



DELUXE COOKIE

BAKING SET

Instructions

6+

FOR VIDEO
INSTRUCTIONS
BAKING & TIPS VISIT:
RealCookingKids.com

Contents



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.

STOP: READ THIS BEFORE USING YOUR DELUXE COOKIE BAKING SET:

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

- Egg
- Butter (softened)
- Water
- White Flour (optional)

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

01606

Contains: Wheat
May Contain: Milk, Soy and 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 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 Deluxe Cookie 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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ALSO AVAILABLE:

ULTIMATE BAKING

STARTER SET

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



CAKE POPS & CONES
BAKING SET



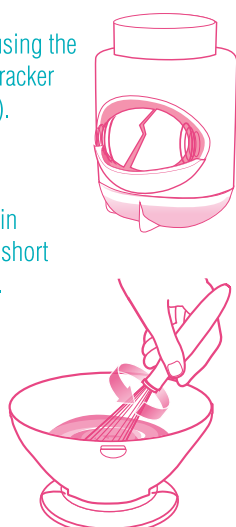
MINI DONUTS
BAKING SET



CHOCOLATE PEN™

HOW TO BEAT AN EGG

- 1 Crack your egg using the one touch Egg Cracker (Sold Separately).
- 2 Holding a whisk in one hand, stir in short and brisk circles.
- 3 Continue to mix until egg is an even yellow color.



HOW TO MAKE FROSTING

- 1 Using a spatula, combine ingredients in small bowl:
 - Frosting Mix
 - 1 ½ Tbsp. Water
- 2 Mix and set aside.



HOW TO MAKE YOUR COOKIE DOUGH

Use this recipe for both Rainbow Glass Cookies and 3-D Cookie Stacks.

- 1 Have an ADULT preheat oven to 375°F.
- 2 Combine ingredients in a small bowl:
 - 1 Cookie Mix
 - 1 Tbsp. Softened Butter (Do not melt butter! Use soft, room temperature butter or microwave for 7 seconds.)
 - 1 Tbsp. Beaten Egg

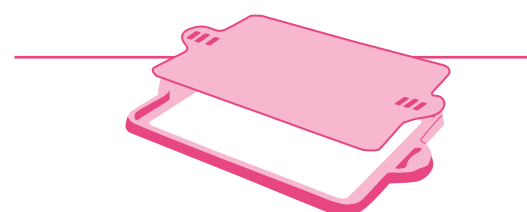
- 3 Use your hands to knead the Cookie Dough. Don't forget to wash your hands first!



HOW TO USE YOUR DOUGH GUIDE

Designed to guide you to create perfectly even dough!

- 1 Place Dough Guide on a clean and flat surface.
- 2 Position Cookie Tray on top of Dough Guide.
- 3 Place ½ of the Cookie Dough made on Cookie Tray and press down lightly using the palm of your hand.
- 4 Use the Rolling Pin to flatten out the Cookie Dough until it reaches the height of the Cookie Guide.
- 5 Keep Cookie Tray and Dough Guide together until Cookies are ready to go in the oven.



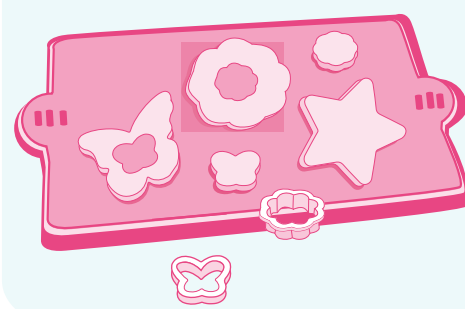
PRO TIP: If desired, lightly dust Cookie Tray with flour before rolling the Cookie Dough.

HOW TO MAKE & BAKE RAINBOW GLASS COOKIES

- 1** Use the Large Cookie Cutters to cut your favorite shapes!
Make sure to leave ½ inch space between each Cookie.
Remove the excess Cookie Dough and add it back to the Cookie Dough bowl.



