



Kalani's



Easy Bake Oven
Cookbook



Table of Contents

MIXES

Store Bought Mixes	1
Preparing Store Bought Mix	2
Home Made Colored Sugar	3
Yellow Cake Mix	4
Angels White Cake Mix	5
Chocolate Cake Mix	6
Little Princess Lemon Cake Mix	7
Kool-Aid Cake Mix	8
Cookie Mix	9
Buttercream Frosting Mix	10
Chocolate Frosting Mix	11
White Frosting Mix	12
Cream Cheese Frosting Mix	13
Peanut Butter Cream Frosting Mix	14
Home Made Bisquick Mix	15

CAKES

Barbie's Pretty Pink Cake Mix	17
Chocolate Cake	18
Lil Princess Lemon Cake	19
Coconut Cake	20
Bunny's Carrot Cake	21
Peanut Butter Cake	22
Angels White Cake	23
Birthday Cake	24
Crazy Cake	25
Raisin Spice Cake	26



Table of Contents (Contd.)

Kool-Aid Cake	27
Summer Fun M & M's Cake	28
Peach Upside Down Cake	29
Quick Cake	30
Princess Sparkle Tea Cakes	31
Yummy Brownies	32

FROSTING

Chocolate Frosting	34
Barbie's Sparkling Frosting	35
Butter Cream Frosting	36
White Frosting	37
Cream Cheese Frosting	38
Peanut Butter Cream Frosting	39
Party Frosting	40

COOKIES

Angle Cookies	42
Thumbprint Cookies	43
Butter Cookies	44
Cream Cheese Sugar Cookies	45
Peanut Butter Cookies	46
Shortbread Hearts Cookies	47
Raisin Chocolate Chip Cookies	48
Chocolate Chip Cookies	49
Chocolate Chip Peanut Cookies	50
Layer Cookies	51
Butterscotch Chip Cookies	52



Table of Contents (Contd.)

Oatmeal Cookies	53
Ginger Cookies	54

DESSERTS

Rice Krispie Treats	56
Crispy Rice Truffles	57
Oatmeal Fruit Bars	58
Goey Caramel Layer Bars	59
Honey Bunches Snack	60
Scones	61
Peanut Butter Fudge	62
Snow Mounds	63
Haystacks	64
Raisin Bread Pudding	65
Old-Fashioned Strawberry Shortcake	66
Baked Apple	67
Oreo Mud Pies	68

SNACKS

Cheezy Cheese Sticks	70
Twisty Cheese Straws	71
Cheese Biscuits	72
Pizza	73

EQUIVALENT MEASUREMENTS	74
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Store Bought Mixes

Duncan Hines Signature Cake Mixes consistently produce the best results.

Sift each cake mix into a large bowl.

Measure each mix into precise 1/4 cup portions by spooning the mix into a 1/4 cup measuring cup and leveling it with a knife.

Place each portion in a Ziploc Snack Bag and label.

You should get about 11 refills per box of cake mix.

NOTE: To add oil to your mix, cut in 1/3 cup vegetable shortening until it resembles corn meal and then measure and bag just the same. It has a shelf life of 3 months.

TIPS FOR BEST RESULTS

Measure the mixes precisely. If you pack the mix into the measuring cup too densely, your cake will rise too high and stick to the top of the oven.

Cooking spray is a MUST to get the cake to release from the pan easily.



Preparing Store Bought Mix

TO PREPARE MIX

Preheat Easy Bake Oven for 20 minutes.
Lightly spray the Easy Bake pan with cooking spray.

When the Easy Bake Oven is done preheating, mix the bagged refill with 2 Tablespoons water and spread evenly in the pan.

Bake in the Easy Bake Oven for approximately 17 minutes.

Cool for 5 minutes and decorate.

NOTE:

Don't pre-mix the cake batter while waiting for the Easy Bake Oven to preheat. It will rise too high and stick to the inside of the oven.

FUN CHANGE OF PACE

Shake decorating sprinkles on top of the prepared batter once it's spread in the cake pan. This creates a "funfetti" style cake without muddling the bright colors!



Home Made Colored Sugar

2 Tablespoons sugar

2 to 3 drops food coloring (for vibrant colors)

1 drop food coloring (for softer colors)

Place sugar in a snack size ziplock bag.

Add food coloring of your choice and close securely.

Carefully use your fingers to spread the food coloring throughout the sugar and shake until desired color is achieved.

To make a very light pastel color, either use more sugar to a regular drop of coloring or a very, very tiny drop to the 2 tablespoons.

Store excess in the ziplock bag.



Yellow* Cake Mix*

6 teaspoons flour
4 teaspoons sugar
1/4 teaspoon baking powder
Dash salt
2 teaspoons shortening

Combine all ingredients, mixing well.
Place in a ziplock bag, seal until needed.

Makes 1 package Yellow Cake Mix.

TO USE:

6 teaspoons milk
1/4 teaspoon vanilla
1 package mix

Grease and flour two Easy-Bake Oven pans.
Mix 1 package mix and milk.
Stir until batter is smooth.
Pour into prepared pans.
Bake for 12 to 15 minutes or until the sides separate from the pan.

