

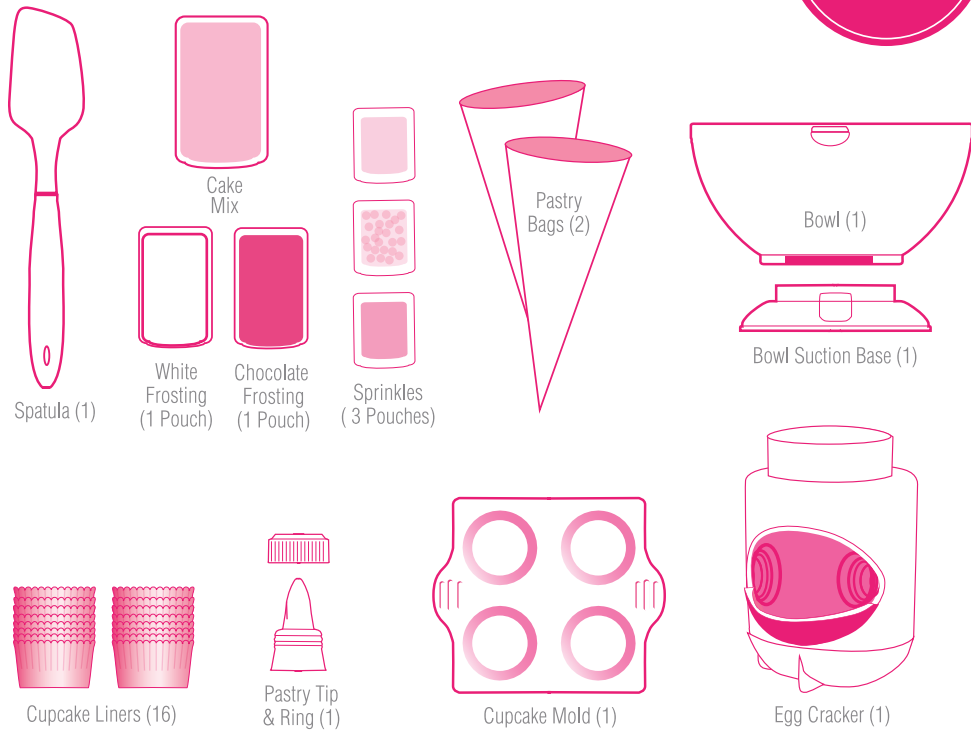


# Ultimate Baking Set

6+

... Starter Set ...  
Instructions

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



## ALSO AVAILABLE:



Princess Cakes  
Deluxe Baking Set



Sparkle Surprise  
Cupcakes



Use to decorate your  
Real Cooking treats!

Chocolate Pen™  
Decorating Set

## 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 refrigerate.
- 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 Ultimate Baking Starter 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, decorate and more!

WATCH  
ONLINE!

YouTube f p i  
@RealCookingKids

01753 Contains Milk and Soy.

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 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

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

**SHARP EDGE HAZARD**—Toy contains functional sharp edge. Not for children under 4 yrs.

**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 ULTIMATE BAKING STARTER SET

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

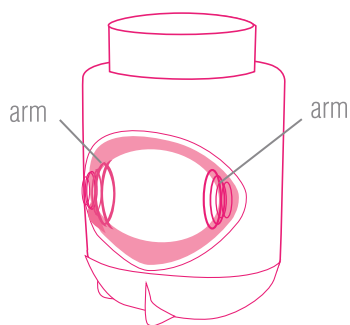
### Before baking, you will need:

- Egg
- Milk
- Butter (softened)
- Vegetable Oil
- Water
- Vanilla Extract (optional)

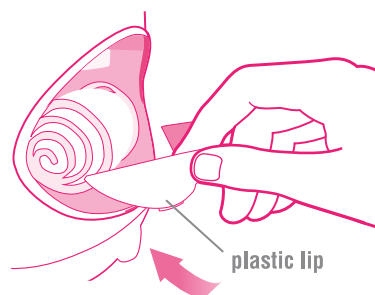
## How to Use the Egg Cracker

An easy and fun way to crack eggs without the mess!

