

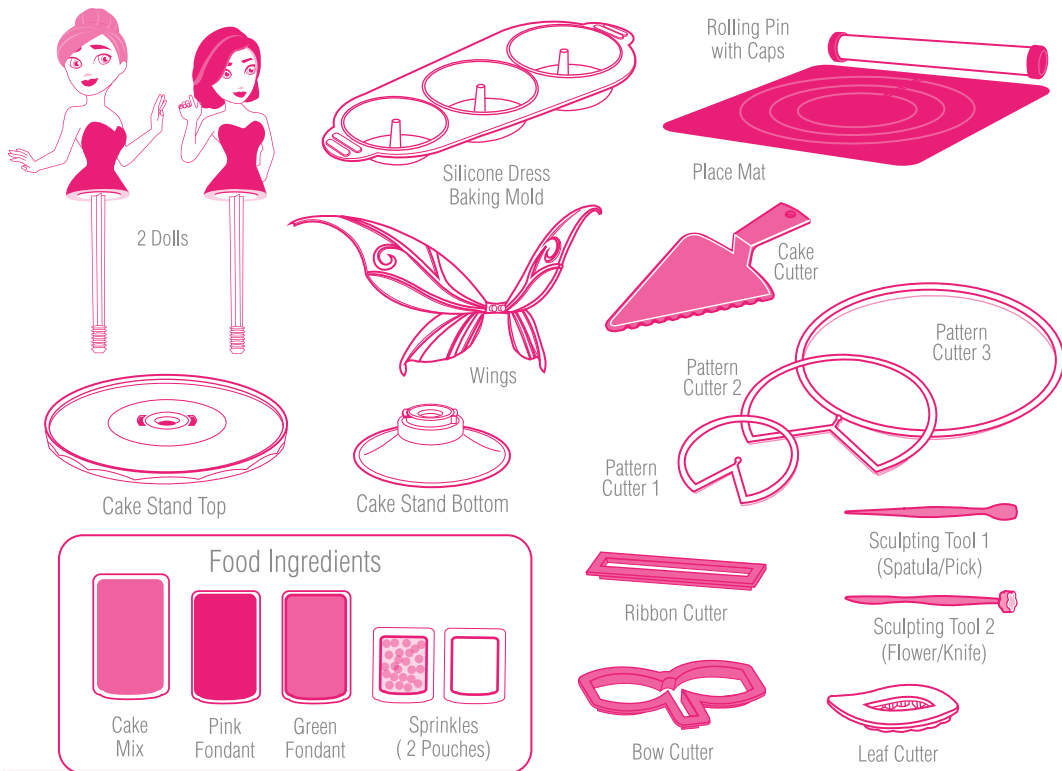


Princess Cakes

...Deluxe Baking Set...
Instructions

6+

For Video
Instructions &
Baking Tips Visit:
RealCookingKids.com



ALSO AVAILABLE:



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.

- 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, decorate and more!

Watch
Online!

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Contains Milk and Soy.

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.

SKYROCKET

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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 PRINCESS CAKES BAKING SET

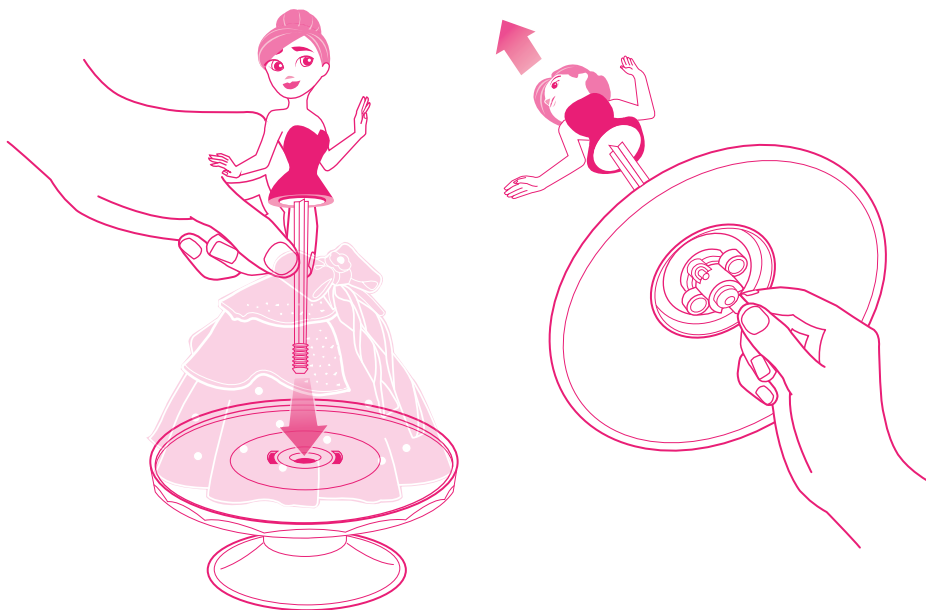
Fresh ingredients (not included) are necessary for baking cakes:

Before baking, you will need:

- Egg
- Milk
- Butter (softened)
- Vegetable Oil
- Water

Familiarize Yourself With the Stand & Topper

- 1 Align notches on the Cake Stand top with the cake stand bottom.
- 2 Turn the top and the bottom of the Cake Stand to lock into place.
- 3 Insert doll through the middle of your cake, and push all the way down until the doll clicks into place.
- 4 To release the Doll from the Cake Stand push the lever on the Cake Stand base and lift doll.



