



# CAKE POPS & CONES

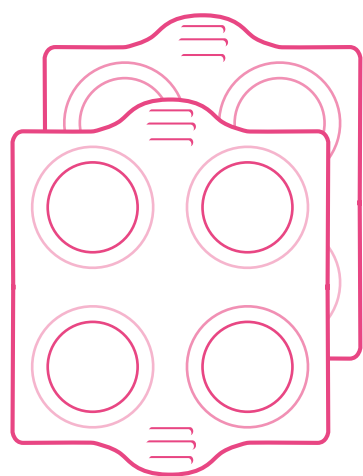
## BAKING SET

### Instructions

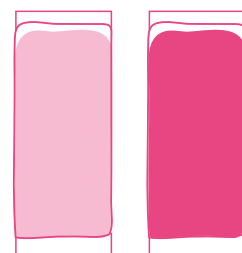
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FOR VIDEO INSTRUCTIONS BAKING & TIPS VISIT: [RealCookingKids.com](http://RealCookingKids.com)

#### Contents



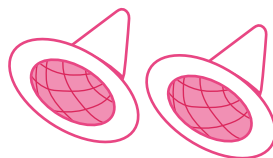
Cake Pop Mold (2 Pieces)



Confectionery Candy (2 Pouches)



Cake Mix (1 Pouch)



Cone Molds (2)



Sprinkles (1 Pouch)



Cake Pop Sticks (6)

#### ULTIMATE BAKING STARTER SET

The Ultimate Baking Starter Set (Sold Separately) is the perfect complement to complete this kit. Handy tools like the Suction Base Bowls and the one-touch Egg Cracker make Real Cooking easy and fun!

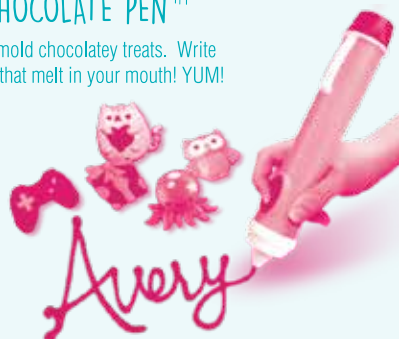


#### ALSO AVAILABLE:

USE TO DECORATE YOUR REAL COOKING TREATS!

#### CHOCOLATE PEN™

Draw and mold chocolatey treats. Write messages that melt in your mouth! YUM!



#### 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.
- Store homemade Cake Pops or Cones in sealed container, or re-sealable plastic bag.
- Do not bake Cake Pops or Cones 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 Cake Pops & Cones Baking Set components are completely dry before use.

- 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.



Visit [RealCookingKids.com](http://RealCookingKids.com) for fun, helpful videos. Learn how to pipe frosting, glaze donuts and more!

WATCH ONLINE!

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Contains: Wheat, Soy and Milk. May Contain: Egg.



Questions or comments? Please call 888-674-5650 or email [support@skyrockettoys.com](mailto:support@skyrockettoys.com)

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

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

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**NOTE:** If packaging or food pouches are damaged, please do not use. Please contact customer service for replacement.

- Adult supervision & participation is required.
- 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.

#### STOP: READ THIS BEFORE USING YOUR CAKE POPS & CONES

Fresh ingredients (not included) are necessary for baking Cake Pops & Cones.

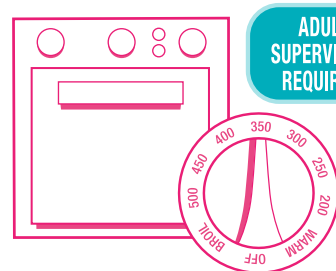
#### Before baking, you will need:

- Egg
- Vegetable Oil
- Milk
- Water

**PRO TIP:** Wash your hands and all hardware before use!

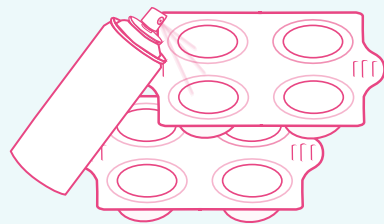
## HOW TO MAKE & BAKE CAKE BALLS

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



ADULT SUPERVISION REQUIRED.

- 2 Coat both Cake Pop Molds lightly with Baking Spray OR Vegetable Oil.

