **Prep Time:** 20 min **Chill Time:** 1 hour

These smooth and creamy chocolate truffles are little bites of happiness that melt in your mouth. Rolling and decorating them is easy, fun, and perfect for young chocolate lovers!

### Ingredients:

- 1 cup semi-sweet chocolate chips (170 g)
- ½ cup heavy whipping cream (33–36% fat) (120 ml)
- 1 tablespoon unsalted butter (14 g)
- ½ teaspoon vanilla extract
- 2 tablespoons powdered sugar, for rolling

### Optional Decoration:

- cocoa powder, crushed cookies, colorful sprinkles, or shredded coconut

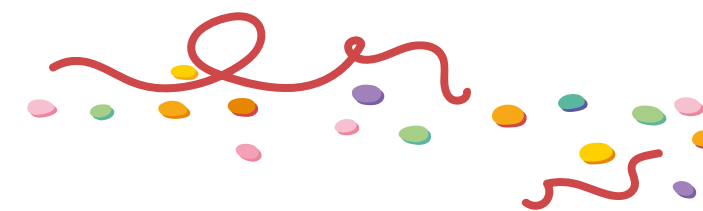
### Instructions:

- 1. Warm the Cream:** With adult help, gently warm the heavy cream in the Easy Bake Oven heating area or on very low heat until it is hot but not boiling, careful not to overheat.
- 2. Melt the Chocolate:** Place the chocolate chips in a heat-safe mixing bowl. Pour the warm cream over the chocolate and let it sit for 1 minute, then stir slowly and carefully until smooth and glossy.
- 3. Add Butter and Vanilla:** Stir in the butter and vanilla extract until fully melted and completely combined with the chocolate.
- 4. Chill the Mixture:** Place the bowl in the refrigerator for about 1 hour, or until the mixture is firm and cold enough to scoop easily.
- 5. Shape the Truffles:** Scoop small spoonfuls of the chocolate mixture and roll gently into balls using clean hands.
- 6. Decorate:** Roll each truffle in powdered sugar or your favorite coating to make them colorful and fun.



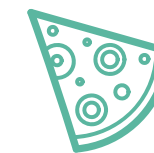
### Baking Tip:

If the chocolate feels too soft while rolling, chill it for a few more minutes—cool hands and a little patience make perfect truffles!





## CHAPTER 4



### Mini Pizzas & Savory Bakes

<b>Mini Cheese Pizzas</b>	<b>42</b>
<b>White Cabbage Pies</b>	<b>43</b>
<b>Savory Pinwheels</b>	<b>44</b>
<b>Crostini with Toppings</b>	<b>45</b>
<b>Snack Savory Muffins</b>	<b>46</b>
<b>Crispy Cheese Sticks</b>	<b>48</b>
<b>Mini Salmon Quiches</b>	<b>49</b>



## Mini Cheese Pizzas

**Yields:** 4 small pizzas **Prep Time:** 40 min **Bake Time:** 12–15 min

These mini cheese pizzas use real yeast dough, just like classic pizzerias! Soft, fluffy, and cheesy, they make baking feel extra special and delicious.

### Ingredients:

- $\frac{3}{4}$  cup all-purpose flour (95 g)
- $\frac{1}{2}$  teaspoon active dry yeast
- $\frac{1}{2}$  teaspoon sugar
- $\frac{1}{4}$  teaspoon salt
- 1 tablespoon vegetable oil
- $\frac{1}{4}$  cup warm water (not hot) (60 ml)

### For the Topping:

- $\frac{1}{4}$  cup pizza sauce (60 ml)
- $\frac{1}{2}$  cup shredded mozzarella cheese (50 g)
- 1 tablespoon grated Parmesan cheese



### Baking Tip:

If the dough feels sticky, dust your fingers with a tiny bit of flour—pizza dough loves gentle hands!

### Instructions:

- 1. Activate the Yeast:** In a small bowl, mix warm water, sugar, and yeast gently. Let it sit for 5 minutes until bubbly and foamy.
- 2. Make the Dough:** Add flour, salt, and oil to the yeast mixture. Stir slowly until a soft dough forms.
- 3. Knead Lightly:** Turn the dough onto a clean surface and knead gently for about 2 minutes until smooth and stretchy.
- 4. Let It Rise:** Place the dough in a lightly oiled bowl, cover it, and let it rise in a warm place for about 20 minutes until slightly puffy.
- 5. Shape the Pizzas:** Divide the dough into 4 equal pieces. Press each piece into a small round pizza shape.
- 6. Add Sauce:** Spread a thin layer of pizza sauce over each mini pizza, leaving a small edge.
- 7. Add Cheese:** Sprinkle mozzarella evenly on top, then add a little Parmesan cheese.
- 8. Bake:** Place pizzas on the Easy Bake Oven tray and bake according to your oven's instructions until the cheese is melted and the crust looks golden.
- 9. Cool and Enjoy:** Let the pizzas cool for a few minutes before serving.



## White Cabbage Pies

**Yields:** 16–8 small pies **Prep Time:** 50 min **Bake Time:** 15–18 min

Soft, fluffy yeast dough wraps around a tasty white cabbage filling in these pies. You will love kneading, filling, and baking your very own golden pies!

### Ingredients:

- $\frac{1}{2}$  cup warm milk (about 4 fl oz) (120 ml)
- 2 tablespoons sugar
- $\frac{1}{2}$  teaspoon salt
- 2 tablespoons vegetable oil
- 2 teaspoons active dry yeast
- 2–2 $\frac{1}{4}$  cups all-purpose flour (sifted) (250–280 g)

### For the Filling:

- 1 cup finely shredded white cabbage (70 g)
- $\frac{1}{4}$  cup grated carrot (about 1 small carrot) (25 g)
- $\frac{1}{4}$  cup finely chopped onion (about 1 small onion) (40 g)
- 2 teaspoons vegetable oil
- $\frac{1}{4}$  teaspoon salt

### For the Golden Top:

- 1 egg yolk, beaten (for brushing)

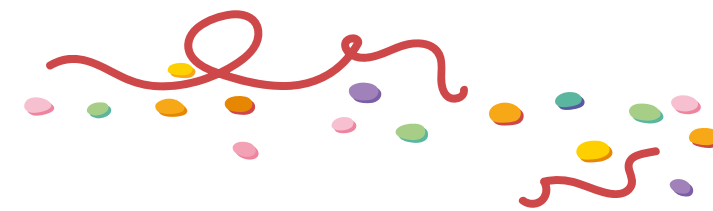


### Baking Tip:

Pinch the edges well so the white cabbage filling stays inside, and brush with egg yolk for a perfect golden crust!

### Instructions:

- 1. Prepare the Filling:** Grate the carrot and finely shred the white cabbage. Heat 2 teaspoons of oil in a small skillet. Sauté the carrot for a few minutes until soft, then add the cabbage and onion. Stir gently and cook until the vegetables are tender. Season lightly with  $\frac{1}{4}$  teaspoon salt and let the mixture cool.
- 2. Make the Dough:** In a medium bowl, combine warm milk, sugar, and yeast. Let it sit for 5–10 minutes until foamy. Add salt and vegetable oil, then stir in about 1 cup of flour. Mix gently, then gradually add the remaining flour while kneading the dough with your hands. The dough should be soft, smooth, and slightly elastic.
- 3. Let the Dough Rise:** Cover the dough with a clean kitchen towel and let it rise in a warm place for 20–30 minutes, until it doubles in size.
- 4. Shape the Pies:** Divide the dough into 6–8 equal pieces. Roll each piece into a small circle. Spoon a bit of the cabbage filling into the center. Fold the edges over the filling and pinch to seal tightly.
- 5. Add the Golden Top:** Brush the tops of each pie with the beaten egg yolk to create a shiny, golden crust while baking.
- 6. Bake:** Place the pies on a greased tray or lined with parchment paper. Bake in your Easy Bake Oven for 15–18 minutes, or until the tops are golden brown.
- 7. Cool and Enjoy:** Let the pies cool slightly before eating—they're best warm and fluffy.





