



6+

# Tuxedo Cupcakes

... Refill Mix ...  
Instructions

**Contents:**

1 Cake Mix Pouch  
1 Frosting Mix Pouch  
1 Sprinkle Pouch  
1 Pastry Bag  
8 Cupcake Liners  
Instructions

Fresh ingredients (not included) are necessary for baking cupcakes. Before baking, you will need:

- Egg
- Water
- Vegetable Oil
- Vanilla Extract (Optional)
- Butter (Softened)
- Milk

For Video  
Instructions &  
Baking Tips Visit:  
[RealCookingKids.com](http://RealCookingKids.com)

**ALSO AVAILABLE:**

## Princess Cakes

Deluxe Baking Set

Using specialty utensils, you can bake perfectly proportioned cakes, tailor-made for two stunning princesses! Adding fresh ingredients means these elegant cakes will taste as great as they look!

SOLD SEPARATELY

**IMPORTANT INFORMATION:**

- Adult Supervision is required.
- Wash hands before use.
- Wash all parts by hand thoroughly before use. Refer to cleaning information.
- Avoid getting food in eyes. Rinse eyes with water and seek medical attention if necessary.
- Food items may stain clothing, furniture, or carpeting.
- Store in cool, dry place or refrigerator.
- Store homemade Cupcakes in sealed container, or re-sealable plastic bag.
- Do not bake Cupcakes in microwave.

**CLEANING INFORMATION:**

- Wash all parts with damp sponge and mild soap before use.
- Do not use harsh chemicals to clean.
- Do not wash in dishwasher.
- Make sure all components are completely dry before use.



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**NOTE: Please do not use if packaging or food pouch is damaged. Please contact customer service for replacement.**

- Please retain all packaging & instructions for future reference. They contain valuable product information.
- Remove all packaging before giving this product to a child.
- An adult should check toy to ensure there is no damage.

- Results will vary from product images depending on age, skill level and oven.
- Food pouches inside not labeled for retail sale.
- Toy parts made and assembled in China.

The information presented in these instructions is believed to be accurate and reliable; however no warranty, either expressed or implied, is made. Any recommendations or suggestions are made without guarantee, among other reasons, the conditions of storage and use are beyond our control.



**WARNING:**  
**CHOKING HAZARD**-Small parts.  
Not for children under 3 years.

01798-G2

**Contains: Wheat and Soy.**  
**May Contain: Milk and Eggs.**

Conforms to product safety standards ASTM F963.  
Not suitable for children under 3 years due to small parts.

**SKYROCKET**

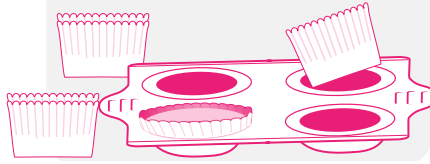
Questions or comments?  
Please call 888-674-5650 or  
visit [www.RealCookingKids.com](http://www.RealCookingKids.com)

# How to Bake Your Cupcakes

- 1 Have an ADULT preheat oven to 350°F.



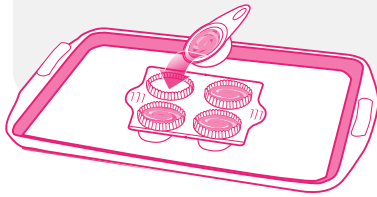
- 2 Place 1 Cupcake Liner inside each Cupcake Mold and set aside.



- 3 In a bowl, combine these ingredients and use the Whisk to mix:

- ½ Cup Cake Mix (8 Cupcakes)
- 1 Tbsp. Vegetable Oil
- 1 ½ Tbsp. of Beaten Egg
- 2 Tbsp. Water

- 4 Place the Cupcake Mold onto an oven safe baking tray. Once ingredients are mixed, fill each mold halfway with batter. Set aside remaining cake mix.



- 5 Have an adult place the Cupcakes on the baking tray inside the oven to bake for approx. 9 - 11 minutes or until toothpick inserted in center comes out clean.



- 6 When ready, have an adult remove the baking tray from oven and place on the counter to cool for at least 5 minutes.



## How to Frost & Decorate Your Cupcakes

- 1 In a bowl, combine these frosting ingredients.

1. Use a spatula to mix:

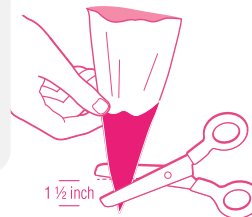
- Full Chocolate Frosting Pouch
- 1 ½ Tbsp. Milk (Add slowly)
- 1 Tbsp. Softened Butter (Do not melt butter! Use soft, room temperature butter or microwave for 7 seconds.)
- 4 drops Vanilla Extract (Optional, for taste)

2. Set aside.

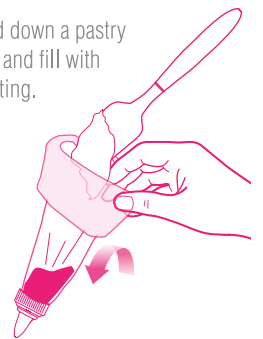
- 2 Snip 1 ½ inches off the tip of the Pastry Bag.

Place the Pastry Tip inside the Pastry Bag at bottom opening.

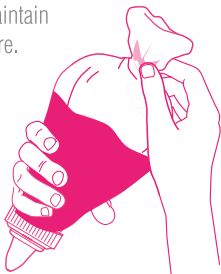
Place Ring outside of the Pastry Bag and twist to tighten the Pastry Tip.



- 3 Fold down a pastry bag and fill with frosting.



- 4 Twist the end of the bag closed and maintain pressure.



- 5 Ready to frost. Hold the tip of the frosting bag about ½ inch away from cooled Cupcake.



- 6 Squeezing the Pastry Bag slowly and steadily, frost from the outside-in, decorating in a spiral shape until you reach the center.



- 6 When you are done, release pressure from the Pastry Bag and lift the tip up gently.

- 7 Decorate with sprinkles!



**PRO-TIP:** Hold the top of the bag in your right hand – that's your squeezing hand. Your left hand steers the bag. (Lefties hold the bag with their left hand and steer with their right.)

Be Creative with Real Cooking!