Remove and cool. Frost and serve.



Angels White Cake Mix

1 cup sugar
1 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1/3 cup shortening

In a medium bowl, combine sugar, flour, baking soda, and salt. Stir with a wire whisk until blended.

With a pastry blender, cut in shortening until mixture looks like fine breadcrumbs.

Spoon about 1/3 cup mixture into each of 10 small containers or ziplock bags.

Seal bags tightly and label with date and contents.
Store in a cool dry place.

Use within 12 weeks. Makes 10 servings of cake mix.



Chocolate Cake Mix

- 1 cup sugar
- 3 Tablespoons unsweetened cocoa powder
- 1 1/2 cups all purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/3 cup vegetable shortening

In a medium bowl, combine sugar, cocoa powder, flour, baking soda, and salt.

Stir with a wire whisk until blended.

With a pastry blender, cut in shortening until mixture looks like fine breadcrumbs.

Spoon about 1/3 cup of the mixture into each of 11 small containers with tight fitting lids or zip lock bags.

Seal containers and label with date and contents.

Store in a cool dry place.

Use within 12 weeks. Makes 11 servings.



Lil' Princess Lemon Cake Mix

1 cup sugar
1 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon lemon Kool-Aid
1/3 cup vegetable shortening

Combine dry ingredients. Cut in shortening.

Spoon about 1/3 cup of the mixture into each of 11 small containers with tight fitting lids, or zip lock bags.

Seal containers and label with date and contents.
Store in a cool dry place. Use within 12 weeks.

Makes 11 servings.



Kool Aid Cake Mix

1 cup sugar
1 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon Lemon Kool-Aid
1/3 cup shortening

In a medium bowl. Combine sugar, flour, baking soda, salt and drink powder. Stir with a wire whisk until blended.

With a pastry blender, cut in shortening until mixture looks like fine breadcrumbs.

Spoon about 1/3 cup of the mixture into each of 10 small containers with tight fitting lids, or zip lock bags.

Seal containers and label with date and contents.
Store in a cool dry place. Use within 12 weeks.

Makes 10 servings.

NOTE: Any flavor of Kool-Aid powder can be used for a wide variety of flavors.



Cookie Mix

1 1/2 cups quick cook oats
3/4 cup all purpose flour
1/4 cup baking soda
3/4 cup brown sugar, packed
1/2 cup vegetable shortening

In a medium bowl, combine oats, flour, baking soda and brown sugar. Stir to blend.

Cut in shortening with a pastry blender until mixture looks like fine breadcrumbs.

Spoon about 1/2 cup of the mixture into each of 8 small containers with tight fitting lids, or zip lock bags.

Seal containers and label with date and contents.
Store in a cool dry place. Use within 12 weeks.

Makes 8 servings of cookie mix.

Each package makes 9 cookies.



Buttercream Frosting Mix

- 2 cups powdered sugar; sifted
- 3 Tablespoons instant non-fat milk powder
- 6 Tablespoons butter

Combine powdered sugar and powdered milk, mix. Cut in butter with pastry blender.

Spoon about 1/3 cup mixture into each of 8 small containers or Ziploc bags. Seal Tightly. Label with date and contents.

Store in cool, dry place. Use within 12 weeks.



Chocolate Frosting Mix

2 cups powdered sugar, sifted
3 Tablespoons non fat dry milk powder
1/2 cup unsweetened cocoa powder
6 Tablespoons vegetable shortening

In a medium bowl, combine icing sugar, milk powder and cocoa powder. (Sift if lumpy.)

With a pastry blender, cut in the shortening until mixture looks like fine breadcrumbs.

Spoon about 1/3 cup of the mixture into each of 9 small containers with tight fitting lids, or zip lock bags.

Seal containers and label with date and contents.
Store in a cool dry place. Use within 12 weeks.

Makes 9 servings.



White Frosting Mix

- 2 cups powdered sugar, sifted
- 3 Tablespoons non fat dry milk powder
- 6 Tablespoons vegetable shortening

In a medium bowl, combine powdered sugar and milk powder.

Stir with a wire whisk to blend.

With a pastry blender, cut in shortening until mixture looks like fine breadcrumbs.

Spoon about 1/3 cup of the mixture into each of 8 small containers with tight fitting lids, or zip lock bags.

Seal containers and label with date and contents.
Store in a cool dry place. Use within 12 weeks.

Makes 8 servings.



Cream Cheese Frosting Mix

1 cup powdered sugar, sifted
4 1/2 teaspoons instant nonfat milk powder
3 Tablespoons cream cheese

Combine powdered sugar and milk powder, blend with wire whisk.

Cut in cream cheese with pastry blender or fork.

Spoon about 1/3 cup of the mixture into each of 8 small containers with tight fitting lids, or zip lock bags.

Seal containers and label with date and contents.
Store in a cool dry place. Use within 2 weeks.

Makes 8 servings.



Peanut Butter Cream Frosting

Mix

2 cups powdered sugar, sifted
3 Tablespoons non fat powdered milk
6 Tablespoons peanut butter

In a medium bowl, combine powdered sugar and milk powder.