## Savory Pinwheels

**Yields:** 8–10 pinwheels **Prep Time:** 25 min **Bake Time:** 15–18 min

Fluffy pinwheels made with classic pizza dough and a cheesy veggie filling are fun to roll, bake, and eat! Perfect for little bakers to enjoy a warm, savory treat.

### Ingredients:

- ½ cup warm water (120 ml)
- 1 teaspoon sugar
- ½ teaspoon salt
- 1 tablespoon olive oil
- 2 teaspoons active dry yeast
- 1¾–2 cups all-purpose flour (220–250 g)

### For the Filling:

- ½ cup shredded cheddar cheese (50 g)
- ¼ cup finely chopped bell pepper (any color) (30 g)
- ¼ cup finely chopped cooked ham or turkey (optional) (30 g)
- 2 teaspoons tomato paste or pizza sauce
- ¼ teaspoon salt
- ¼ teaspoon dried Italian herbs (optional)

### For the Golden Top:

- 1 egg yolk, beaten (for brushing)



### Baking Tip:

Make sure the dough is rolled evenly and sliced carefully so each pinwheel shows off its colorful spiral—everyone loves fun shapes!

### Instructions:

- 1. Prepare the Filling:** In a small bowl, mix shredded cheese, chopped bell pepper, ham or turkey (if using), tomato paste, salt, and herbs. Set aside.
- 2. Make the Dough:** In a medium bowl, combine warm water, sugar, and yeast. Let it sit 5–10 minutes until foamy. Add salt and olive oil. Gradually stir in 1 cup of flour, then knead in the remaining flour a little at a time until the dough is smooth and elastic.
- 3. Let the Dough Rise:** Cover the dough with a clean kitchen towel and let it rest in a warm place for 20 minutes until doubled in size.
- 4. Roll and Fill:** Roll the dough into a rectangle about ¼ inch thick. Spread the filling evenly over the dough, leaving a small border along one edge.
- 5. Shape the Pinwheels:** Carefully roll the dough from one long side to form a log. Slice the log into 8–10 pinwheels using a sharp knife.
- 6. Add the Golden Top:** Place pinwheels on a greased baking sheet. Brush the tops with beaten egg yolk to create a shiny, golden crust.
- 7. Bake:** Bake in your Easy Bake Oven for 15–18 minutes until the pinwheels are puffed and golden brown.
- 8. Cool and Enjoy:** Allow the pinwheels to cool slightly before serving—they're soft, cheesy, and perfect for little hands.



## Crostini with Toppings

**Yields:** 12–16 crostini **Prep Time:** 10 min **Bake Time:** 8–10 min

Crunchy little crostini with tasty toppings make a fun, simple, and creative snack that everyone can help assemble and enjoy!

### Ingredients:

- 1 small baguette or French bread, sliced into ½-inch rounds
- 2 teaspoons olive oil
- Pinch of salt

### For the Toppings:

- ¼ cup cream cheese or soft cheese (60 g)
- 2–3 ounces cooked or canned tuna, drained and flaked (or any fish) (57–85 g)
- ½ small cucumber, thinly sliced (50 g)
- 1 teaspoon lemon juice
- Fresh herbs (optional, for decoration)

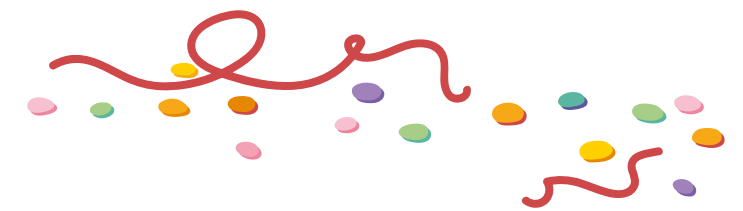


### Baking Tip:

Brush the bread evenly with olive oil—this helps the crostini get a perfect golden crust that is crunchy and fun to eat!

### Instructions:

- 1. Preheat the Oven:** Set the oven to a safe baking temperature. Get ready to make the bread slices crispy and golden.
- 2. Prepare the Bread:** Lay the sliced baguette on a baking sheet. Brush each slice lightly with olive oil and sprinkle a tiny pinch of salt over them.
- 3. Bake the Crostini:** Carefully place the baking sheet in the oven. Bake the slices until they are golden brown and crunchy, about 8–10 minutes. Let them cool slightly.
- 4. Prepare the Toppings:** In a small bowl, mix the cream cheese with flaked fish and lemon juice until smooth and creamy.
- 5. Assemble the Crostini:** Spread a small spoonful of the fish and cheese mixture on each crostini slice. Place cucumber slices on top and add fresh herbs for decoration if you like.
- 6. Serve:** Arrange the mini crostini on a plate and enjoy immediately as a tasty snack, or store them gently covered for a short while.



# Snack Savory Muffins

Yields: 6 muffins Prep Time: 15 min Cook Time: 18–22 min

These warm, cheesy Snack Savory Muffins are soft, fluffy, and packed with ham, cheddar, and green onions. They're easy to make, fun to bake, and perfect for little chefs to enjoy anytime!

## Ingredients:

- 1 cup all-purpose flour (125 g)
- 1 teaspoon baking powder
- ¼ teaspoon salt
- 2 tablespoons sugar
- ½ cup warm milk (120 ml)
- 2 tablespoons melted butter (28 g)
- 1 large egg

## Mix-ins / Filling:

- ½ cup shredded cheddar cheese (50 g)
- ¼ cup finely chopped cooked ham (30 g)
- 2 tablespoons chopped green onions or chives

## Optional Decoration:

- Extra shredded cheese for topping



## Baking Tip:

Be gentle when mixing your batter — folding the ingredients lightly keeps your muffins soft, fluffy, and perfectly tender.



## Instructions:

- 1. Preheat the Easy Bake Oven:** Plug in your oven and let it warm up while you prepare your muffin batter.
- 2. Mix Dry Ingredients:** In a medium bowl, whisk together the flour, baking powder, salt, and sugar until evenly combined.
- 3. Combine Wet Ingredients:** In a separate small bowl, mix the warm milk, melted butter, and egg until smooth and creamy.
- 4. Make the Muffin Batter:** Pour the wet ingredients into the dry ingredients. Stir gently until just combined — do not overmix, or muffins may become dense.
- 5. Add the Mix-ins:** Fold in the shredded cheese, chopped ham, and green onions carefully, making sure the ingredients are evenly distributed.
- 6. Prepare the Muffin Cups:** Grease your mini muffin pan or Easy Bake Oven pan lightly with butter or nonstick spray. Spoon the batter evenly into 6 cups, filling each about ¾ full. Sprinkle extra cheese on top if desired for a golden, cheesy crust.
- 7. Bake the Muffins:** Place the pan in the Easy Bake Oven and bake for 18–22 minutes, or until a toothpick inserted in the center comes out clean. Muffins should be golden on top and fluffy inside.
- 8. Cool and Enjoy:** Carefully remove the muffins from the pan and let them cool slightly before serving. They're perfect warm or at room temperature!





