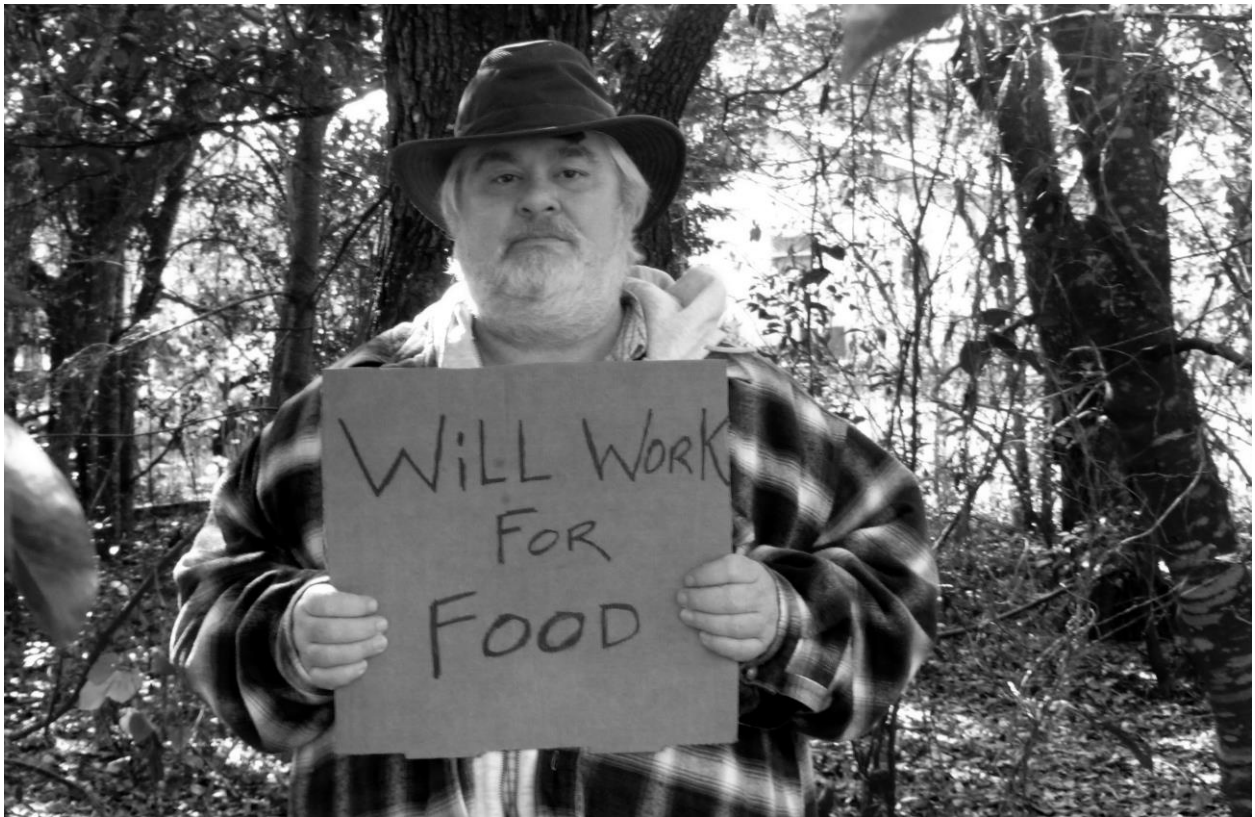


CyberHobo's Easy Bake Oven Recipes



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To All the Kids and Grandkids out there!

EASY BAKE OVEN RECIPES

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
2 teaspoons Frosting -- your choice

Stir together flour, cocoa, sugar, baking powder, salt, vanilla, water and oil. Stir until the 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 cake.

CHOCOLATE CAKE MIX

Makes 11 packages of Children's Chocolate Cake Mix for Easybake oven.

1 cup Sugar
3 tbs Unsweetened Cocoa Powder
1 1/2 cups Flour
1 tsp Baking Soda
1/2 tsp 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 evenly distributed and mixture resembles corn meal. Spoon about 1/3 cup of the mixture into each of 11 small containers with tight fitting lids or zip lock bags. Seal containers. Label with date and contents. Store in a cool dry place. Use within 12 weeks.