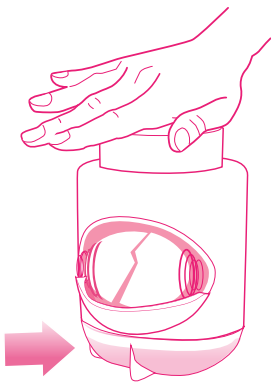
- 1 Place an egg horizontally into Egg Cracker arms.



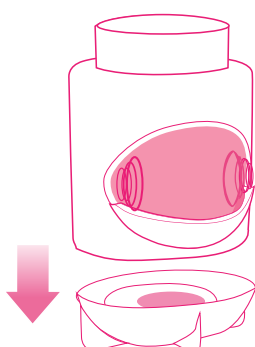
- 2 Attach the plastic lip to the front of the Egg Cracker. Align the clip to the notch to join.



- 3 Press the yellow button down firmly with palm. The yolk and egg whites will drop down into the bottom bowl.



- 4 Carefully, remove the bottom bowl by pulling down from base.



- 5 Remove and dispose the egg shells. Empty bowl before cracking another egg. Do not crack more than one egg at a time.

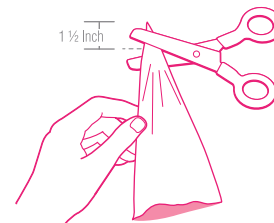
- 6 Hand-wash Egg Cracker until the next use (See Cleaning Information).

ADULT  
SUPERVISION  
REQUIRED.

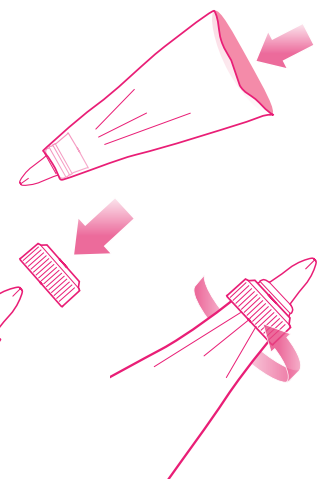


## How to Make a Pastry Bag

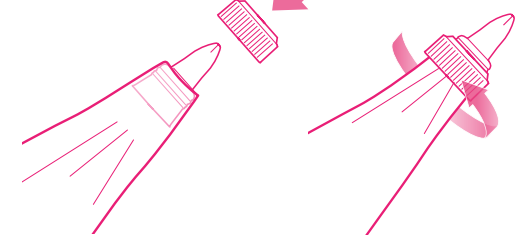
- 1 Snip 1 1/2 inch off from the tip of the Pastry Bag.



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



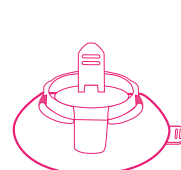
- 3 Place Ring outside of the Pastry Bag and twist to tighten the Pastry Tip.



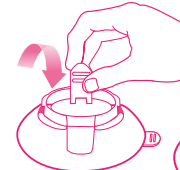
## How to Attach Bowl to Suction Base

Mix ingredients without having to worry about spilling!  
Use this uniquely designed base that can be attached to the Bowl.

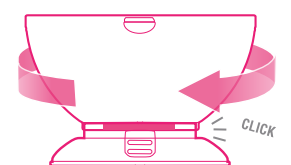
- 1 Have the handle up and place the Suction Base on a clean surface.



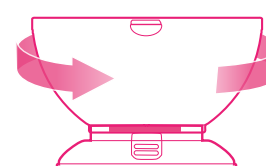
- 2 Push the handle down and lock it into place.



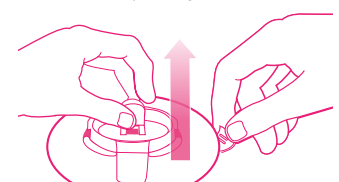
- 3 Place the Bowl on top of the Suction Base and twist the Bowl clockwise until it locks.



- 4 To remove Bowl from base, twist counter-clockwise and lift up.



- 5 To release Suction Base, lift the locking handle with one hand. At the same time hold the clear suction tab up with your other hand.