## Crispy Cheese Sticks

**Yields:** 8 cheese sticks **Prep Time:** 10 min **Bake Time:** 12–15 min

Golden on the outside and melty on the inside, these crispy cheese sticks are a fun, hands-on snack that everyone can make and enjoy straight from the Easy Bake Oven!

### Ingredients:

- ½ cup all-purpose flour (62 g)
- 2 large eggs, beaten
- ½ cup plain breadcrumbs (50 g)
- ½ teaspoon salt (optional)
- ½ teaspoon paprika (optional, for extra flavor)
- 8 sticks of cheddar cheese (about 2 inches long each)
- Cooking spray or a little vegetable oil for the pan

### Instructions:

- 1. Preheat the Easy Bake Oven:** Plug in your oven and let it warm while you prepare your cheese sticks.
- 2. Prepare the Coating Stations:** Place the flour in a shallow bowl. Beat the eggs in a second shallow bowl. Place the breadcrumbs, salt, and paprika in a third shallow bowl.
- 3. Coat the Cheese Sticks:** Take a stick of cheese and first dip it in the beaten egg, covering all sides. Then roll it lightly in the flour. Dip it again in the egg, and finally coat it evenly with the breadcrumbs. Repeat for all cheese sticks.
- 4. Prepare for Baking:** Place the coated cheese sticks on a lightly greased Easy Bake Oven pan. Make sure they are spaced apart so they bake evenly.
- 5. Bake the Cheese Sticks:** Bake for 12–15 minutes, or until the breadcrumbs are golden and crispy. Keep an eye on them so the cheese stays inside.
- 6. Cool and Enjoy:** Carefully remove the sticks and let them cool for a few minutes. Serve warm for melty, cheesy fun!



### Baking Tip:

Double-dipping in egg helps the breadcrumbs stick better and gives a super crispy coating.



## Mini Salmon Quiches

**Yields:** 6 small quiches **Prep Time:** 15 min **Bake Time:** 18–20 min

These mini quiches are filled with tender pink salmon and cheese, making a soft and tasty snack perfect for young bakers to prepare in the Easy Bake Oven.

### Ingredients:

- ½ cup all-purpose flour (62 g)
- 3 tablespoons cold butter, cut into small pieces (42 g)
- 1 tablespoon cold water
- ¼ teaspoon salt

### For the Filling:

- 2 large eggs
- ¼ cup milk (60 ml)
- ¼ teaspoon salt
- ½ cup canned pink salmon, drained and flaked (120 g)
- 2 tablespoons shredded cheddar cheese
- 1 tablespoon chopped green onions

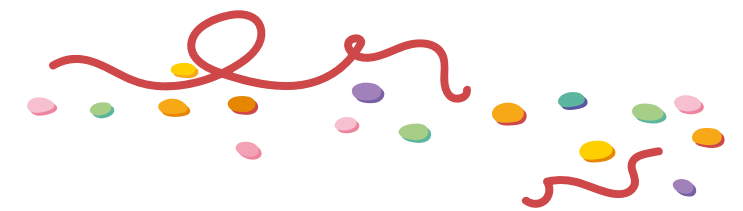
### Instructions:

- 1. Preheat the Easy Bake Oven:** Plug in your oven and let it warm while you prepare the pastry and filling.
- 2. Make the Pastry:** In a small bowl, mix the flour and salt. Cut in the cold butter using your fingers or a fork until the mixture looks like coarse crumbs. Slowly add cold water and gently mix until soft dough forms.
- 3. Prepare Quiche Shells:** Divide the dough into 6 equal portions. Press each portion into the wells of a greased Easy Bake Oven small muffin pan to form little cups with even sides.
- 4. Prepare the Filling:** In a bowl, whisk together the eggs, milk, and salt until smooth. Stir in the flaked salmon, shredded cheese, and chopped green onions until evenly combined.
- 5. Fill the Quiches:** Spoon the salmon and cheese mixture evenly into each pastry cup, filling almost to the top.
- 6. Bake the Quiches:** Carefully place the muffin pan in the Easy Bake Oven and bake for 18–20 minutes, until the filling is set and the pastry is lightly golden.
- 7. Cool and Serve:** Allow the quiches to cool slightly before removing from the pan. Serve warm for a tasty, kid-friendly snack!



### Baking Tip:

Flaking the salmon finely helps the filling stay soft and smooth, making it easy for little bakers to enjoy every bite.





## CHAPTER 5



### Fun Breakfast Bakes

<b>Fruit Pancakes</b>	<b>52</b>
<b>Egg Muffins</b>	<b>53</b>
<b>Breakfast Pastry Bites</b>	<b>54</b>
<b>Filled Breakfast Rolls</b>	<b>55</b>
<b>Small Cheese Cakes</b>	<b>56</b>
<b>Cottage Cheese Buns</b>	<b>58</b>
<b>Fruit Basket Pies</b>	<b>59</b>



## Fruit Pancakes

**Yields:** 10 pancakes **Prep Time:** 10 min **Bake Time:** 15–18 min

These soft and fluffy pancakes are topped with sweet maple syrup and colorful berries, turning a simple breakfast into a fun and happy treat for young bakers.

### Ingredients:

- $\frac{3}{4}$  cup all-purpose flour (95 g)
- 1 tablespoon sugar (12 g)
- 1 teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- 1 large egg
- $\frac{1}{2}$  cup milk (120 ml)
- 2 tablespoons melted butter (slightly cooled) (28 g)
- $\frac{1}{2}$  teaspoon vanilla extract
- Nonstick spray or a little butter

### Topping:

- Maple syrup, for drizzling
- $\frac{1}{4}$  cup fresh berries (strawberries sliced, blueberries, or raspberries) (35–40 g)



### Baking Tip:

Add toppings after baking so the pancakes stay fluffy and the berries look bright and fresh.

### Instructions:

- 1. Preheat the Easy Bake Oven:** Plug in the Easy Bake Oven and let it warm up while you prepare the pancake batter.
- 2. Mix Dry Ingredients:** In a medium bowl, gently mix the flour, sugar, baking powder, and salt until evenly combined.
- 3. Mix Wet Ingredients:** In a separate bowl, whisk the egg, milk, melted butter, and vanilla until smooth and creamy.
- 4. Make the Batter:** Pour the wet ingredients into the dry ingredients and stir gently just until combined. The batter should be thick and soft, not overmixed.
- 5. Prepare the Pan:** Lightly grease a mini muffin pan or small baking pan with nonstick spray or butter.
- 6. Fill and Bake:** Spoon the batter into the pan, filling each space about  $\frac{3}{4}$  full. Place the pan into the Easy Bake Oven and bake for 15–18 minutes, until the pancakes are puffy and set.
- 7. Cool Slightly:** Carefully remove the pan and let the pancakes cool for a few minutes so they are easy to handle.
- 8. Decorate and Serve:** Drizzle the pancakes with maple syrup and sprinkle fresh berries on top just before serving.