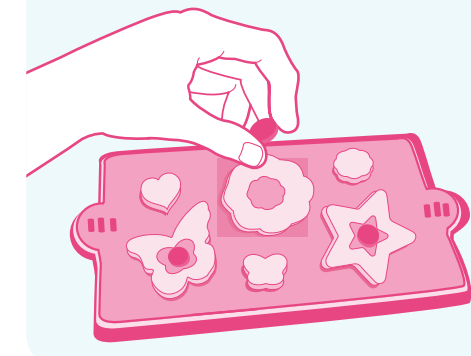
- 2** Use the Small Cookie Cutters to cut inside the larger Cookies.
Use the remaining Cookie Dough to cut smaller Cookies.



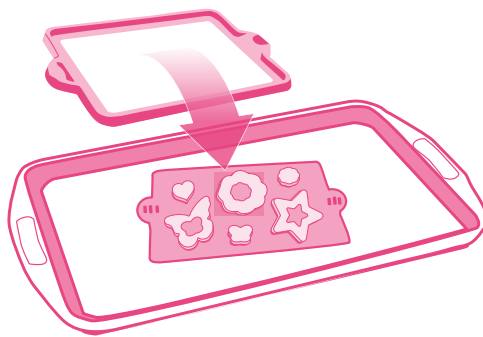
- 3** Use the remaining Cookie Dough to cut smaller Cookies.



- 4** Place a Hard Candy in the center of each Cookie.



- 5** Lift the Cookie Tray onto an oven safe baking tray. Do not put the Dough Guide inside the oven.



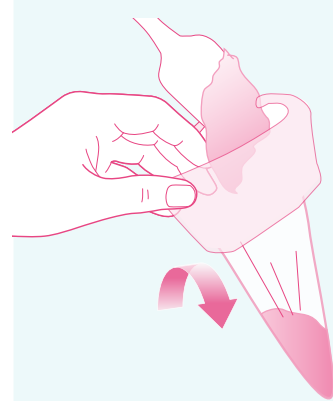
- 6** Have an ADULT place the baking tray inside the 375°F oven to bake for approx. 4 - 6 minutes (or until slightly light brown around the edges).

ADULT SUPERVISION REQUIRED.



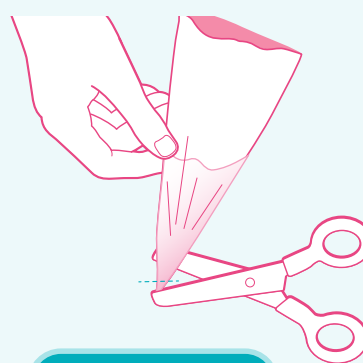
- 7** While Cookies are cooling, make your Pastry Bag with your Frosting (See How to Make Frosting).

1. Fold down a Pastry Bag and fill with Frosting. Unfold Pastry Bag.



PRO-TIP: Place the Pastry Bag, tip down, in a tall glass and fold Pastry Bag around the rim.

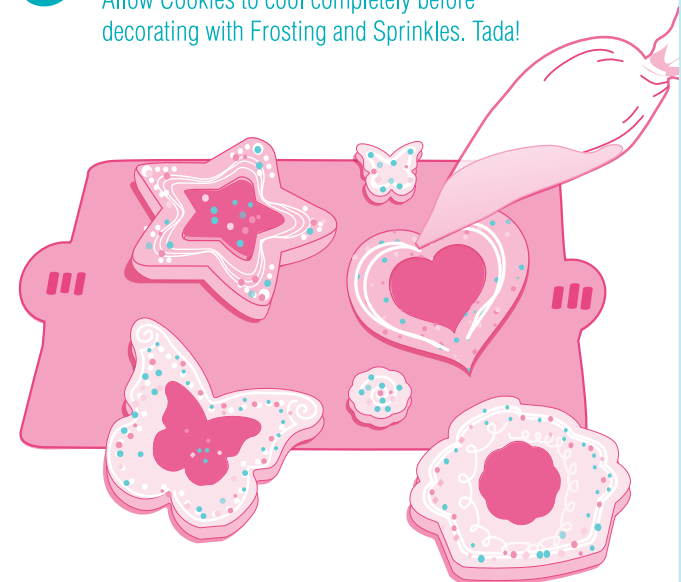
2. Cut the tip of the Pastry Bag for decorating. The hole should be approximately the width of a toothpick.



