



# Princess Cakes

6+

... Refill Mix ...  
Instructions

## Contents:

1 Cake Mix Pouch  
1 Pink Fondant Pouch  
1 Sprinkle Pouch  
Instruction Sheet

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

- Egg
- Milk
- Water
- Vegetable Oil

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

## ALSO AVAILABLE:

### Ultimate Baking Set

Starter Set

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

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.
- Best consumed within 2 days.
- Store homemade cakes in sealed container, or re-sealable plastic bag.
- Do not bake cakes 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.

**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.

**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.

01770



@RealCookingKids  
[www.RealCookingKids.com](http://www.RealCookingKids.com)

SKYROCKET

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

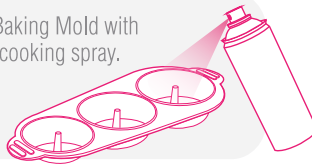
©2017 Skyrocket Toys LLC, Los Angeles, CA 90066 USA. All rights reserved. Real Cooking, Chocolate Pen and Skyrocket and their respective logos are trademarks and/or registered trademarks of Skyrocket Toys LLC. All other trademarks, logos and copyrights are the property of their respective owners, and there is no relationship express or implied with Skyrocket Toys LLC.  
MADE IN CHINA

## How to Bake Your Cakes

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

ADULT  
SUPERVISION  
REQUIRED.

- 2 Lightly grease the Baking Mold with butter or non-stick cooking spray.



- 3 In a bowl, combine ingredients, using a whisk to mix:

- 1/2 Cup Cake Mix
- 3 Tbsp. Milk
- 1 1/2 Tbsp. Beaten Egg

- 4 Place Baking Mold onto an oven safe baking tray. Pour mixture into each mold to fill line.



- 5 Have an adult place the Baking Mold inside the oven, and bake for 15 minutes or until toothpick inserted in center comes out clean.

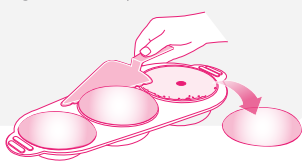
No Cake On The  
Toothpick = Ready!



- 6 Carefully remove the Baking Mold from the oven and let cool for at least 5 minutes.

## How to Build Your Cakes

- 1 After cakes are completely cooled, use Cake Cutter tool to slice across pan making the cake tops flat.



- 2 Remove cakes by flipping over and pushing down and out from pan.



- 3 From largest to smallest, place cakes on top of each other.



**PRO-TIP: Make a layered cake by adding your own frosting between each layer.**

## How to Make Fondant

- 1 In a bowl, combine:
- Fondant Mix
  - 4 Tsp. Water

- 2 Use a spatula to mix and then knead. (Cover fondant when not in use).

**IMPORTANT: When dry, add a few drops of water and knead. If too wet, let it sit for 2-3 minutes and then knead.**

## How to Make Princess Skirt Base

- 1 Use hands to knead fondant until soft, then roll fondant to Circle 3 on the Mat.



- 2 Use Pattern Cutter 3 to cut.

Remove excess fondant



**PRO-TIP: Sprinkle powdered sugar on mat and rolling pin to avoid sticking.**

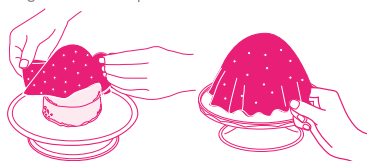
**PRO-TIP: Roll until the caps touch the mat to keep thickness consistent.**

## How to Decorate Your Dress

- 3 Using the Sculpting Tool 1 (Pick Tool side), make a small dent in fondant. Add a drop of water using the tip of the Pick Tool and place pearl in dented area.



- 4 Carefully remove the fondant from the place mat by peeling back from edge. Center and drape over cake and gently stretch fondant to cover the entire cake. Lightly pinch along the lower edges to create pleats.



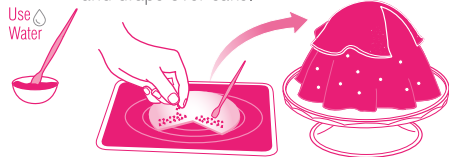
- 5 To make the second layer, knead and roll remaining pink fondant to Circle 2 on your mat, and use Pattern Cutter 2 to cut.

Remove excess fondant



- 6 Dip Sculpting Tool 1 (Spatula side) tip in water, spread water on desired area and dust with sprinkles. Remove fondant as before to center and drape over cake.

Use Water



- 7 To make the last layer of dress, knead and roll remaining pink fondant to Circle 1 on your mat, and use the Pattern Cutter 1 to cut.



Remove excess fondant

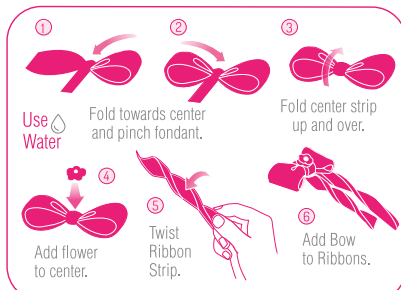
- 8 Dip Sculpting Tool 1 (Spatula side) tip in water, spread water on desired area and dust with sprinkles. Remove and place on top of Layer 2.



## How to Make a Bow

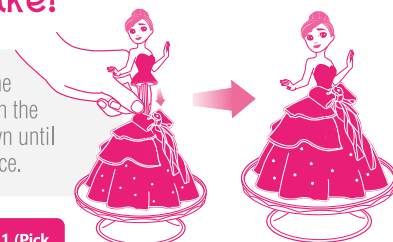
- 9 Knead and roll remaining pink fondant to Circle 2 on your mat, and use the Bow Cutter, Ribbon Cutter and Flower Knife to make pieces for the bow.

Cut 2 Ribbons



## Finish your Cake!

- 10 Insert Pink Doll into the center of your cakes on the Cake Stand. Push down until the doll clicks into place.



**PRO-TIP: Use Sculpting Tool 1 (Pick side) to punch a hole into the dress before inserting the Doll.**