## Egg Muffins

**Yields:** 6 small muffins **Prep Time:** 10 min **Bake Time:** 18–20 min

These cute little egg muffins are soft, cheesy, and perfect for breakfast or brunch. They are easy to mix, fun to bake, and just the right size for young hands.

### Ingredients:

- 3 large eggs
- $\frac{1}{4}$  cup milk (60 ml)
- 2 tablespoons all-purpose flour
- $\frac{1}{4}$  teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- 2 tablespoons melted butter (slightly cooled) (28 g)
- $\frac{1}{4}$  cup shredded cheddar cheese (28 g)
- 2 tablespoons finely chopped cooked turkey ham (15 g)
- Nonstick spray or a little butter for greasing the pan

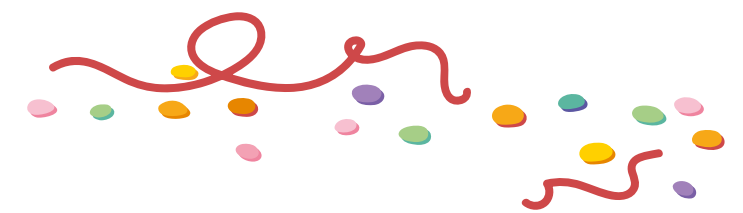


### Baking Tip:

Whisk the eggs really well until slightly frothy to make the muffins light, fluffy, and extra soft inside.

### Instructions:

- 1. Preheat the Easy Bake Oven:** Plug in the Easy Bake Oven and allow it to fully preheat while you prepare the egg mixture in a bowl.
- 2. Beat the Eggs:** Crack the eggs into a medium bowl and whisk well until the yolks and whites are fully combined and smooth.
- 3. Add Wet Ingredients:** Whisk in the milk and melted butter slowly until the mixture looks creamy, silky, and well blended.
- 4. Mix Dry Ingredients:** Add the flour, baking powder, and salt, then stir gently until no dry spots remain in the batter.
- 5. Add Fillings:** Carefully fold in the shredded cheese and chopped turkey ham, spreading them evenly through the egg mixture.
- 6. Prepare the Pan:** Lightly grease a mini muffin pan with nonstick spray or a little butter, covering all sides.
- 7. Fill and Bake:** Pour the egg mixture evenly into the muffin cups, filling each about  $\frac{3}{4}$  full. Place the pan into the Easy Bake Oven and bake for 18–20 minutes, until the egg muffins are puffed, set, and lightly golden.
- 8. Cool and Enjoy:** Carefully remove the pan and let the muffins cool for a few minutes before serving safely.





## Breakfast Pastry Bites

**Yields:** 6 bites **Prep Time:** 15 min **Bake Time:** 18–20 min

These sweet little breakfast pastry bites are soft on the inside and lightly golden outside. They are fun to shape, easy to bake, and perfect for a cozy morning treat.

### Ingredients:

- $\frac{3}{4}$  cup all-purpose flour (95 g)
- 1 tablespoon sugar
- $\frac{1}{4}$  teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- 2 tablespoons melted butter (slightly cooled) (28 g)
- $\frac{1}{4}$  cup milk (60 ml)
- 1 large egg yolk
- Nonstick spray or a little butter for greasing the pan

### For the Filling:

- 3 tablespoons cream cheese, softened
- 3 tablespoons fruit jam or preserves (strawberry or grape work great)



### Baking Tip:

Do not overfill the centers, so the sweet filling stays inside and the pastry bites keep their cute shape while baking.

### Instructions:

- 1. Preheat the Easy Bake Oven:** Plug in the Easy Bake Oven and allow it to fully preheat while you prepare the dough in a mixing bowl.
- 2. Mix the Dry Ingredients:** In a medium bowl, gently stir together the flour, sugar, baking powder, and salt until everything looks evenly mixed.
- 3. Add Wet Ingredients:** Pour in the melted butter, milk, and egg yolk, then mix slowly until a soft, smooth dough forms.
- 4. Shape the Dough:** Divide the dough into 6 equal pieces and gently roll each piece into a small ball using clean hands.
- 5. Add the Filling:** Press your thumb into the center of each dough ball to make a small well, then spoon in a little cream cheese and jam.
- 6. Prepare the Pan:** Lightly grease a mini muffin pan with nonstick spray or a little butter, making sure all cups are coated.
- 7. Fill and Bake:** Place the filled dough balls into the pan and carefully set it inside the Easy Bake Oven. Bake for 18–20 minutes until lightly golden and set.
- 8. Cool and Enjoy:** Remove the pan carefully and let the pastry bites cool for a few minutes before enjoying safely.



## Filled Breakfast Rolls

**Yields:** 6 rolls **Prep Time:** 55 min **Bake Time:** 18–20 min

These soft little breakfast rolls are made with fluffy yeast dough and filled with a sweet, creamy center. They are fun to shape, easy to bake, and perfect for a cozy morning treat.

### Ingredients:

- $\frac{1}{2}$  cup warm milk (120 ml)
- 2 tablespoons sugar
- $\frac{1}{2}$  teaspoon salt
- 2 tablespoons melted butter (slightly cooled) (28 g)
- 1 large egg
- $1\frac{1}{2}$  cups all-purpose flour (sifted) (190 g)
- 2 teaspoons active dry yeast
- Nonstick spray or a little butter for greasing the pan

### For the Filling:

- 3 tablespoons cream cheese, softened
- 2 tablespoons fruit jam (strawberry or raspberry work well)

### For the Golden Top:

- 1 egg yolk, beaten (for brushing)

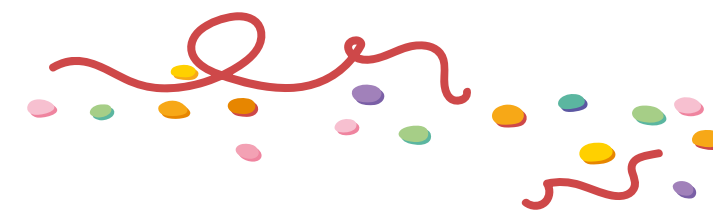


### Baking Tip:

Be gentle when pinching the dough edges around the filling so the cream cheese and jam stay inside, and your rolls turn out soft, fluffy, and perfectly shaped.

### Instructions:

- 1. Activate the Yeast:** Pour warm milk into a small bowl, stir in 1 teaspoon sugar, and sprinkle yeast on top. Let sit for 5 minutes until foamy and bubbly.
- 2. Mix the Dough:** In a large bowl, combine flour, remaining sugar, and salt. Add egg, melted butter, and foamy yeast mixture. Stir until soft dough forms.
- 3. Knead the Dough:** Turn dough onto lightly floured surface and knead 5–7 minutes until smooth and elastic.
- 4. Let the Dough Rise:** Place dough in a lightly greased bowl, cover with a towel, and let rise in a warm place for 30–40 minutes, or until doubled in size.
- 5. Shape the Rolls:** Punch down risen dough gently. Divide into 6 equal pieces. Roll each piece into a small ball, then flatten slightly with your hands.
- 6. Add the Filling:** Place about  $\frac{1}{2}$  teaspoon cream cheese and little jam in the center of each flattened piece. Carefully fold edges over filling and pinch to seal.
- 7. Prepare the Pan:** Lightly grease a small muffin pan with nonstick spray or butter, making sure cups are coated.
- 8. Optional Egg Wash:** Brush tops of rolls lightly with beaten egg yolk for a shiny, golden crust.
- 9. Bake the Rolls:** Place filled rolls in a pan and carefully set inside the Easy Bake Oven. Bake for 18–20 minutes until golden and puffed.
- 10. Cool and Enjoy:** Remove the pan carefully and let the rolls cool for a few minutes before serving safely.