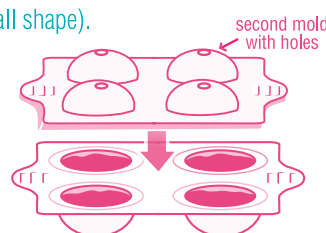


- 3 Combine ingredients in a small bowl:
- Cake Mix
  - 4 Tbsp. Milk
  - 1 ½ Tbsp. Beaten Egg

**PRO TIPS:** Beat an egg by holding a whisk in one hand. Stir in short and brisk circles. Continue to mix until egg is an even yellow color.

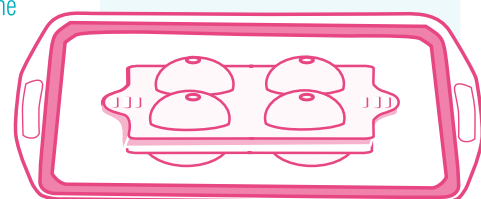
**For High Altitude Cooking (over 3,500 ft.):** Add an additional 1 Tbsp. Flour and ½ Tbsp. Water.

- 5 Place second Cake Pop Mold with holes onto filled Cake Pop Mold with batter. Press sides to secure (Do not fill both Cake Pop Molds as cake batter will rise during baking to make the ball shape).



- 7 Have an ADULT place the baking tray inside the oven and bake for approx. 8 - 10 minutes or until toothpick inserted in center comes out clean.

- 6 Place the Cake Pop Molds onto a baking tray.



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

**PRO TIP:** Candy hardens quickly. Melt Confectionery Candy when ready to use.

## HOW TO MELT CONFECTIONERY CANDY

- 1 Have an ADULT place the pouches you intend to use in a large bowl of HOT water.



ADULT SUPERVISION REQUIRED.

- 2 Let pouches sit long enough for candy to melt completely (start checking pouch consistency after 3 minutes by kneading candy). Candy will be completely liquid when ready.

- 3 Once pouch is COMPLETELY liquid, pat it dry with a towel.

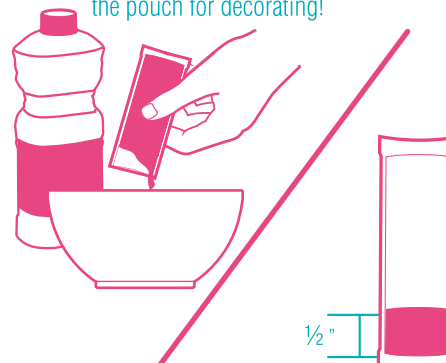
- 4 Cut a SMALL corner off the plastic pouch.

ADULT SUPERVISION REQUIRED.



**PRO TIP:** A small opening will help decorate with a thinner line!

- 5 Squeeze Confectionery Candy into a small bowl (use separate bowls for each color) and mix with 1 Tsp. of Vegetable Oil. Save ½ inch Confectionery Candy of the end of the pouch for decorating!



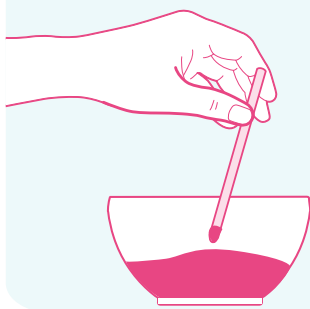
- 6 Don't panic if Confectionery Candy sits for too long and hardens! Have an ADULT microwave the Confectionery Candy for 10 seconds. If it hasn't melted all the way, put it back in the microwave for another 5 seconds. Keep repeating until Candy has melted (be careful not to burn Candy).

ADULT SUPERVISION REQUIRED.

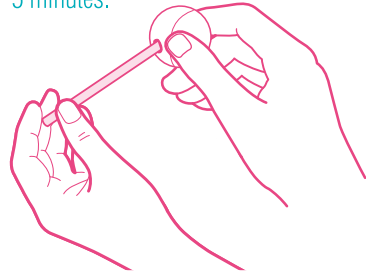
**PRO TIP:** Make sure that the Confectionery Candy doesn't get wet!

## HOW TO MAKE CAKE POPS

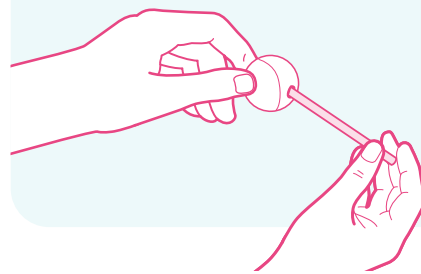
- 1 Dip a Stick into a bowl of the Confectionery Candy.



