



MINI DONUTS

BAKING SET

6+

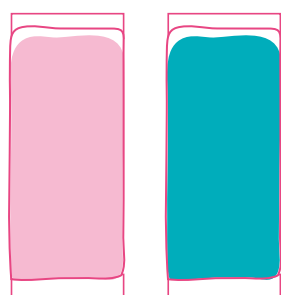
FOR VIDEO
INSTRUCTIONS &
BAKING TIPS VISIT:
RealCookingKids.com

Instructions

Contents



Sprinkles (2 Pouches)



Confectionery Candy (2 Pouches)



White Cake Mix
(1 Pouch)

STOP: READ THIS BEFORE PREPARING DONUTS

Fresh ingredients (not included) are necessary for baking donuts.

Before preparing mixes, you will need:

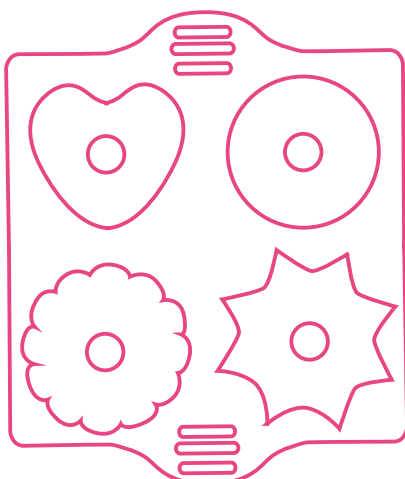
- Egg
- Milk
- Vegetable Oil
- Water

Kitchen Items

- 1 Mixing Bowl
- Measuring Spoon
- 1 Whisk or Fork
- Oven

NOTE: Please do not use if packaging or food pouches are damaged. 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.



Mini Donut Mold

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

01636 Contains Wheat, Milk, Soy. May Contain Egg.

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



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 Donuts in sealed container, or re-sealable plastic bag.
- Do not bake Donuts 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 Mini Donuts 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 for fun, helpful videos.
Learn how to pipe frosting, glaze donuts and more!

WATCH
ONLINE!

Questions or comments?

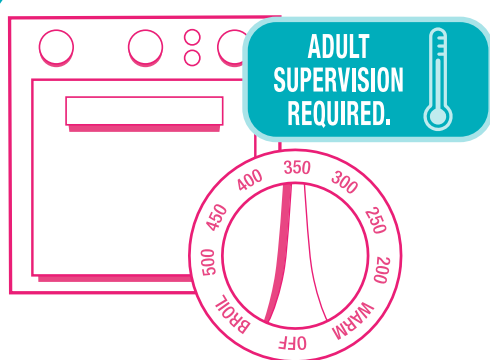
Please call 888-674-5650 or email support@skyrockettoys.com

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HOW TO MAKE MINI DONUTS

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

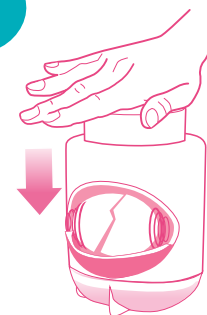


- 2 Combine ingredients in a small bowl:

- Cake Mix
- 4 Tbsp. Milk

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

- 3



Crack one egg with the Egg Cracker (Sold Separately), and beat with whisk until yolk and whites are fully combined.

- 4

Add 1 1/2 Tbsp. of beaten egg to bowl and mix into batter. Discard any remaining egg.



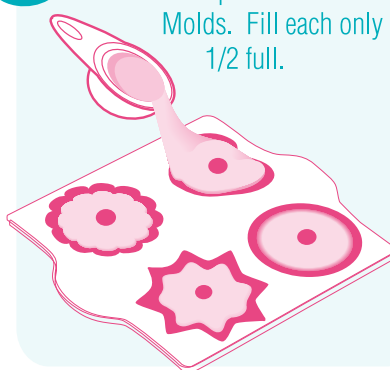
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Coat Donut Mold lightly with Baking Spray OR Vegetable Oil.



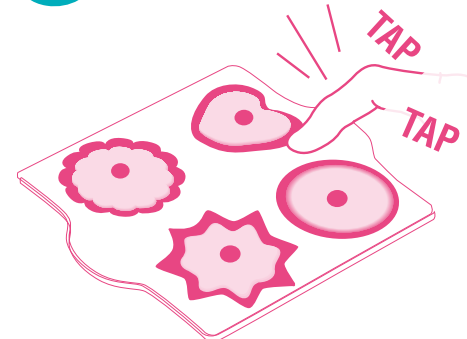
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Scoop your batter from the bowl and pour into Donut Molds. Fill each only 1/2 full.