# Small Cheese Cakes

Yields: 6 mini cakes Prep Time: 10 min Cook Time: 18–20 min

These cute little Small Cheese Cakes are soft, fluffy, and perfect for breakfast or a snack. You will love mixing, baking, and enjoying them warm with a smile.

## Ingredients:

- ¼ cup unsalted butter, softened (57 g)
- ¼ cup sugar (50 g)
- 1 large egg
- ½ teaspoon vanilla extract
- ½ cup all-purpose flour, sifted (62 g)
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- ¼ cup cream cheese, softened (60 g)
- 2 tablespoons milk
- Nonstick spray or a little butter for greasing the pan



## Baking Tip:

Beat the butter and sugar really well to make your cakes soft, fluffy, and extra creamy inside.

## Instructions:

- 1. Preheat the Easy Bake Oven:** Plug in the Easy Bake Oven and let it warm while preparing the cake batter.
- 2. Cream Butter and Sugar:** In a medium bowl, beat the softened butter and sugar together until smooth, light, and fluffy.
- 3. Add the Egg and Vanilla:** Mix in the egg and vanilla extract until fully combined and silky.
- 4. Mix Dry Ingredients:** In a separate bowl, whisk together flour, baking powder, and salt. Slowly fold the dry mixture into the butter mixture until smooth.
- 5. Add Milk and Cream Cheese:** Gently fold in the milk and softened cream cheese until the batter is creamy and evenly combined.
- 6. Prepare the Pan:** Lightly grease a small muffin pan with nonstick spray or a little butter to prevent sticking.
- 7. Fill the Cups:** Spoon batter into the mini muffin cups, filling each about ¾ full.
- 8. Bake the Mini Cakes:** Place the pan carefully in the Easy Bake Oven. Bake 18–20 minutes until the cakes are puffed, set, and lightly golden.
- 9. Cool and Enjoy:** Remove the pan and let the cakes cool a few minutes before serving safely.





## Cottage Cheese Buns

**Yields:** 6 small buns **Prep Time:** 55 min **Bake Time:** 18–20 min

Soft and fluffy Cottage Cheese Buns are perfect for breakfast or a snack. You will have fun shaping, baking, and enjoying them warm with a smile.

### Ingredients:

- ½ cup warm milk (120 ml)
- 2 tablespoons sugar
- ½ teaspoon salt
- 2 tablespoons unsalted butter, softened (28 g)
- 1 large egg
- 2 teaspoons active dry yeast
- 2–2¼ cups all-purpose flour, sifted (250–280 g)
- Nonstick spray or a little butter for greasing the pan

### For the filling:

- ½ cup cottage cheese, well-drained (120 g)
- 1 tablespoon sugar
- 1 teaspoon vanilla extract

### For the Golden Top:

- 1 egg yolk, beaten (for brushing)

### Baking Tip:

Make sure the dough rises fully—it will make your buns soft, fluffy, and light inside.

### Instructions:

- 1. Activate the Yeast:** In a small bowl, mix warm milk, sugar, and yeast. Let it sit for 5 minutes until foamy and bubbly.
- 2. Prepare the Dough:** In a large bowl, combine the yeast mixture, softened butter, egg, and salt. Stir gently.
- 3. Add the Flour:** Gradually fold in the sifted flour, mixing first with a spoon, then kneading with hands until soft, smooth, and slightly elastic.
- 4. Let the Dough Rise:** Cover the dough with a clean cloth. Let it rest in a warm place for 30–40 minutes until it doubles in size.
- 5. Prepare the Filling:** In a small bowl, combine cottage cheese, sugar, and vanilla. Mix until smooth.
- 6. Shape the Buns:** Divide the dough into 6 equal pieces. Roll each piece into a small circle. Place a spoonful of cottage cheese filling in the center. Fold the edges over the filling and pinch to seal.
- 7. Brush with Egg Yolk:** Carefully brush each bun with the beaten egg yolk for a shiny, golden top.
- 8. Prepare the Pan:** Lightly grease a small muffin pan or baking tray with nonstick spray or a little butter.
- 9. Bake the Buns:** Place buns in the preheated Easy Bake Oven. Bake for 18–20 minutes until puffed, golden, and fragrant.
- 10. Cool and Enjoy:** Remove buns and let them cool for a few minutes. Serve warm for a soft, cheesy breakfast treat.



## Fruit Basket Pies

**Yields:** 6 small baskets **Prep Time:** 15 min **Bake Time:** 18–20 min

These adorable little pies are shaped like little baskets and filled with sweet berries. Everyone can enjoy making them and watching the tops turn lightly golden.

### Ingredients:

- 1 cup all-purpose flour, sifted (125 g)
- 3 tablespoons sugar
- ¼ teaspoon salt
- 4 tablespoons unsalted butter, cold and cubed (57 g)
- 1 large egg
- 2–3 teaspoons cold water (as needed to form dough)
- Nonstick spray or a little butter for greasing the pan

### For the Filling:

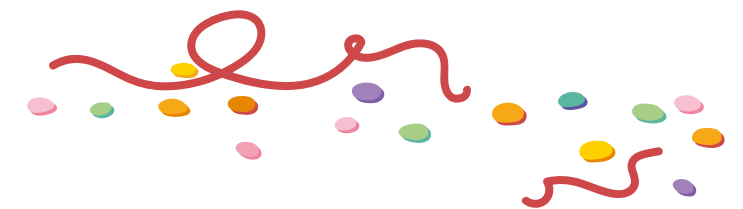
- ½ cup mixed berries (fresh or thawed from frozen) (75 g)
- 2 tablespoons sugar
- 1 teaspoon cornstarch
- ½ teaspoon lemon juice

### Baking Tip:

Chill the dough before shaping to help baskets keep their form and bake evenly without spreading.

### Instructions:

- 1. Preheat the Easy Bake Oven:** Plug in the Easy Bake Oven and allow it to fully preheat while you prepare the dough and ingredients in a medium bowl.
- 2. Make the Dough:** In a medium bowl, combine flour, sugar, and salt. Cut in cold butter until the mixture looks like coarse crumbs.
- 3. Add the Egg:** Stir in the egg and mix gently. Add cold water 1 teaspoon at a time until dough comes together.
- 4. Chill the Dough:** Wrap dough in plastic wrap and chill for 10 minutes to make it easier to shape.
- 5. Roll and Cut Dough:** On a lightly floured surface, roll dough to about ¼ inch thick. Use a cookie cutter or cup to cut 6 small circles.
- 6. Form the Basket Shells:** Press each circle gently into a mini muffin pan cup to create a small basket shape. Make sure the edges are slightly raised.
- 7. Fill the Baskets:** In a small bowl, mix berries, sugar, cornstarch, and lemon juice. Spoon filling into each dough basket.
- 8. Bake the Baskets:** Place the pan into the preheated Easy Bake Oven. Bake for 18–20 minutes until the dough is lightly golden and the berry filling is bubbling.
- 9. Cool and Serve:** Let pies cool a few minutes before serving so they hold their basket shape.