Stir with wire whisk to blend.

With a pastry blender, cut in peanut butter until mixture looks like fine breadcrumbs.

Spoon about 1/3 cup of the mixture into each of 8 small containers with tight fitting lids, or zip lock bags.

Seal containers and label with date and contents.
Store in a cool dry place. Use within 12 weeks.

Makes 8 servings.



Home Made Bisquick Mix

8 cups of flour
4 Tablespoons sugar
4 Tablespoons baking powder
4 teaspoons salt
1 cup shortening

Mix together flour, baking powder, salt and sugar in a large bowl, blending well.

Cut in the shortening with a pastry blender until the mixture resembles fine breadcrumbs.

Store in airtight container until needed.

Makes about 10 1/2 cups





Cakes



Barbie's Pretty Pink Cake

5 Tablespoons flour
1/4 teaspoon baking powder
1/8 teaspoon salt
5 teaspoons red Home Made Colored Sugar (see page 3)
1/4 teaspoon vanilla
4 teaspoons vegetable oil
8 teaspoons milk

Stir together cake flour, baking powder, salt, red sugar, vanilla, oil and milk until the batter is smooth and pink.

Pour 3 Tablespoons of batter into greased and floured cake pan.

Bake 15 minutes.

Repeat for second layer.

Frost with Barbie's Sparkling Frosting (page 35).

Makes 2 layers.



Chocolate Cake

To one container of chocolate cake mix (page 6) add 4 teaspoons water. (If using purchased cake mix add 2 Tablespoons of water and bake approximately 17 minutes.)

Stir with a fork or spoon until blended and smooth.

Pour mixture into greased and floured 4 inch round miniature baking pan.

Follow directions for child's oven or bake in mom's preheated 375 degree oven for 12 to 13 minutes.

Remove from oven and cool in pan on a rack for 5 minutes.

Invert onto a small plate and remove pan.

When cool frost with chocolate frosting if desired.

Serves 2 children.



Lil' Princess Lemon Cake

Mix 1 package of Lil' Princess Lemon Cake Mix (page 7) with 1 Tablespoon of water.

Stir well until smooth.

Bake in greased and floured pan in oven until slightly brown.



Coconut Cake

- 1 package yellow cake mix (page 4)
- 2 Tablespoons milk
- 3 Tablespoons coconut cream pudding mix
- 1 teaspoon shredded coconut

Grease and flour two Easy-Bake Oven pans.

Combine all the ingredients in small bowl, except the coconut and mix until smooth. (If using purchased cake mix add 2 Tablespoons of milk.)

Pour into greased and floured pans, sprinkle coconut on top.

Bake for 12 to 15 minutes or until sides separate from pan.

Remove and cool.



Bunny's Carrot Cake

2 packages yellow cake mix (page 4)
1/8 teaspoon ground cinnamon
2 pinches ground nutmeg
2 pinches ground ginger
1 Tablespoon grated carrots
2 teaspoons canned crushed pineapple
1 teaspoon beaten egg
2 1/2 teaspoons water
Cream cheese frosting

Grease and flour 2 Easy Bake Oven pans.

Combine all ingredients and stir until well mixed.
(If using purchased cake mix add 2 Tablespoons of water.)

Pour 1/2 of mix into each pan. Bake for 9 minutes each.

Remove from pan and allow to cool.

Apply cream cheese frosting (page 9) between layers and around cake.



Peanut Butter Cake

6 Tablespoons flour
4 teaspoons sugar
1/4 teaspoon baking powder
dash salt
6 teaspoons milk
2 teaspoons peanut butter
Frosting of your choice

Combine flour, sugar, baking powder and salt in a bowl.

Add vanilla extract, milk and peanut butter and mix until smooth.

Pour batter into greased and floured Easy Bake Oven cake pan.

Bake each cake for 12 to 15 minutes or until side of cake separates from pan.

Remove cake and cool. Frost.



Angels White Cake

Mix 1 package of Angels White cake Mix (page 5) with 1 tablespoon of water. (If using purchased cake mix add 2 Tablespoons of water and bake approximately 17 minutes.)

Stir well until smooth.

Bake in greased pan in oven until slightly brown.



Birthday Cake

4 teaspoons flour
2 teaspoons cocoa powder
1 Tablespoon sugar
1/8 teaspoon baking powder
1 dash salt
1/8 teaspoon vanilla
4 teaspoons water
2 teaspoons vegetable oil
Frosting of your choice.

Stir together: flour, cocoa, sugar, baking powder, salt, vanilla, water and oil.

Stir until batter is smooth and chocolate colored. Pour the batter into greased and floured cake pan.

Bake 13 to 15 minutes or until you see the sides of the cake separate from the pan.

Remove cake and cool. Makes 1 layer of cake.



Crazy Cake

4 1/2 teaspoons flour
3 teaspoons sugar
1/4 teaspoon cocoa
1/8 teaspoon baking powder
Dash of salt
1/8 teaspoon vanilla
1/8 teaspoon vinegar
1 1/2 teaspoons vegetable oil

Mix together flour, sugar, cocoa, baking powder and salt.

