



Princess Cakes

6+

... Refill Mix ...
Instructions

Contents:

1 Cake Mix Pouch
1 Green 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

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.

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SKYROCKET

Questions or comments?
Please call 888-674-5650 or
email support@skyrockettoys.com

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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. Roll until the caps touch the mat to keep thickness consistent.**

How to Decorate Your Fairy Dress

- 3 Use the Sculpting Tool 1 (Spatula side), apply water to the outside edge of the skirt. Then go back and sprinkle pearls and sprinkles over the moits 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 leaves, knead and roll remaining green fondant to Circle 2 on your Mat.
Remove excess fondant
- 6 Using the Leaf Cutter provided, cut 18-20 leaves. Remove and place on top of skirt base.

Pearl Flowers

Attach Wings!

Finish your Cake!

- 7 Make flowers with pearls and sprinkles provided.

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

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

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