## CHAPTER 6



### Holiday & Party Treats

<b>Sweet Easter Bread</b>	<b>62</b>
<b>Halloween Treats</b>	<b>63</b>
<b>Christmas Cookies</b>	<b>64</b>
<b>Sweet Gift Treats</b>	<b>65</b>
<b>Mini Birthday Cakes</b>	<b>66</b>
<b>Frosted Party Cupcakes</b>	<b>68</b>
<b>Mini Meringues</b>	<b>69</b>



## Sweet Easter Bread

**Yields:** 6 mini portions **Prep Time:** 1,5 hours **Bake Time:** 25–30 min

Soft, fluffy Easter bread perfect for everyone to help bake. They can watch the dough rise, mix it gently, and decorate with colorful sprinkles for a festive touch!

### Ingredients:

- 1¼ cups all-purpose flour (156 g)
- 2½ cups warm milk (600 ml)
- 1 tbsp active dry yeast
- 2 large egg yolks
- 2 large egg whites
- ½ cup (1 stick) unsalted butter, melted and slightly cooled (113 g)
- ½ cup granulated sugar (100 g)
- ¼ tsp salt
- 1 tsp butter or nonstick spray, for greasing the pan

### For the Glaze:

- ¼ cup powdered sugar (30 g)
- 1 tsp milk
- ½ tsp vanilla extract

### Optional Decoration:

- Colored sprinkles, chocolate chips, or small candy shapes



### Baking Tip:

Fold in the egg whites gently to keep the dough airy and light — this ensures your Easter bread is soft, fluffy, and extra fun for little bakers!

### Instructions:

- 1. Mix Flour and Yeast:** Pour warm milk into a bowl and sprinkle in the yeast. Stir gently to dissolve. Add the flour and mix until smooth. Cover with a towel and place in a warm spot. Let the dough rise until doubled in size, about 15–20 minutes.
- 2. Prepare Egg Mixture:** In a small bowl, beat the egg yolks with the sugar until light and creamy. Stir in melted butter and salt until well combined.
- 3. Add Egg Mixture to Dough:** Gently fold the egg and butter mixture into the risen dough. Mix carefully to combine everything evenly.
- 4. Whip Egg Whites:** In a clean bowl, beat the egg whites until soft peaks form. Gently fold them into the dough.
- 5. Adjust Dough Consistency:** Add a little extra flour if needed to make the dough thick but still soft. Cover and let the dough rise again for about 30 minutes, until doubled.
- 6. Prepare the Pan:** Grease a small loaf pan or Easy Bake muffin cups with butter or nonstick spray.
- 7. Shape and Fill:** Place the dough in the prepared pan, filling it halfway. Let the dough rise again until it reaches the top of the pan.
- 8. Bake:** Bake in the Easy Bake Oven for 25–30 minutes, until the top is golden and a toothpick inserted comes out clean.
- 9. Cool:** Remove from the pan carefully and let cool completely before decorating.
- 10. Glaze the Bread:** Mix powdered sugar, milk, and vanilla until smooth. Spoon or brush over the cooled bread.
- 11. Decorate:** Top with colorful sprinkles, chocolate chips, or candy shapes for a festive Easter touch.



## Halloween Treats

**Yields:** 12 small treats **Prep Time:** 20 min **Bake Time:** 10–12 min

These spooky Halloween treats are soft, sweet, and full of fun! Everyone can mix, shape, and decorate them to look silly, spooky, or cute for a perfect Halloween surprise.

### Ingredients:

- ½ cup unsalted butter, softened (113 g)
- ½ cup granulated sugar (100 g)
- 1 large egg
- 1 teaspoon vanilla extract
- 1¼ cups all-purpose flour (156 g)
- ½ teaspoon baking powder
- ¼ teaspoon salt
- Vegetable oil or nonstick spray, for greasing

### For Decorating:

- ½ cup powdered sugar (60 g)
- 1–2 teaspoons milk
- Food coloring (orange, purple, green, or black)
- Halloween sprinkles or small candy eyes

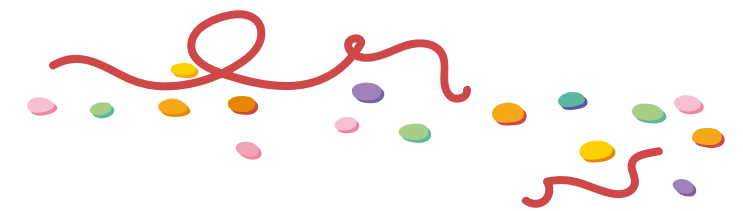


### Baking Tip:

Mix the dough gently and stop as soon as everything comes together to keep the treats soft and spooky-perfect inside.

### Instructions:

- 1. Preheat the Easy Bake Oven:** Plug in the Easy Bake Oven and let it fully warm up while you make the dough.
- 2. Cream Butter and Sugar:** In a bowl, mix the butter and sugar until soft, fluffy, and nicely pale.
- 3. Add Egg and Vanilla:** Crack in the egg and add vanilla, stirring until smooth and creamy throughout.
- 4. Mix Dry Ingredients:** In another bowl, stir together flour, baking powder, and salt evenly well.
- 5. Make the Dough:** Slowly add dry ingredients to the bowl, mixing gently into a soft dough ball.
- 6. Shape the Treats:** Lightly grease a small baking pan. Scoop small dough balls and gently flatten them into fun shapes.
- 7. Bake:** Place the pan into the Easy Bake Oven and bake for 10–12 minutes until set but still soft.
- 8. Cool:** Remove carefully and let the treats cool completely before decorating safely.
- 9. Decorate:** Mix powdered sugar with milk to make a smooth glaze. Tint with food coloring and spread over treats, then add sprinkles or candy eyes.





## Christmas Cookies

**Yields:** 12-15 small cookies **Prep Time:** 20 min **Bake Time:** 8-10 min

These cozy gingerbread cookies smell like Christmas magic and taste warm, sweet, and gently spicy. Everyone will love rolling the dough, cutting fun shapes, and decorating their festive cookies.

### Ingredients:

- ½ cup unsalted butter, softened (113 g)
- ½ cup brown sugar (110 g)
- 1 large egg
- 2 tablespoons molasses
- 1½ cups all-purpose flour (180 g)
- 1 teaspoon baking powder
- ½ teaspoon ground ginger
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon salt
- Vegetable oil or nonstick spray, for greasing

### For Decorating:

- ½ cup powdered sugar (60 g)
- 1-2 teaspoons milk
- Colored sprinkles or small candy decorations



### Baking Tip:

Do not overbake the cookies—taking them out while they are still slightly soft keeps them chewy, cozy, and perfect for decorating.

### Instructions:

- 1. Preheat the Easy Bake Oven:** Plug in the Easy Bake Oven and allow it to fully preheat while you prepare the cookie dough.
- 2. Cream Butter and Sugar:** In a mixing bowl, beat the softened butter and brown sugar together until light, fluffy, and smooth.
- 3. Add Egg and Molasses:** Mix in the egg and molasses, stirring until the mixture looks glossy and well blended.
- 4. Combine Dry Ingredients:** In a separate bowl, whisk together flour, baking powder, ginger, cinnamon, cloves, and salt evenly.
- 5. Make the Dough:** Gradually add the dry ingredients to the wet mixture, stirring gently until a soft dough forms.
- 6. Chill the Dough:** Cover the dough and place it in the refrigerator for about 20 minutes so it is easier to roll.
- 7. Shape the Cookies:** Lightly grease a baking tray. Roll the dough out gently and cut into fun holiday shapes using cookie cutters.
- 8. Bake:** Place the cookies into the Easy Bake Oven and bake for 8-10 minutes until set around the edges.
- 9. Cool:** Carefully remove the cookies and let them cool completely before decorating safely.
- 10. Decorate:** Mix powdered sugar with milk to make a smooth icing. Drizzle or spread onto cookies and add sprinkles or candy decorations.