Add vanilla, vinegar and vegetable oil.

Place into greased cake pan.

Pour 1 teaspoon water over batter.
Mix lightly with a fork but do not beat.

Bake for 10 minutes



Raisin Spice Cake

1/4 cup sugar
1/2 Tablespoon Shortening
Dash of ground cinnamon
Dash of ground nutmeg
Dash of ground Allspice
Dash of salt
1/4 cup raisins
1/3 cup water
1/4 teaspoon baking soda
1/4 teaspoon baking powder
1/2 cup all purpose flour

Preheat oven

In melting tray combine: sugar, shortening, cinnamon, nutmeg, allspice, salt, raisins, and water. Melt for 10 minutes. Remove from the heat and let cool.

Sift the flour, baking powder and baking soda all together. Add the flour mixture to the cooled raisin mixture. Stir just until combined.

Pour batter into greased and floured pan.
Bake for 10 minutes or until toothpick tests clean.



Kool-Aid Cake

1 package Kool-Aid Cake Mix (page 8)
4 teaspoons water

Preheat Easy-Bake oven for 15 minutes.

Grease and flour a 4 inch miniature cake pan.

In a small bowl, combine cake mix and water.

Stir with a fork or spoon until blended and smooth.

Pour mixture into prepared pan.

Bake 12 to 13 minutes. Remove from the oven.

Cool in pan on rack for 5 minutes

Turn cake over onto a small plate. Remove pan.

Makes 2 small cakes.



Super Fun M & M's Cake

1 package chocolate cake mix (page 6)
1 1/3 tablespoons water
M & M's Brand Milk Chocolate Mini's Bits

Preheat oven for 15 minutes.

Mix chocolate cake mix and water. (If using purchased cake mix add 2 Tablespoons of water and bake approximately 17 minutes.)

Pour mixture into greased cake pan.

Sprinkle M & M bits over the top of the cake batter.

Bake 10-12 minutes.



Peach Upside Down Cake

1 package yellow cake mix (page 4)
3 teaspoons peach juice
2 slices canned peaches, drained (sliced thin)
Brown sugar

Grease pan lightly with butter.
Sprinkle brown sugar over bottom of pan.

Arrange thin slices of drained peaches over brown sugar.

Mash lightly with spoon.
Pour cake batter over peaches.

Bake about 20 minutes. Let cool.
Put cake on plate with peaches up.

NOTE: Vary by using canned pears, pineapple, apple or any favorite fruit.



Quick Cake

1/4 cup purchased cake mix
(Duncan Hines, Betty Crocker, Jiffy)
2 Tablespoons water

Preheat oven 15 minutes.

Blend cake mix and water - make sure not to add too much water. You want a traditional cake batter consistency.

Pour batter into greased and floured toy cake pan.

Bake 10-12 minutes.



Princess Sparkle Tea Cakes

1/4 cup all purpose flour
1/4 teaspoon baking powder
1/8 teaspoon salt
2 teaspoons sugar
2 teaspoons butter
4 teaspoons milk
1 teaspoon multi-colored cookie decorations

Preheat oven 15 minutes.

Mash together flour, baking powder, salt, sugar and butter until dough looks like medium-sized crumbs.

Slowly mix in the milk. Form dough into a loose ball and divide it into 4 pieces with a spoon.

Place a few dough pieces on greased sheet or pan.

Sprinkle with cookie decorations over the top of the dough and push them in with your fingers.

Bake 20 minutes. Makes 4 tea cakes.



Yummy Brownies

2 1/2 Tablespoons flour
2 teaspoons sugar
1 teaspoon vegetable oil
Dash of salt
Dash of baking soda
1/8 teaspoon vanilla
4 teaspoons milk
4 teaspoons chocolate syrup

Stir together all ingredients until the batter is smooth and chocolate colored.

Pour batter into greased and floured pan.

Bake 15 minutes.

When cool, cut them into wedges or little squares or top with chocolate frosting.

Makes 6 wedges or 1/2 inch squares.





A rectangular sign with a slightly distressed, hand-drawn appearance. The word "Frosting" is written in a large, elegant cursive script. The sign is suspended by two dark ribbons, each tied with a small bow at the top.



Chocolate Frosting

1 package chocolate frosting mix (page 11)
3/4 teaspoon water

In a small bowl, combine frosting mix and water.

Stir with a spoon until smooth.

Makes about 1/4 cup.



Barbie's Sparkling Frosting

4 teaspoons vegetable shortening or butter
2/3 cup powdered sugar
1/4 teaspoon vanilla
2 teaspoons milk
Colored sugar crystals for decoration

In a small bowl, mix together shortening, powdered sugar, vanilla and milk until smooth and creamy.

Spread 2 teaspoons of frosting on top of 1st layer.

Add 2nd layer and continue frosting.

Sprinkle with colored crystal sugars.

Frosts a 2 layer cake.



Butter Cream Frosting

1 package butter cream frosting mix (page 10)
3/4 teaspoon water

In a small bowl, combine mix and water. Stir well with a spoon until smooth and creamy.