- 2 Carefully place the Stick into a Cake Ball (approx. halfway deep).  
Place the Cake Pops into your freezer for 5 minutes.



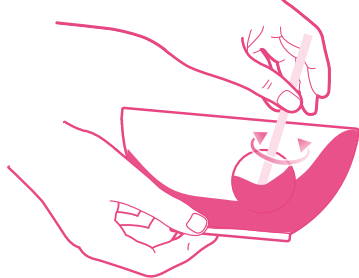
- 3 After 5 minutes, check to see that the Confectionery Candy has the secured Cake Ball onto the Stick by LIGHTLY pulling the Cake Ball.



**PRO TIP:** Make sure Cake Pops have hardened before coating with Confectionery Candy.

Use only half of the Confectionery Candy to make 4 Cake Pops. Save the remaining half of the Candy to make 2 Cake Cones.

- 4 Use your hands to tilt the bowl with the Confectionery Candy. Using your other hand, slowly roll the Cake Ball Stick. Coat the Cake Balls evenly with a thin layer of Confectionery Candy.



- 5 Hold Cake Pop upright until Confectionery Candy stops dripping.

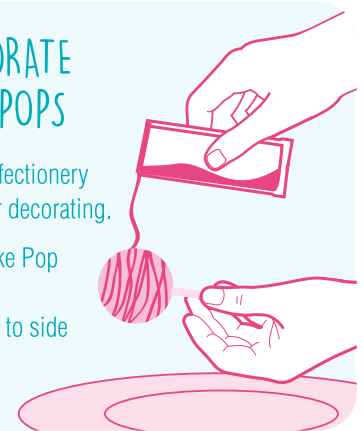
- 6 Decorate using Confectionery Candy, Sprinkles and your imagination!

Once you're done decorating one, place the Cake Pop into your freezer for 5 minutes before decorating the others.



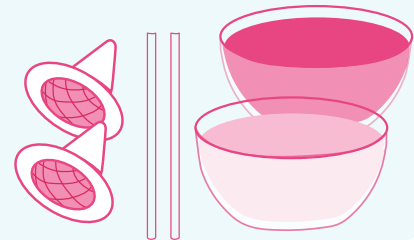
### HOW TO DECORATE SWIRL CAKE POPS

1. Use the remaining Confectionery Candy pouch set aside for decorating.
2. Over a plate, hold a Cake Pop sideways and drizzle the Confectionery Candy side to side in a quick motion.



## HOW TO MAKE CONFECTIONERY CANDY CAKE CONES

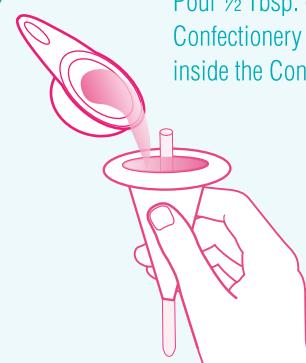
- 1 You will need your 2 Cone Molds, 2 Cake Pop Sticks and Melted Confectionery Candy. (See How to Melt Confectionery Candy for instructions)



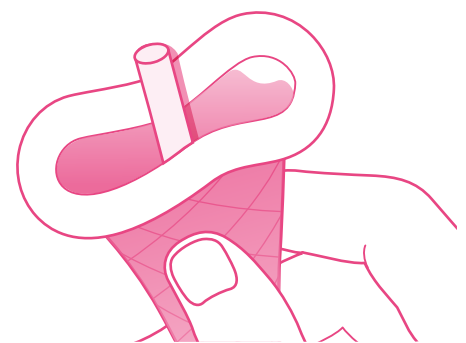
- 2 Put a Stick through the Cone Mold. Allow approx. 1/2 inch of the Stick to protrude from Cone Mold.



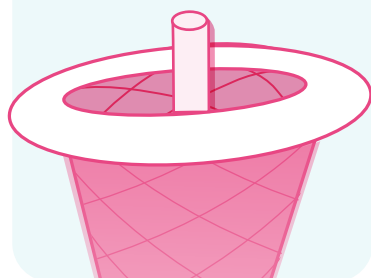
- 3 Pour 1/2 Tbsp. of Confectionery Candy inside the Cone Mold.



