



PINKADOODLE SANDWICH COOKIES

REFILL MIX

6+

Contents:

1 Cookie Mix Pouch
1 Frosting Mix Pouch
1 Sprinkle Pouch
1 Pastry Bag
Instructions

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

- Egg
- Water
- Butter (Softened)

FOR VIDEO
INSTRUCTIONS
BAKING & TIPS VISIT:
RealCookingKids.com



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 might stain clothing, furniture, or carpeting.
- Store in cool, dry place.
- Store homemade Cookies in sealed container, or re-sealable plastic bag.
- Do not bake Cookies 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 candy 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.



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

01632

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.



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

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MADE IN CHINA

Instructions

HOW TO PREPARE FROSTING

1. Using a spatula, combine ingredients in small bowl:

- Frosting Mix
- 1 Tbsp. Water
- 1 1/2 Tbsp Butter

2. Mix and set aside.



HOW TO PREPARE COOKIE DOUGH

1. Have an ADULT preheat oven to 375°F.

ADULT SUPERVISION REQUIRED.



3. Use your hands to knead the Cookie Dough. Don't forget to wash your hands first!

2. Combine ingredients in a small bowl:

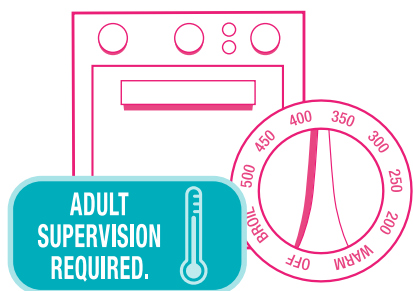
- 1 Cookie Mix
- 1 1/2 Tbsp. Softened Butter (Do not melt butter! Use soft, room temperature butter or microwave for 7 seconds.)
- 1 Tbsp. Beaten Egg

PRO TIP: 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.

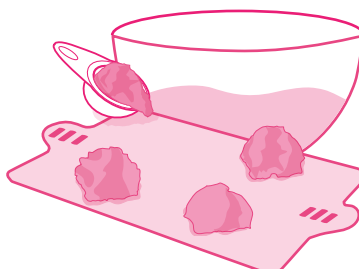


HOW TO MAKE & BAKE PINKADOODLE COOKIES

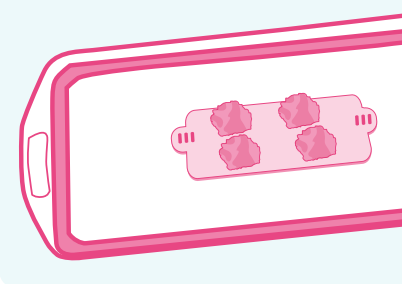
1 Have an ADULT preheat oven to 375°F.



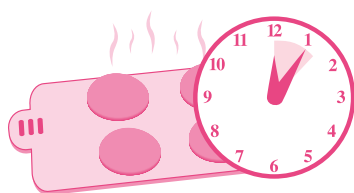
2 Divide batter into 12 even pieces. Place a few cookies (4 or less) 2 inches apart on Cookie Sheet.



3 Place your Cookie Sheet on an oven-safe baking tray.



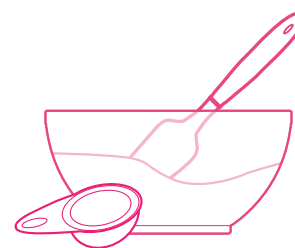
4 Have an ADULT place the baking sheet inside the oven for approximately 5-7 minutes. Take cookies out of the oven. Let cool for 5 minutes.



5 Add Sprinkles to the tops of the cookies while they are still soft. Press the Sprinkles lightly into the cookies with a finger to keep in place.



6 While Cookies are cooling, prepare Frosting for a pastry bag. (See How To Prepare Frosting)



9 Using a spatula, scoop frosting into a pastry bag.

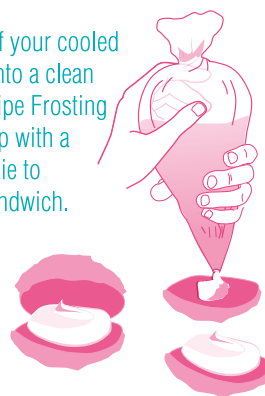


ADULT SUPERVISION REQUIRED.



Snip 1 inch off from the tip, and twist top to close.

8 Flip half of your cooled cookies onto a clean surface. Pipe Frosting on top. Top with a plain cookie to make a sandwich.



9 Sprinkle the frosting filling if you like!



BE CREATIVE WITH REAL COOKING!