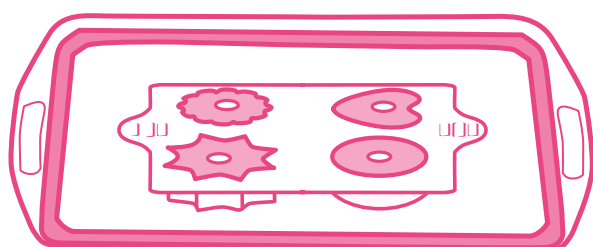
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Lightly tap on Donut Mold to release air bubbles.



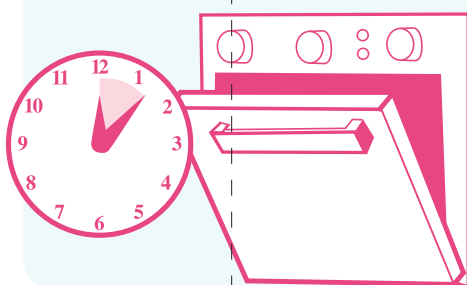
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Make sure to place the Donut Mold onto a baking tray before putting in the oven.



- 9

Have an ADULT place the baking tray inside the oven.



- 10

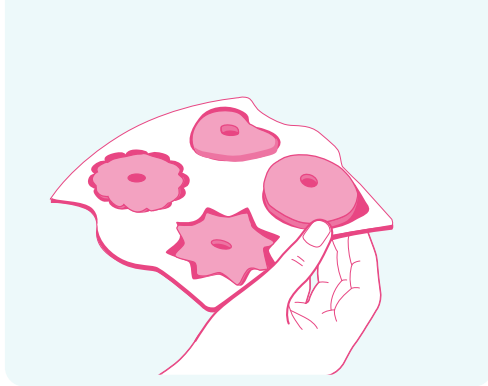
Bake for approx. 5-7 minutes or until toothpick inserted in center comes out clean. Allow to cool for at least 5 minutes.



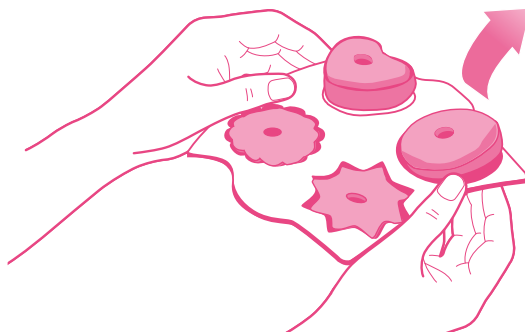
NO CAKE ON THE
TOOTHPIK MEANS
DONUTS ARE READY!

HOW TO GLAZE & DECORATE YOUR DONUTS

- 1** Once Donuts are cooled completely, remove one at a time, making sure the edges of the cake are separated from the mold.

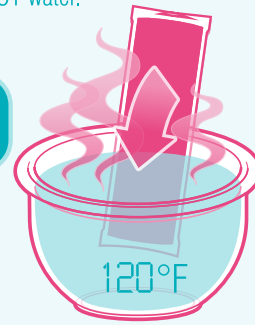


- 2** To release Donuts, push up carefully under each mold with your finger.



- 3** Have an ADULT place the Confectionery Candy pouches you intend to use in a large bowl of HOT water.

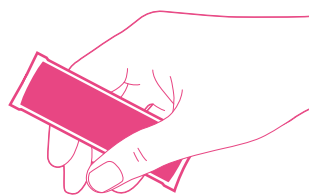
ADULT SUPERVISION REQUIRED.



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

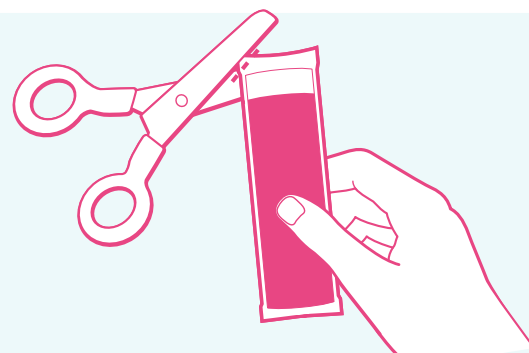
- 4** Let pouches sit in water long enough for candy to melt completely (start checking pouch consistency after 3 minutes by kneading candy). Candy will be completely liquid when ready.