## Sweet Gift Treats

**Yields:** 12-15 small cookies **Prep Time:** 20 min **Bake Time:** 8-10 min

These sweet little gift cookies are soft, buttery, and perfect for sharing with friends and family. You can bake, decorate, and proudly wrap them as homemade holiday surprises.

### Ingredients:

- ½ cup unsalted butter, softened (113 g)
- ½ cup granulated sugar (100 g)
- 1 large egg
- 1 teaspoon vanilla extract
- 1¼ cups all-purpose flour (160 g)
- 1 teaspoon baking powder
- ¼ teaspoon salt
- Vegetable oil or nonstick spray, for greasing

### For Decorating:

- ½ cup powdered sugar (60 g)
- 1-2 teaspoons milk
- Holiday sprinkles or small candies

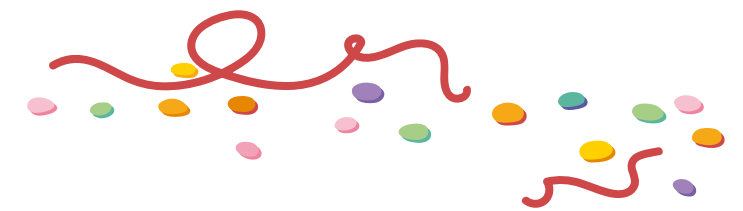


### Baking Tip:

For extra-soft cookies, take them out while the centers still feel slightly tender—they will firm up as they cool and stay perfectly gift-worthy.

### Instructions:

- 1. Preheat the Easy Bake Oven:** Plug in the Easy Bake Oven and let it fully preheat while you prepare the dough.
- 2. Cream Butter and Sugar:** In a medium bowl, beat the softened butter and sugar together until pale, fluffy, and smooth.
- 3. Add Egg and Vanilla:** Crack in the egg and add vanilla extract. Mix until the batter looks creamy and well combined.
- 4. Mix Dry Ingredients:** In a separate bowl, stir together flour, baking powder, and salt.
- 5. Make the Dough:** Slowly add the dry ingredients to the wet mixture, stirring gently until a soft cookie dough forms.
- 6. Shape the Cookies:** Lightly grease a baking tray. Roll small balls of dough and gently flatten them with your fingers.
- 7. Bake:** Place the tray into the Easy Bake Oven and bake for 8-10 minutes, until the cookies are set and lightly golden at the edges.
- 8. Cool:** Remove the cookies carefully and let them cool completely before decorating.
- 9. Decorate and Gift:** Mix powdered sugar with milk to create icing. Spread or drizzle over cookies and add sprinkles. Once dry, wrap them as sweet holiday gifts.



# Mini Birthday Cakes

**Yields:** 4–6 mini cakes **Prep Time:** 25 min **Cook Time:** 10–12 min

These tasty Mini Birthday Cakes are soft, sweet, and made for celebrating big moments in a small, happy way. You can bake, frost, and decorate them to create your very own party-perfect treats.

## Ingredients:

- ½ cup all-purpose flour (60 g)
- ¼ cup granulated sugar (50 g)
- ¼ teaspoon salt
- ½ teaspoon baking powder
- ¼ cup unsalted butter, softened (57 g)
- 1 large egg
- 3 tablespoons milk
- ½ teaspoon vanilla extract
- Vegetable oil or nonstick spray, for greasing

## Easy Vanilla Buttercream:

- ¼ cup unsalted butter, softened (57 g)
- ½ cup powdered sugar (60 g)
- ½ teaspoon vanilla extract
- 1–2 teaspoons milk

## For Decorating:

- Rainbow sprinkles, small candies, or colored sugar



## Baking Tip:

For extra-soft cakes, stop mixing the batter as soon as everything comes together—gentle mixing keeps them fluffy and party-perfect.



## Instructions:

- 1. Preheat the Easy Bake Oven:** Plug in the Easy Bake Oven and let it gently preheat while you prepare the cake batter.
- 2. Cream Butter and Sugar:** In a mixing bowl, beat the butter and sugar together until light, fluffy, and smooth.
- 3. Add Egg and Vanilla:** Mix in the egg and vanilla extract until the batter looks creamy and well blended.
- 4. Mix Dry Ingredients:** In a separate bowl, carefully stir together the flour, baking powder, and salt.
- 5. Make the Batter:** Gradually add the dry ingredients to the wet mixture, alternating with milk, and stir gently until smooth.
- 6. Fill and Bake:** Lightly grease the mini cake molds, fill them about two-thirds full, and bake for 10–12 minutes until set.
- 7. Cool Completely:** Remove the cakes carefully and let them cool completely before decorating.
- 8. Make Easy Vanilla Buttercream:** Beat the butter until creamy, then mix in powdered sugar, vanilla, and milk until soft and spreadable.
- 9. Slice the Cakes:** Carefully cut each cooled mini cake into two even layers, with adult help if needed.
- 10. Fill the Cakes:** Spread buttercream on the bottom layer, add colorful sprinkles or candies, and place the top layer on.
- 11. Decorate and Enjoy:** Frost the tops, decorate happily, and enjoy your Mini Birthday Cakes.





## Frosted Party Cupcakes

**Yields:** 12-15 mini cookies **Prep Time:** 20 min **Bake Time:** 8-10 min

These frosted party cupcakes are fluffy, sweet, and perfect for celebrations. Everyone can bake, decorate, and enjoy them with colorful fun!

### Ingredients:

- 1 cup all-purpose flour (120 g)
- ½ cup granulated sugar (100 g)
- ½ teaspoon baking powder
- ¼ teaspoon salt
- ½ cup unsalted butter, softened (113 g)
- 2 large eggs
- ¼ cup milk (60 ml)
- 1 teaspoon vanilla extract
- Vegetable oil or nonstick spray, for greasing

### For the Glaze:

- 1 cup powdered sugar (120 g)
- 2-3 teaspoons milk
- 1 teaspoon vanilla extract

### For Decorating:

- Colorful sprinkles, chocolate chips, or candy pieces



### Baking Tip:

Pour the glaze slowly so it spreads evenly—this keeps cupcakes sweet, smooth, and perfect for decorating without a mess!

### Instructions:

- 1. Preheat the Easy Bake Oven:** Plug in the Easy Bake Oven and let it fully preheat while you prepare the cupcake batter.
- 2. Cream Butter and Sugar:** Beat the softened butter and sugar together until light, fluffy, and smooth.
- 3. Add Eggs and Vanilla:** Mix in the eggs one at a time, then stir in the vanilla extract until creamy and combined.
- 4. Mix Dry Ingredients:** In a separate bowl, stir together the flour, baking powder, and salt.
- 5. Combine Batter:** Gradually add the dry ingredients to the wet mixture, alternating with milk. Mix gently until smooth and lump-free.
- 6. Fill the Cups:** Lightly grease 12 mini cupcake cups. Spoon the batter into each, filling about two-thirds full.
- 7. Bake:** Place the pan into the Easy Bake Oven and bake for 10-12 minutes, until the tops are set and lightly golden.
- 8. Cool Completely:** Carefully remove the cupcakes and let them cool completely before adding the glaze.
- 9. Make Classic Glaze:** Mix powdered sugar, milk, and vanilla until smooth. Adjust milk to reach a pourable consistency.
- 10. Decorate:** Pour or brush glaze over the cooled cupcakes. Sprinkle with colorful decorations to make them fun and festive.



