



RAINBOW GLASS COOKIES

REFILL MIX

6+

Contents:

1 Cookie Mix Pouch
1 Frosting Mix Pouch
6 Hard Candies
1 Pastry Bag
Instructions

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

- Egg
- Water
- Butter
- White Flour (Optional)

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 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 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.

Contains: Wheat
May Contain: Milk, Soy and Egg.

01633

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

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MADE IN CHINA

Instructions

HOW TO PREPARE FROSTING

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

- Frosting Mix
- 1 ½ Tbsp. Water

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

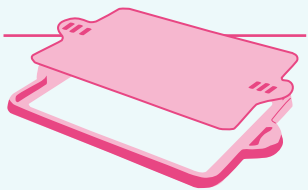
PRO TIP: Beat an egg by holding a whisk in one hand. Stir in short and brisk circles. Continue to mix until egg is an even yellow color.



HOW TO USE YOUR DOUGH GUIDE

Designed to guide you to create perfectly even dough!

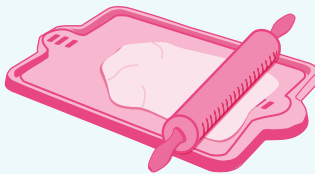
1 Place Dough Guide on a clean and flat surface. Position Cookie Tray on top of Dough Guide.



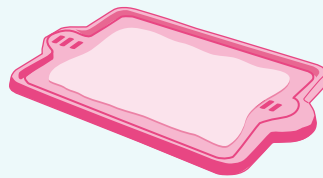
2 Place ½ of the Cookie Dough made on Cookie Tray and press down lightly using your palm of your hand.



3 Use the Rolling Pin to flatten out the Cookie Dough until it reaches the height of the Cookie Guide.

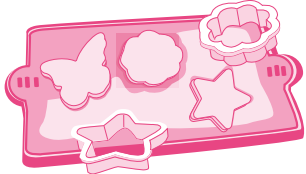


4 Keep Cookie Tray and Dough Guide together until Cookies are ready to go in the oven.



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.



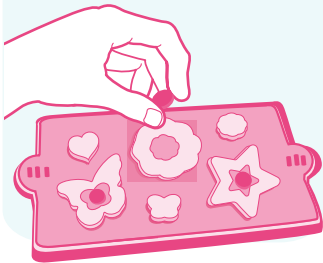
2 Use the Small Cookie Cutters to cut inside the larger Cookies.



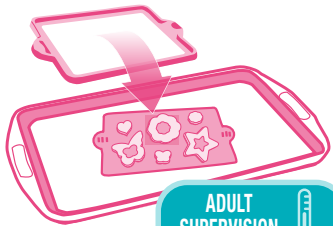
3 Use the remaining Cookie Dough to cut smaller Cookies.



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



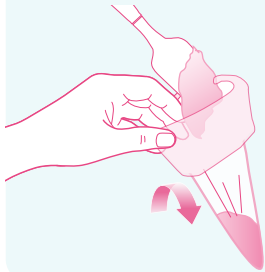
5 Lift the Cookie Tray onto an oven safe baking tray. Do not put the Dough Guide inside the oven. Have an ADULT place the baking tray inside the 375°F oven to bake for approx. 4 - 6 minutes (or until slightly light brown around the edges).



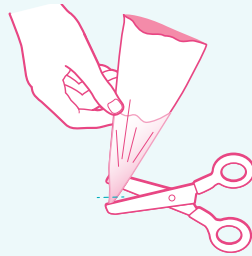
ADULT SUPERVISION REQUIRED.

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

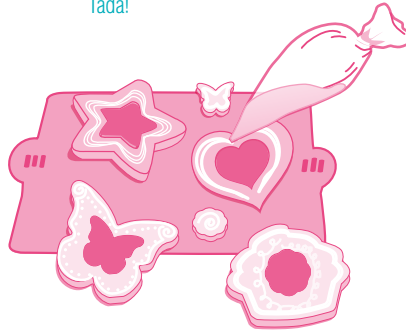
1. Fold down a Pastry Bag and fill with Frosting. Unfold Pastry Bag.



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



7 Allow Cookies to cool completely, before decorating with Frosting. Tada!



BE CREATIVE WITH REAL COOKING!