White Frosting

1 package white frosting mix (page 12)
3/4 teaspoon water

In a small bowl, combine mix and water.

Stir well with a spoon until smooth and creamy.

Makes about 1/4 cup frosting.

A drop or two of vanilla may be added if desired.



Cream Cheese Frosting

1 package cream cheese frosting mix (page 13)

3/4 teaspoon water

Drop of almond extract

Combine mix, water and almond extract and stir well with spoon until smooth and creamy.

Makes 1/4 cup.



Peanut Butter Cream Frosting

1 package peanut butter cream frosting mix (page 14)
3/4 teaspoon water

In a small bowl mix 1 package peanut butter cream frosting mix with water.

Stir well with a spoon until smooth and creamy.

Add a drop or two of vanilla if desired.

Each pack makes about 1/4 cup of frosting.



Party Frosting

4 teaspoons vegetable shortening
2/3 cup powdered sugar
1/8 teaspoon vanilla
2 teaspoons milk
Colored sugar crystals for decoration

In a small bowl, mix together shortening, powdered sugar, vanilla and milk until smooth and creamy.

Spread frosting on top of cake and continue with sides.

Sprinkle with colored crystal sugars.

Frosts 2 cakes.





Angel Cookies

6 teaspoons butter
3 teaspoons white sugar
3 teaspoons brown sugar
Dash of salt
1/4 cup flour
1/8 teaspoon cream of tartar
1/8 teaspoon baking soda

Cream together butter, sugars and salt.

Add flour, cream of tartar, and baking soda.

Bake 5 minutes.

Makes twelve one-inch cookies.



Thumbprint Cookies

1 Tablespoon powdered sugar
2 Tablespoons butter
1/4 teaspoon water
1/4 cup flour
Your favorite jelly or chocolate chip

Stir together powdered sugar, butter, vanilla, water and flour until the flour disappears.

Roll the dough between your fingers and make 12 small balls, 1/2 inch each.

Place a few balls at a time on an un-greased sheet or pan with space between them.

Press your thumb into the middle of each ball to make a thumb print.

Bake 10-12 minutes, then remove.
Repeat until all the cookies are baked.

When the cookies are cool, fill each thumb print with jelly.
Makes 12 cookies.



Butter Cookies*

6 teaspoons butter
3 teaspoons sugar
3 teaspoons brown sugar 1/4 cup flour
1/8 teaspoon baking powder
1/8 teaspoon vanilla
Dash of salt

Preheat Easy-Bake Oven for 15 minutes.
Spray cookie sheet with non-stick cooking spray.

Mix butter, sugars, and salt together. Add flour, baking powder, and vanilla. Stir to form batter

Make 1/2" dough balls. Drop dough balls onto greased pan, allow room to spread.
Bake each batch 5-7 minutes. Let cool.

Makes 12 - 15 cookies.



Cream Cheese Sugar Cookies

2 Tablespoons butter, softened
2 Tablespoons cream cheese, softened
1/8 teaspoon salt
1/8 teaspoon almond extract
1/8 teaspoon vanilla extract
1/4 cup and 2 Tablespoons flour

Combine all ingredients except flour and beat until smooth. Add flour until well blended.

Chill overnight.

On lightly floured surface, roll dough 1/8 inch thick, refrigerate remaining dough until ready to use. Cut into desired shapes with lightly floured cookie cutters.

Place on un-greased cookie sheets. Bake in Easy-Bake Oven for 7 to 10 minutes.

Cool cookies completely before frosting with Cream Cheese frosting.



Peanut Butter Cookies

1/4 cup flour
1 1/2 Tablespoon peanut butter
1 Tablespoon butter
2 teaspoons sugar

In a bowl, mix together all ingredients to make a dough.

With your fingers roll into 1/2 inch balls.

Place 4 balls onto the cookie pan and press down slightly with the tines of a fork.

Bake for 6 minutes. Cool.

Bake remaining balls 4 at a time.

Makes 12 cookies.



Shortbread Heart Cookies

3/4 cup flour
1/4 cup powdered sugar
1/3 cup butter (softened)

Stir together flour and sugar.

Using hands, mix butter into flour mixture until mixture resembles coarse crumbs.

Form dough into a ball and knead until smooth. Wrap dough in plastic wrap and put in refrigerator for 30 minutes.

Place a piece of waxed paper on a countertop and sprinkle with flour. Remove dough from refrigerator. Flatten dough on waxed paper with your hand.

Roll or pat until 1/2 inch thick. Make sure the cookies do not rise higher than the sides of the baking pan.

Spray baking pan with cooking spray. Cut small heart shapes with cookie cutter.

Place cookies on baking pan and bake 12 - 15 minutes.
Makes 5 small cookies.



Raisin Chocolate Chip Cookies

1 package cookie mix (page 9)
2 teaspoons water
1 Tablespoon raisins
1 Tablespoon mini semi-sweet chocolate chips
Sugar for topping
Melted butter

Preheat oven for 15 minutes.

In a small bowl, combine cookie mix, water, raisins and chocolate chips.