ADULT SUPERVISION REQUIRED.



- 8** Allow Cookies to cool completely before decorating with Frosting and Sprinkles. Tada!



BE CREATIVE WITH REAL COOKING!

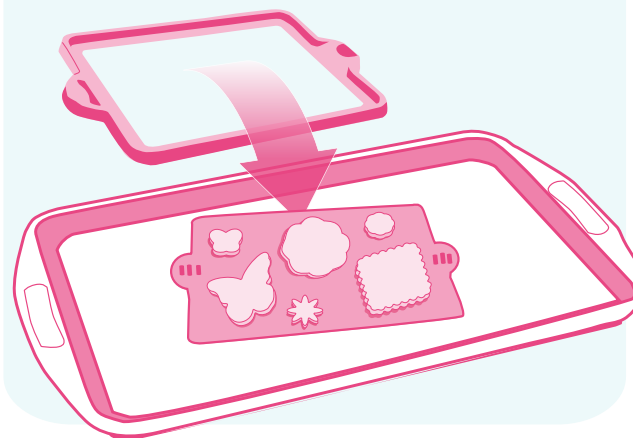
HOW TO MAKE & BAKE 3-D COOKIE STACKS

- 1** Use the Small and Large Cookie Cutters to cut your favorite shapes!
Make sure to leave ½ inch space between each Cookie before placing Cookie Tray inside the oven.
Remove the excess Cookie Dough and add it back to the Cookie Dough bowl.

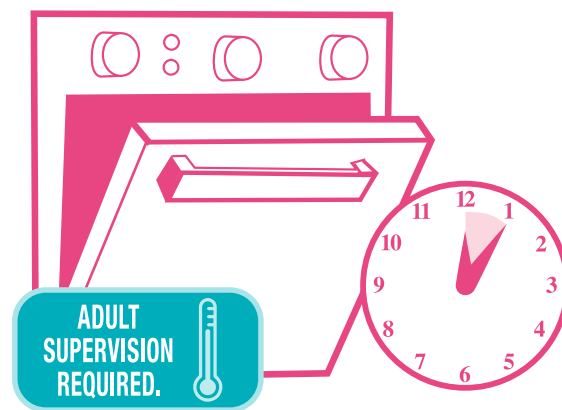


PRO TIP: Cut out a variety of sizes so you have better options for stacking!

- 2** Lift the Cookie Tray onto an oven safe baking tray. Do not put the Dough Guide inside the oven.



- 3** Have an ADULT place the baking tray inside the 375°F oven to bake for approx. 4 - 6 minutes (or until slightly light brown around the edges).



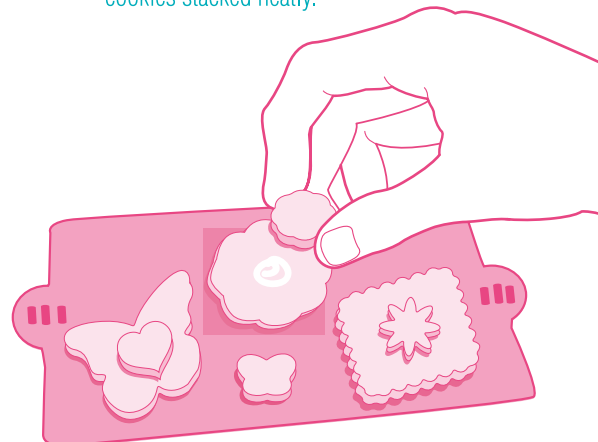
ADULT SUPERVISION REQUIRED.



- 4** Allow Cookies to cool completely, then pipe ½ inch circle of Frosting onto one Large Cookie. This will act as glue so that Cookies stick together.



- 5** Start stacking! The frosting will harden and keep the cookies stacked neatly.



PRO TIP: Try to Mix & Match different shapes

- 6** Decorate using Frosting, Sprinkles and your imagination!