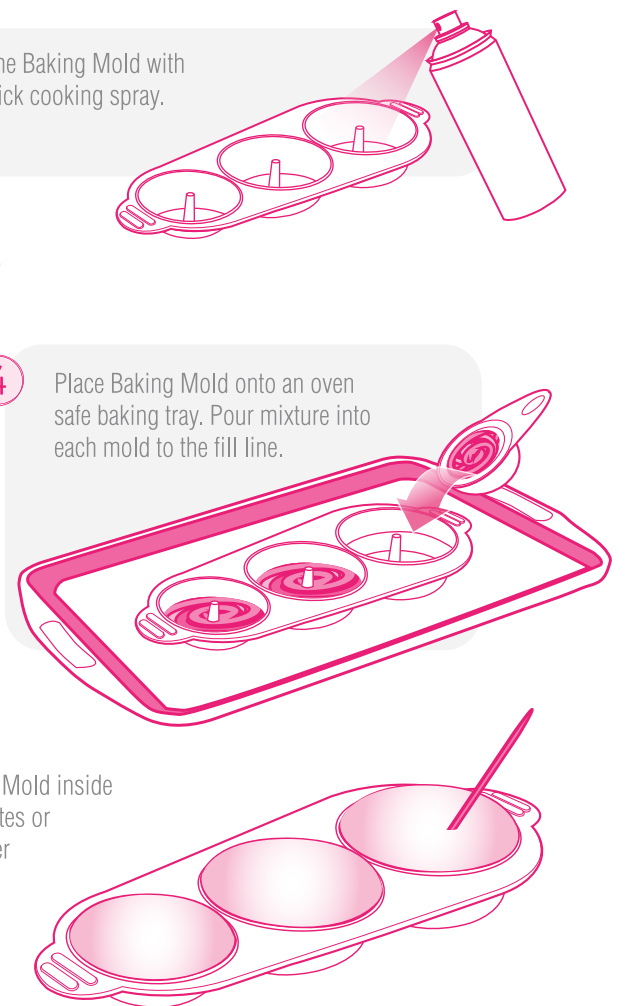
How to Bake Your Cakes

ADULT SUPERVISION REQUIRED.



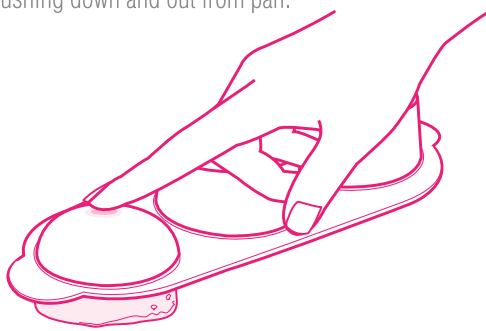
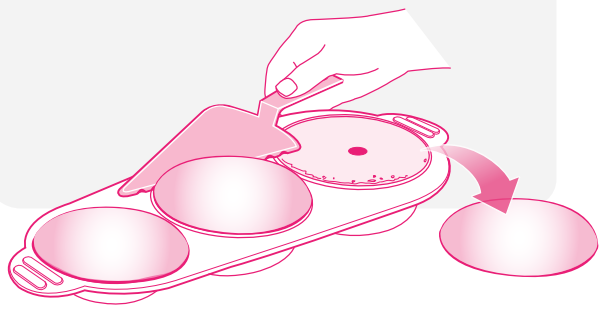
- 1 Have an ADULT preheat oven to 350° F.
- 2 Lightly grease the Baking Mold with butter or non-stick cooking spray.
- 3 In a bowl, combine ingredients, using a whisk to mix:
 - 1/2 Cup Cake Mix
 - 3 Tbsp. Milk
 - 1 1/2 Tbsp. Beaten Egg
- 4 Place Baking Mold onto an oven safe baking tray. Pour mixture into each mold to the 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 cool, 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 Decorate Your Cakes

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).

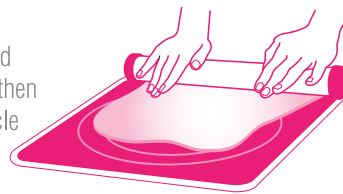
IMPORTANT: When dry, add a few drops of water and knead. If too wet, let it sit for 2-3 minutes and then knead.