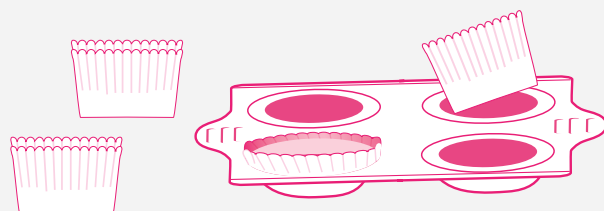


## How to Bake Your Cupcakes

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

ADULT  
SUPERVISION  
REQUIRED.

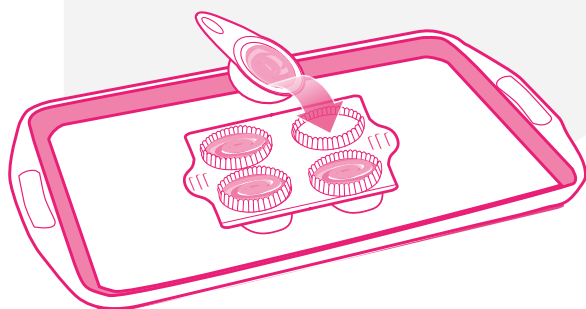
- 2 Place 1 Cupcake Liner inside each Cupcake Mold and set aside.



- 3 In the 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, pour 1 Tbsp. of the batter into each Cupcake Liner. Fill up halfway.



- 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.



NO CAKE ON THE  
TOOTHPICK = READY!

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



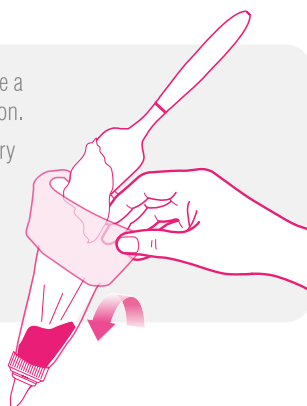
## Tuxedo Cupcakes: How to Frost & Decorate

- 1 In the Bowl, combine these frosting ingredients and use a spatula to mix.

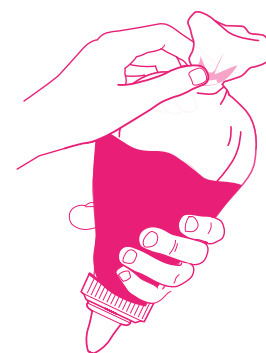
- Full Chocolate Frosting Pouch
- 1 ½ Tbsp. Milk (Add slowly)
- 1 Tbsp. Softened Butter (Do not melt butter! Use soft, room temperature butter or microwave for 7 seconds.)
- 4 drops Vanilla Extract (Optional, for taste)

2. Mix and set aside.

- 2 See "How to Make a Pastry Bag" section. Fold down a Pastry Bag and fill with frosting.



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



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



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



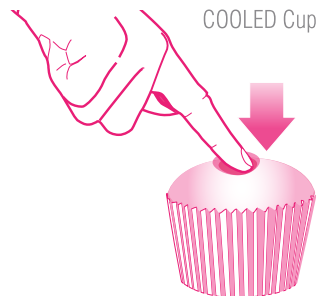
- 6 Decorate with sprinkles!  
**Tada!** Now enjoy a delicious chocolatey treat!



Be Creative with  
Real Cooking!

## Sparkle Surprise Cupcakes: How to Frost & Decorate

- 1 Use your finger to poke a hole into middle of a completely COOLED Cupcake.

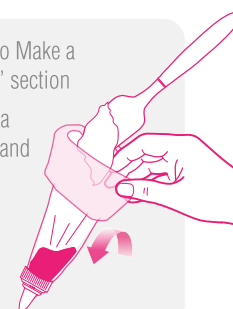


- 2 Fill the hole with Crystal Sprinkles.



- 3 In a Bowl, combine these frosting ingredients and use a spatula to mix.
- Full Frosting Pouch
  - 1 ½ Tbsp. Softened Butter (Do not melt butter! Use soft, room temperature butter or microwave for 7 seconds.)
  - 1 Tbsp. Water (Add slowly)

- 4 See "How to Make a Pastry Bag" section. Fold down a pastry bag and fill with frosting.



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



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



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



- 8 Decorate with Sprinkles.



- 9 **Tada!** Bite into or cut open the Cupcake to reveal the Crystal Sprinkles inside!



**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.)