## Mini Meringues

**Yields:** 12-15 mini meringues **Prep Time:** 1,3 h **Bake Time:** 1h

These tiny meringues are light, sweet, and crunchy, perfect for little hands. You can pipe them into fun shapes for a playful holiday treat!

### Ingredients:

- 2 large egg whites
- 2 tablespoons granulated sugar
- 2 tablespoons vanilla sugar
- A pinch of salt

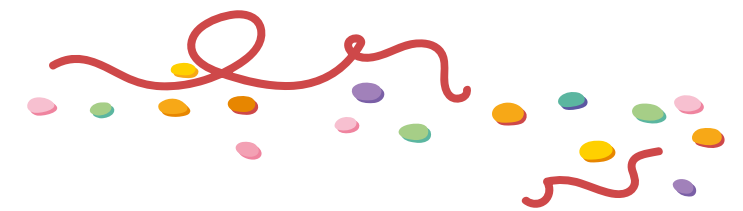


### Baking Tip:

Whip the egg whites really well after chilling—they will become extra fluffy, airy, and hold their shape beautifully!

### Instructions:

- 1. Separate and Chill the Egg Whites:** Carefully separate the egg whites from the yolks. Place the egg whites in a clean bowl and refrigerate for 1 hour.
- 2. Whip the Egg Whites:** In a chilled metal bowl, beat the egg whites with a pinch of salt on full mixer power for 5 minutes, until you see a nice, stable foam forming.
- 3. Add Sugars Gradually:** Slowly add the vanilla sugar and granulated sugar, a little at a time, while continuing to whip until the mixture is thick, glossy, and holds stiff peaks.
- 4. Pipe the Meringues:** Line a small baking tray with parchment paper. Spoon or pipe small mounds of meringue onto the tray, leaving space between each one.
- 5. Bake Slowly:** Place the tray in the Easy Bake Oven. Bake for about 1 hour until meringues are dry, firm, and easy to lift off the parchment.
- 6. Cool Completely:** Let the mini meringues cool completely before enjoying. They should be crisp on the outside and light inside.



# Measurement Conversion Chart

EQUIVALENTS (LIQUID)		
US Standart	US Standart (ounces)	Metric (approximate)
1 Teaspoons	0.5 fl oz	15 ml
¼ cups	2 fl oz	60 ml
½ cups	4 fl oz	120 ml
1 cups	8 fl oz	240 ml
1½ cups	12 fl oz	355 ml
2 cups or 1 Pints	16 fl oz	473 ml
4 cups or 1 Quarts	32 fl oz	946 ml
1 Gallons	128 fl oz	3.785 L

VOLUME EQUIVALENTS (DRY)	
US Standart	Metric (approximate)
¼ Teaspoons	1.25 ml
½ Teaspoons	2.5 ml
1 Teaspoons	5 ml
1 tablespoons	15 ml
¼ cups	60 ml
½ cups	120 ml
¾ cups	180 ml

WEIGHT EQUIVALENTS	
US Standart	Metric (approximate)
1 Ounces	28 g
5 Ounces	142 g
16 Ounces (1 Pounds)	455 g
1,5 Pounds	680 g

TEMPERATURE EQUIVALENTS	
250 °F	121 °C
275 °F	135 °C
300 °F	149 °C

# Bonus Content

## Free Bonus for Young Bakers!

Thank you for purchasing Easy Bake Oven Cookbook for Kids: Fun and Easy Kid-Friendly Recipes Made Simple for Young Bakers — Sweet Treats, Mini Bakes & More!  
To make baking even more exciting, we've prepared a special Free Bonus just for you and your family.

## Bonus Content: Smoothie Recipe Booklet for Kids

A playful and colorful recipe booklet featuring fun, fruity smoothie recipes kids can make and enjoy together with the whole family. A great complement to your baking fun.

**Format: PDF**

## How to Download Your Bonus

All bonuses are included in one easy-to-use file.

Simply scan the QR code below or enter the provided code to get instant access to your downloadable bonus.

Happy baking and enjoy every mini masterpiece!

[QR code here]



# Index

## B

baking powder 12, 13, 14, 15, 16, 18, 19, 22, 23, 24, 25, 26, 29, 46, 52, 53, 54, 56, 63, 64, 65, 66, 68

brown sugar 14, 18, 36, 64

butter 12, 13, 14, 15, 16, 18, 19, 22, 23, 24, 25, 28, 29, 33, 36, 39, 46, 49, 52, 53, 54, 55, 56, 58, 59, 62, 63, 64, 65, 66, 68

## C

candy 29, 33, 35, 36, 62, 63, 64, 68

cheese 42, 44, 45, 46, 48, 49, 53, 54, 55, 56, 58

chives 46

chocolate chips 14, 15, 22, 23, 28, 29, 33, 39, 62, 68

cinnamon 64

cloves 64

cocoa powder 12, 22, 39

cream cheese 45, 54, 55, 56

cucumber 45

## D

dark chocolate 15, 28

dry yeast 42, 43, 44, 55, 58, 62

## E

egg 12, 13, 14, 15, 16, 18, 19, 23, 25, 26, 43, 44, 46, 48, 52, 53, 54, 55, 56, 58, 59, 62, 63, 64, 65, 66, 69

egg whites 62, 69

egg yolks 62

## F

fruit 24, 32, 34, 54, 55

## G

ginger 64

granulated sugar 13, 15, 16, 18, 19, 22, 23, 24, 25, 26, 28, 29, 32, 35, 36, 38, 62, 63, 65, 66, 68, 69

green onions 46, 49

## H

ham 44, 46, 53

heavy cream 22, 26, 36, 39

heavy whipping cream 26, 39

## L

lemon juice 25, 45, 59

## M

milk 12, 13, 18, 22, 23, 24, 29, 33, 35, 43, 46, 49, 52, 53, 54, 55, 56, 58, 62, 63, 64, 65, 66, 68

## N

nuts 33, 34, 35

## O

olive oil 44, 45

## P

paprika 48

pink salmon 49

powdered sugar 12, 22, 24, 26, 29, 32, 33, 34, 38, 39, 62, 63, 64, 65, 66, 68

prunes 34

## S

sprinkles 12, 13, 16, 22, 23, 24, 25, 28, 29, 33, 34, 35, 39, 62, 63, 64, 65, 66, 68

sugar 12, 13, 14, 15, 16, 18, 19, 22, 23, 24, 25, 26, 28, 29, 32, 33, 34, 35, 36, 38, 39, 42, 43, 44, 46, 52, 54, 55, 56, 58, 59, 62, 63, 64, 65, 66, 68, 69

## T

tomato 44

## V

vanilla extract 12, 13, 14, 15, 16, 18, 19, 22, 23, 24, 25, 26, 28, 29, 33, 36, 38, 39, 52, 56, 58, 62, 63, 65, 66, 68