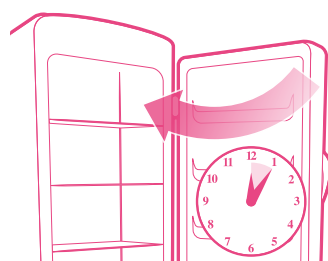
- 4 Squeeze the Cone Mold to evenly distribute the candy, covering the entire inside surface of the Cone Mold.



- 5 Make sure the Stick is still in the middle of the Cone Mold.



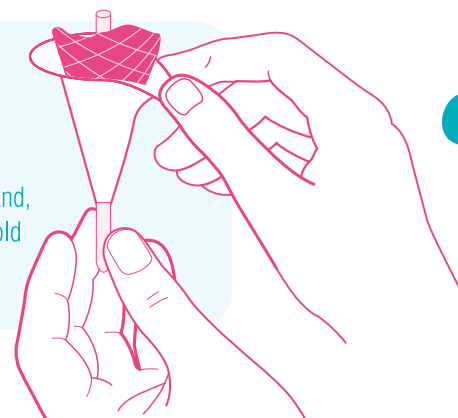
- 6 Place the Cone Molds into your freezer for 5 minutes.



**PRO TIP:** After 5 minutes, test to see if Cone Molds have hardened before taking out of the freezer.

- 7 Slowly loosen, then separate the Confectionery Candy from the Cone Mold.

Support the Stick with one hand, grab the edge of the Cone Mold and carefully peel it down.

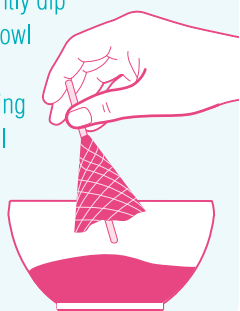


- 8 Next step, let's add Cake Balls to your Cones!

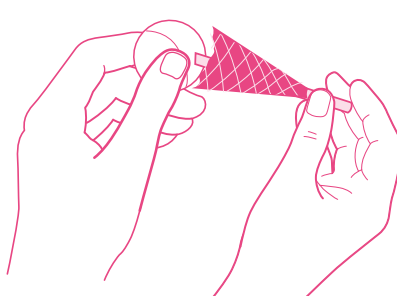
BE CREATIVE  
WITH REAL COOKING!

## HOW TO FINISH YOUR CAKE CONES

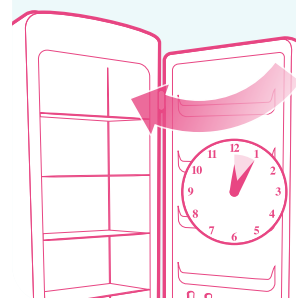
- 1 Take your perfectly made Cone Stick and lightly dip the Stick into the bowl of Confectionery Candy (avoid dipping the Cone). This will act as glue so that your Cake Ball will stick!



- 2 Carefully place the Stick halfway into the Cake Ball. Excessive pressure will break the cone, so be careful!

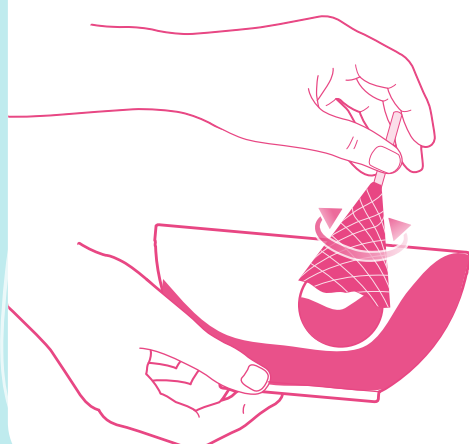


- 3 Place the Cone Molds into your freezer for 5 minutes.



**PRO TIP:** After 5 minutes, test to see if Cone Molds have hardened before taking out of the freezer.

- 4 Check to see that the Confectionery Candy has the secured Cake Ball onto the Stick before coating in melted Confectionery Candy.



- 5 Once Cake Cones are secured, carefully coat thoroughly with Confectionery Candy.

- 6 Use your hands to tilt the bowl with the Confectionery Candy. Using your other hand, slowly roll the Cake Cone Stick. Coat the Cake Balls evenly with a thin layer of Confectionery Candy.

- 7 When Confectionery Candy is no longer dripping, decorate with Sprinkles!  
Once you're done decorating one, place the Cake Pop into your freezer for 5 minutes before decorating the others.

**PRO TIP:** Add the Sprinkles while the Confectionery Candy is still wet. It will harden quickly.