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.

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



Remove excess fondant

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

Pink Dress

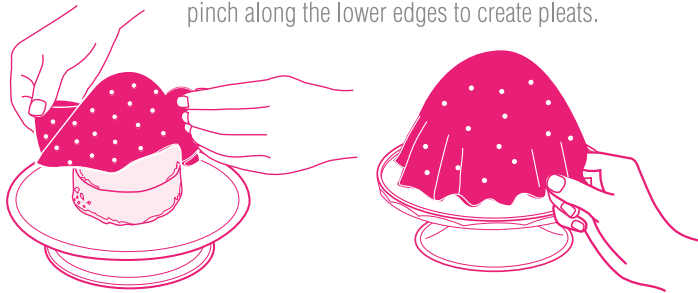
Fairy Dress

Layer 1

- 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.

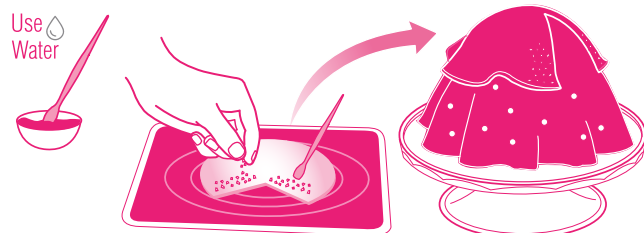


Layer 2

- 5 Knead and roll remaining pink fondant to Circle 2 on your mat, and use Pattern Cutter 2 to cut.

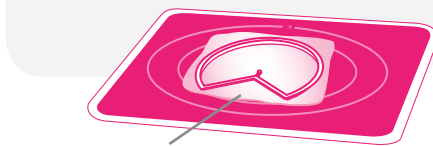


- 6 Dip Sculpting Tool 1 (Spatula side) tip in water, spread water on desired area and dust with sprinkles. Remove fondant as before to center and drape over cake.



Layer 3

- 7 Knead and roll remaining pink fondant to Circle 1 on your mat, and use the Pattern Cutter 1 to cut.



- 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.



- 3 Using Sculpting Tool 1 (Spatula side), apply water to the outside edge of the skirt. Then go back and sprinkle pearls and sprinkles over the moist area.



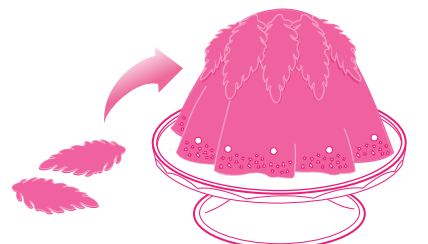
- 4 Carefully remove the fondant from the place mat by peeling back from edge. Center and drape over cake and gently stretch fondant to cover the entire cake. Lightly pinch along the lower edges to create pleats.

Leaves

- 5 Knead and roll remaining green fondant to Circle 2 on your Mat.



- 6 Using the Leaf Cutter provided, cut 18-20 leaves. Remove and place on top of skirt base.



Pearl Flowers

- 7 Make flowers with pearls and sprinkles provided. Attach to dress with water.



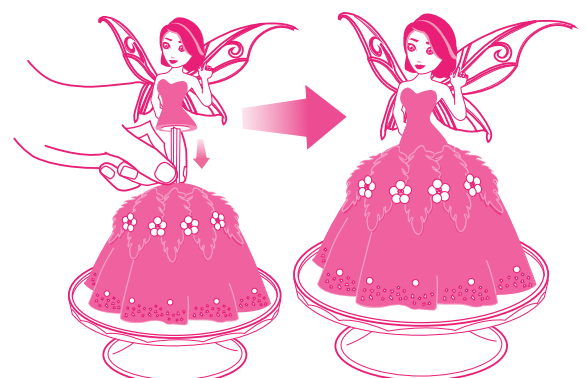
Attach Wings!

- 8 Attach Wings to Green Doll by aligning holes on back of the doll.



Finish your Cake!

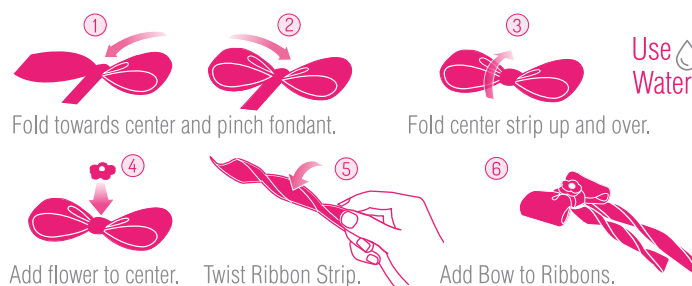
- 9 Insert Green Doll into the center of your cakes on the Cake Stand. Push down until the doll clicks into place.



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

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.



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.