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



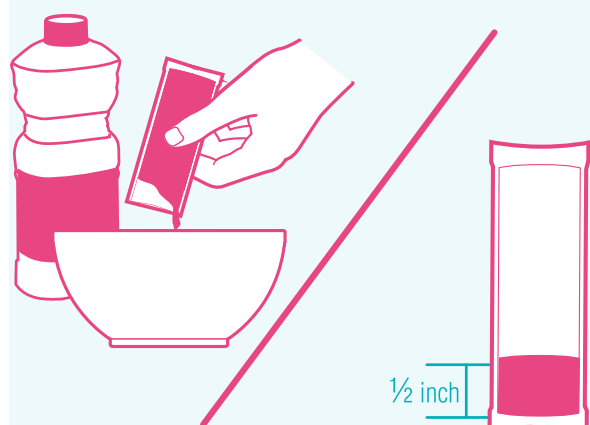
- 5** Cut a small corner off the plastic pouch.

ADULT SUPERVISION REQUIRED.



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

- 6** Squeeze Confectionery Candy into a small bowl (Use separate bowls for each color) and mix with 1 Tsp. of Vegetable Oil. Make sure to save ½ inch of the end of the pouch for decorating!



- 7** 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.

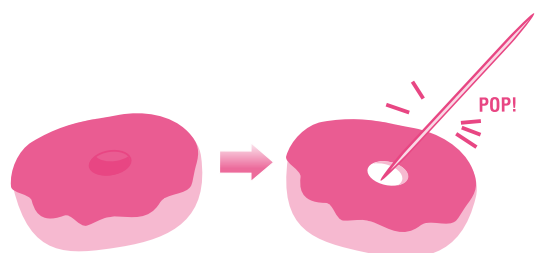
PRO TIP: Make sure that the Confectionery Candy doesn't get wet!

- 8** Once Candy is melted, carefully hold a Donut and dip the top into your Candy.

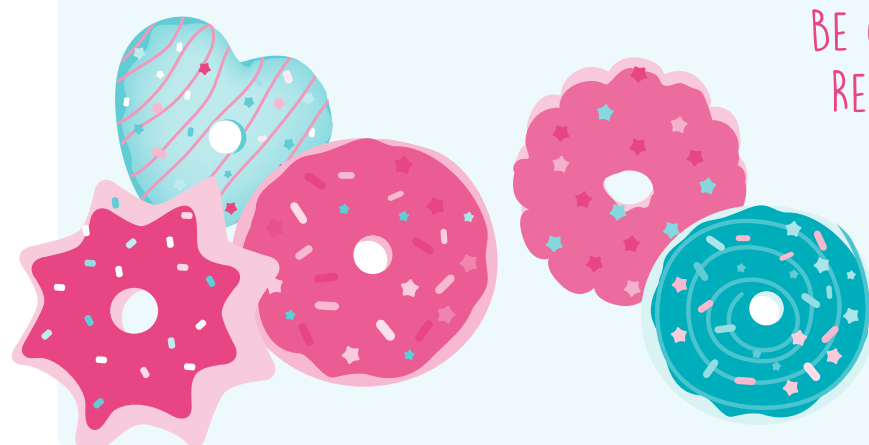


- 9** When Confectionery Candy stops dripping, place the Donuts on a tray or plate.

PRO TIP: Use toothpick or straw to pop the holes of the Donuts!



- 10** Decorate using Sprinkles, remaining Confectionery Candy (See How to Decorate Swirl Mini Donuts) and your imagination!

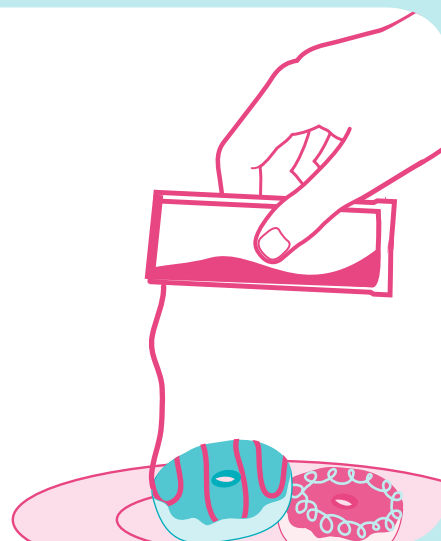


BE CREATIVE WITH REAL COOKING!

HOW TO DECORATE SWIRL MINI DONUTS

Use the remaining Confectionery Candy pouch set aside for decorating.

1. Place your donuts on a plate or tray.
2. Drizzle melted Candy over donuts, moving your hand to make fun swirls, loops or other designs.



ALSO AVAILABLE:

ULTIMATE BAKING STARTER SET

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



CHOCOLATE PEN™

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



USE TO DECORATE YOUR REAL COOKING TREATS!