Stir with a spoon until mixture holds together in one big ball. Shape one teaspoon of dough at a time into a ball.

Arrange on an un-greased cookie sheet.

Butter bottom of a small drinking glass. Dip buttered glass bottom in sugar. Flatten each ball by pressing with sugar-coated glass. Bake 10-12 minutes.

Remove from oven and cool on a rack. Each package of mix makes about 9 cookies.



Chocolate Chip Cookies

- 1 Tablespoon sugar
- 1 Tablespoon firmly packed brown sugar
- 2 teaspoons butter
- 1/8 teaspoon baking powder
- 1/8 teaspoon vanilla
- 1 teaspoon water
- 3 Tablespoons all purpose flour
- 4 teaspoons semi-sweet chocolate chips

Stir together the sugars and margarine.

Add the baking powder, vanilla, water and flour, stirring until flour disappears.

Mix in the chocolate chips.

Roll the dough between your fingers and make 23 small balls, 1 inch each.

Place a few balls in greased pan. Bake 10-12 minutes.

Repeat until all balls are done.



Chocolate Chip Peanut Cookies

3/4 cup sifted all purpose flour
3/4 teaspoon milk
2 tablespoons sugar
1/8 teaspoon baking soda
4 tablespoons light corn syrup
Dash of salt
2 Tablespoons shortening
1/4 cup peanut butter
1/4 cup mini semi-sweet chocolate chips

Preheat oven 15 minutes.
Combine flour, sugar, soda and salt.

Cut in shortening and peanut butter until mixture resembles coarse meal. Blend in syrup and milk. Shape into roll 2" in diameter. Chill. Slice 1/8 - 1/4 inch thick.

Place 1/2 the slices on un-greased cookie sheet, spread each with 1/2 teaspoon peanut butter.
Sprinkle chocolate chips on top of peanut butter.

Cover with remaining cookie slices; seal edges with fork.
Bake for 12 minutes or until browned.



Layer Cookies

1/4 cup butter, melted
1/4 cup graham cracker crumbs
1/4 cup flaked coconut
3 Tablespoons chocolate chips
3 Tablespoons butterscotch chips
1/4 can sweetened condensed milk
1/4 cup nuts

Place butter in melting tray until completely melted.
Transfer butter to cake pan.

Spread graham cracker crumbs over top.

Layer the coconut, then chocolate chips and the butterscotch chips.

Pour sweetened condensed milk over all. Top with nuts.

DO NOT MIX TOGETHER. Bake for 15 minutes.



Butterscotch Chip Cookies

1/2 cup sugar
1/4 cup shortening
1/4 cup sour milk (*see NOTE)
1/4 teaspoon baking soda
Dash salt
Butterscotch chips

NOTE Add 1/4 teaspoon vinegar to milk to make sour milk.

Preheat oven 15 minutes.

Cream together sugar and shortening.

Add sour milk, soda and salt.

Stir in enough flour to make a stiff dough.

Divide dough in half and spread into greased cake pan.

Press butterscotch chips into dough (in pattern if desired).

Bake for 10-12 minutes. Slice while still warm.

Cool before removing from pan.



Oatmeal Cookies

1/4 cup brown sugar
1/4 cup flour
1/4 teaspoon baking soda
1/2 cup quick cook oatmeal
Dash of cloves
1/4 teaspoon cinnamon
Raisins or pecans (optional)
1/4 cup softened butter

Blend well. Let sit 5 minutes. Form dough into 1/2 inch balls.

Place on un-greased baking pan and press down slightly on each to flatten out a bit.

Bake. Makes about 2 dozen.



Ginger Cookies

1/2 cup sugar
1/2 cup shortening
1/2 cup dark molasses
1 teaspoon baking soda
1/2 teaspoon ground ginger
1/2 teaspoon cinnamon
2 cups all purpose flour

Preheat oven 15 minutes.

In a large bowl, cream together the sugar and shortening until smooth. Stir in molasses.

combine the baking soda, ginger, cinnamon, and 1 3/4 cup of the flour; blend into the molasses mixture.

Add more flour if necessary to make dough stiff enough to roll out.

Use remaining flour to dust rolling surface.

Roll dough out to 1/4" thickness and cut with mini cookie cutters. Bake for 1-10 minutes.





Desserts



Rice Krispie Treats

To make one treat:

1 teaspoon butter

2 teaspoons marshmallow cream

Puffed rice cereal

Preheat oven for 15 minutes.

Place butter and marshmallow cream in the warming cup. Put on the warming tray and cover.

Warm for nine minutes stirring occasionally.

Half fill the other warming cup with puffed rice cereal.

Thoroughly mix the puffed rice cereal with the warmed mixture of butter and marshmallow cream in a bowl.

Take a small amount from the bowl and form a cookie shape.

Place the shapes on a plate.

Refrigerate for about 1/2 hour or until firm.



Crispy Rice Truffles

2 Tablespoons marshmallow cream
1/2 cup puffed rice cereal
1 recipe chocolate glaze (recipe below)

Spray a dinner plate with cooking spray. Put the marshmallow cream in the warming cup and melt.

