



# TUXEDO CUPCAKES

6+

REFILL MIX

## Contents:

- 1 Cake Mix Pouch
- 2 Frosting Mix Pouches
- 1 Sprinkle Pouch
- 3 Pastry Bags
- 8 Cupcake Liners
- Instructions

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

- Egg
- Water
- Vegetable Oil
- Vanilla Extract (Optional)
- Butter (Softened)
- Milk

FOR VIDEO  
INSTRUCTIONS  
BAKING & TIPS VISIT:  
[RealCookingKids.com](http://RealCookingKids.com)

SOLD SEPARATELY

## ULTIMATE BAKING

STARTER SET

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



## 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 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 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.

01643

**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

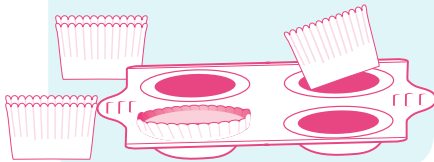
### HOW TO MAKE & BAKE YOUR CUPCAKES

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

ADULT  
SUPERVISION  
REQUIRED.



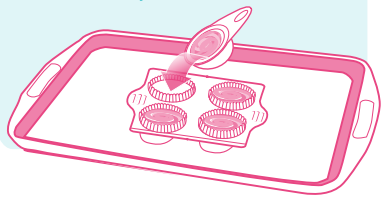
- 2 Place 1 Cupcake Liner inside each Cupcake Mold and set aside.



- 3 In the Large Bowl, combine these ingredients and use the Whisk to mix.

- 1 Cake Mix Pouch
- 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, fill each mold halfway with batter.



- 5 Have an adult place the Cupcakes on the baking tray inside the oven to bake for approx. 8 - 10 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.



### HOW TO FROST & DECORATE TUXEDO CUPCAKES

You will need to use 3 Pastry Bags:

- 1 for Chocolate Frosting
- 1 for White Frosting
- 1 to Combine and hold together (See Step 5)

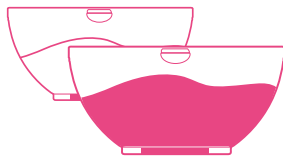
#### Recipe: Chocolate Frosting

1. Using a spatula, combine ingredients in small bowl

- 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.

- 1 Make the Chocolate and White Frosting. (See Recipes)



- 2 Fold down a Pastry Bag and fill with the Chocolate Frosting. Unfold Pastry Bag and set aside.



- 3 Repeat Step 2 with White Frosting.



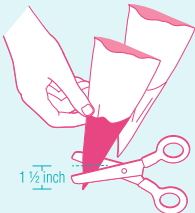
#### Recipe: White Frosting

1. Using the Spatula, combine ingredients in a small bowl.

- Full White 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)

2. Mix and set aside.

- 4 Snip 1 ½ inches off the tips of both the Chocolate and White Frosting.



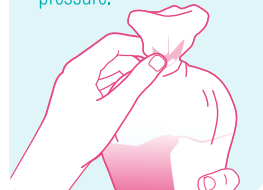
ADULT  
SUPERVISION  
REQUIRED.



- 5 Place both Chocolate and White Frosting Pastry Bags into the empty Pastry Bag you had set aside.



- 6 Twist the end of the bags closed and maintain pressure.



Ready to frost. Hold the combined Tuxedo Pastry Bag Tip down 1 inch away from cooled Cupcake.



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



- 9 When you are done, release pressure from the Pastry Bag and lift the tip up gently.

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.)

- 10 Add Candy Pearls to decorate.



BE CREATIVE WITH REAL COOKING!