Pour cereal into small bowl. Pour warm mixture of marshmallow cream over the cereal and use buttered hands to mix ingredients.

Place mixture in freezer for about 10 minutes, then remove from freezer.

Form mixture into small balls about the size of your thumb. Use a toothpick to dip each ball into the chocolate glaze and place on waxed paper.

Refrigerate 30 minutes to set. Make about 5 medium size truffles.

CHOCOLATE GLAZE

Melt 1/4 cup of mini-chocolate chips. Add 1 teaspoon butter. Stir until melted and use as glaze for Rice Crispy Truffles.



Oatmeal Fruit Bars

1 Tablespoon shortening or butter
6 teaspoons brown sugar
1/4 cup flour
3 tablespoons milk
1/8 teaspoon baking soda
2 Tablespoons quick cook rolled oats
Dash of salt
2 teaspoons applesauce or marmalade

Mix shortening, sugar and salt.
Add flour, baking soda, oats and milk.

Mix well. Place 1/2 mixture in greased pan. Press down in pan with fingertips or back of spoon.

Spread with 2 teaspoons applesauce or marmalade.

Bake about 21 minutes. Let cool and cut into slices.

Use other half of mixture for second batch of bars.



Go*oey Ca*ra*mel La*yer Ba*rs

- 2 Tablespoons butter
- 1/3 cup graham cracker crumbs
- 2 Tablespoons semisweet Chocolate Chips
- 2 Tablespoons butterscotch chips
- 2 Tablespoons flaked Coconut
- 2 Tablespoons sweetened condensed milk
- 2 Tablespoons pecans or walnuts

Melt butter in Easy-Bake Oven baking pan.

Sprinkle graham cracker crumbs evenly over butter. Sprinkle on the chocolate and butterscotch chips.

Sprinkle on a layer of flaked coconut and top with nuts.

Pour condensed milk evenly over everything.

Bake for about 15 minutes. Allow to cool.



Honey Bunches Snack

Makes 2

Cooking spray

1/4 cup Honey Bunches of Oats cereal

1/4 cup Life cereal

1 Tablespoon honey

1 Tablespoon peanuts

Preheat oven for about 10 minutes.

Spray 2 Easy-Bake Oven pans with cooking spray.

Mix the cereals together.

Pour honey over the top and mix.

Spoon half of each mixture into the two pans.

Sprinkle with peanuts.

Put one pan in the oven at a time and bake for 5 minutes or until it smells done.



Scones

- 1 Tablespoon sour cream
- 1/8 teaspoon baking soda
- 1/3 cup all purpose flour
- 1 Tablespoon sugar
- 1/8 teaspoon baking powder
- 1/8 teaspoon cream of tartar
- 1/8 teaspoon salt
- 1 Tablespoon butter
- 1 Tablespoon raisins; optional

Grease and flour Easy-Bake Oven pan.

Blend sour cream and baking soda in a small bowl and set aside.

Mix together flour, sugar, baking powder, cream of tartar and salt. Cut in butter with a pastry blender.

Stir in sour cream mixture until just moistened and mix in raisins if using. Knead dough just a little on lightly floured surface. Do not over knead or the scones will be hard.

Roll or pat dough into 1/2 inch thick round. Cut into wedges and place on prepared baking sheet.

Bake for 15 minutes.



Peanut Butter Fudge

1 cup powdered sugar
5 teaspoons milk
1 teaspoon butter
1/2 teaspoon vanilla
4 teaspoons cocoa powder
6 teaspoons smooth peanut butter

Mix sugar, milk, butter, vanilla and cocoa until smooth.

Grease two baking pans with butter. Spoon mixture into pans about 1/4 inch deep. Spread 3 teaspoons peanut butter over mix.

Spoon another layer of mixture 1/4 inch thick over the peanut butter.

Bake each pan about 5 minutes. Let cool. For quicker cooling, place in refrigerator 5 minutes).

Makes about 5 servings.



Snow Mounds

6 teaspoons shortening, or soft butter
2 teaspoons powdered sugar
1/8 teaspoon vanilla
1/4 cup flour
Dash of salt
2 tablespoons finely chopped pecans or walnuts
Powdered sugar for rolling

Cream together butter and 3 teaspoons powdered sugar. Blend in vanilla, flour and salt.

Add nuts and mix well.

Shape into 1 inch balls. Place 3 balls onto well greased pan. Flatten slightly. Bake 5 minutes.

When cool, roll in powdered sugar.

Repeat until all mounds are cooked.

Makes 10-12.



Haystacks

2/3 cup butterscotch chips
1 cup Chow Mein noodles
1/3 cup peanuts

Melt chips over melting tray.

Remove from heat.
Stir in chow mein noodles and peanuts.

Drop by tablespoonful onto wax paper to let harden.

You can also use chocolate or caramel chips.



Raisin Bread Pudding

1 egg
1/2 cup milk
1/4 teaspoon vanilla
4 Tablespoons sugar
4 slices raisin bread

Topping:

Cinnamon
1 teaspoon milk
1/4 teaspoon butter

Break bread into small pieces. Mix all ingredients together in a bowl.

Grease 3 pans lightly with butter. Fill pans 1/2 full and press down. Sprinkle tops lightly with cinnamon.

Add 1 teaspoon milk and 1/4 teaspoon butter on top of each pudding.

Bake for 20-25 minutes.



Old-Fashioned Strawberry Shortcake

1 cup all purpose flour
3 Tablespoons plus 1 1/2 teaspoon sugar
1 1/2 teaspoons baking powder
1/8 teaspoon baking soda
1/4 teaspoon salt
3 Tablespoons butter, cold
1 egg yolk (reserve white)
1/8 cup cold milk
1 1/4 cup heavy cream
1 quart whole strawberries
Lemon juice to taste

Preheat Easy-Bake Oven for 15 minutes.

Mix the dry ingredients (flour, sugar, baking powder, baking soda, and salt).

With pastry blender, cut in the cold butter.



Baked Apple

1 large apple

Butter for greasing pan

Cinnamon

1/2 teaspoon sugar

Wash apple. Slice across apple to make rings 1/2 inch thick. \Use center slices. Remove center core.

Grease pan with butter. Place one apple ring in pan.

Sprinkle lightly with cinnamon, then with 1/2 teaspoon sugar

Dot top with 1/4 teaspoon butter.

Bake about 20 minutes.



Oreo* Mud Pies*

3 Oreo cookies, separate and remove inner cream
2 Tablespoons butter
Scoop of chocolate ice cream
Chocolate fudge sauce

Crush 4 halves of Oreo cookies (choose your favorite method) until granular.

Place butter in melting tray until fully melted.
Transfer butter to cake pan.

Mix with crushed Oreos and flatten to form a crust.

Bake in oven 10 minutes. Let crust cool completely.

Place scoop of ice cream and garnish with fudge sauce and remaining Oreo cookies broken into small pieces.





Snacks



Cheezy Cheese Sticks

- 1/4 cup flour
- 1/4 teaspoon salt
- 1 Tablespoon softened butter
- 2 Tablespoons milk
- 1/2 cup shredded mozzarella cheese
- 2 teaspoons sesame seeds
- 1 teaspoon melted butter

Spray baking pan with cooking spray.

Mix flour, salt, and butter together until the mixture resembles coarse crumbs.

Stir in 2 Tablespoons milk, and mix to form a sticky dough.
Add shredded cheese and mix.

Form dough into finger-size sticks.
Spread sesame seeds on a plate and roll each stick in the seeds.

Place cheese sticks in pan 2 at a time, making sure they are no higher than the top of the pan.

Brush top of each stick with melted butter.

Bake 12 minutes, or until sticks are a pale golden color.



Twisty Cheese Straws

8 ounce can Pillsbury Crescent Rolls
2 teaspoons butter, melted
1/2 cup grated cheddar cheese
Garlic salt

Divide dough in half and form into 2 rectangles. Press perforations to seal.

Brush one rectangle with butter, then sprinkle with cheese and garlic salt.

Place second rectangle of dough over the top.

Cut into 1/2 inch strips. Twist each strip five times.

Pinch ends to seal.

Place on an ungreased pan and bake until golden brown.



Cheese Biscuits

1/2 cup Bisquick Mix (page 15)
2 Tablespoons plus 2 teaspoons milk
2 Tablespoons shredded cheddar cheese
1 tablespoons Parmesan cheese

Topping:

1 Tablespoon butter
1/8 teaspoon garlic powder
1/4 teaspoon dried parsley

Stir together baking mix, milk and cheeses until soft dough forms.

Drop spoonfuls onto un-greased pan.

Bake for 15 minutes or until bottoms are lightly browned.

Melt butter in warming tray, stir in garlic powder and parsley flakes. Brush over warm biscuits.



Pizza

- 2 Tablespoons all purpose flour
- 1/8 teaspoon baking powder
- Dash of salt
- 1 teaspoon butter
- 2 1/4 teaspoons milk
- 1 Tablespoon pizza sauce
- 1 1/2 Tablespoon shredded Mozzarella cheese

Stir together flour, baking powder, salt and butter until dough looks like medium-sized crumbs.

Slowly add milk while stirring.

Shape dough into a ball and place in a greased pan. Use your fingers to pat the dough evenly over the bottom of the pan, then up the sides.

Pour the pizza sauce evenly over the dough, then sprinkle with cheese.

Bake 20 minutes.

Makes 1 pizza



Equivalent Measurements

1 Tablespoon	=	3 teaspoons
1/2 Tablespoon	=	1 1/2 teaspoon
1 cup	=	16 Tablespoons
1/2 cup	=	8 Tablespoons
1/3 cup	=	5 Tablespoons plus 1 teaspoon
1/4 cup	=	4 Tablespoons
1 gallon	=	4 quarts or 8 pints or 16 cups or 128 ounces
1 quart	=	2 pints or 4 cups or 32 ounces
1 pint	=	2 cups or 16 ounces
1 pound	=	16 ounces
1/2 pound	=	8 ounces
1/4 pound	=	4 ounces