To Use:

1 package cake mix
4 tsp. water.

Mix together and 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* 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 Children's Chocolate Frosting. Serves 2 children.

CRAZY CAKE

4 1/2 tsp. Flour
3 tsp. Sugar
1/4 tsp. Cocoa
1/8 tsp. Baking powder
Dash of salt
1/8 tsp. Vanilla
1/8 tsp. Vinegar
1 1/2 tsp. Vegetable oil

Mix together flour, sugar, cocoa, baking powder and salt. Add vanilla, vinegar and vegetable oil. Place into greased cake pan. Pour 1 Tbs. water over batter. Mix lightly with a fork but do not beat. Bake for 10 minutes.

JENNA'S MARBLE CAKE

Makes a 2 Layer Cake

8 teaspoons Flour
1 teaspoons Cocoa Powder
2 tablespoon Sugar
1/4 teaspoon Baking Powder
1 dash Salt
1/4 teaspoon Vanilla
8 teaspoons Water
4 teaspoons vegetable oil
2 teaspoons Frosting -- your choice

Stir together flour, sugar, baking powder, salt, vanilla, water and oil. Stir until the batter is smooth. Divide the batter into two bowls. To one bowl add the Cocoa Powder. Mix well until light chocolate color. Pour one-half of the plain batter into greased and floured cake pan. Spoon one half of the chocolate batter on top. With a toothpick swirl the batter by dragging through batter. Bake 13 to 15 minutes. or until you see the sides of the cake separate from the pan. Remove cake and cool. Repeat for second layer.

JAM TOPPED NAMELESS CAKE

Makes 2 cakes

6 tablespoons all-purpose flour
4 tablespoons white sugar
2 tablespoon unsweetened cocoa powder
1/4 teaspoon baking soda
1/4 teaspoon salt
4 tablespoons water
4 teaspoons vegetable oil
2 teaspoon distilled white vinegar
1/4 teaspoon vanilla extract
strawberry jam

In a large bowl stir together flour, sugar, cocoa, baking soda, and salt. In another bowl combine water, oil, vinegar, and vanilla. Add these liquid ingredients to the flour mixture all at once. Stir until just moistened. Spoon the batter evenly into greased toy pan. Bake in easy oven for 12 to 15 minutes. Let cake cool for 10 minutes in pan then remove and top with strawberry jam.

LEMON CAKE MIX

Makes 10 packages Lemon Cake Mix.

1 cup Sugar
1 1/2 cups Flour
1 teaspoon Baking Soda
1/2 teaspoon Salt
1 teaspoon Lemon Unsweetened Drink Powder -- (Kool-Aid)
1/3 cup Vegetable 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 evenly distributed and mixture resembles corn meal. Spoon about 1/3 cup mixture into each of 10 small containers or ziplock bags. Seal bags tightly. Label with date and contents. Store in a cool dry place. Use within 12 weeks.

To Use: Serves 2 children.

1 pkg. Children's Lemon Cake Mix
4 teaspoons water

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 in mom's oven or as directed in play oven. Remove from oven. Cool in pan on rack for 5 minutes. Invert cake onto a small plate. Remove pan. When cool, frost with Children's White Frosting if desired.

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

JEWELLED TEA CAKES

Makes 4 tea cakes

1/4 cup all- purpose flour
1/4 tsp. Baking powder
1/8 tsp. Salt
2 tsp. Sugar
2 tsp. Margarine
4 tsp. Milk
1 tsp. Colored cookie decorations

Mash together flour, baking powder, salt, sugar and margarine 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 dough pieces into greased sheet or pan. Sprinkle with cookie decorations over the top of the dough and push them in with your fingers. Bake 10-12 minutes.

PINK CAKE

Makes 2 Layers

5 tablespoons Cake Flour
1/4 teaspoon Baking Powder
1/8 teaspoon Salt
5 teaspoons Red Sugar Crystals
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 Tbsp. of batter into greased and floured cake pan. Bake 15 mins. Repeat for second layer.

QUICK TOY OVEN CAKE

2 tablespoons commercial cake mix, such as Jiffy

Mix cake mix and 1 tablespoon water (use only enough to make a cake batter consistency). Place in greased toy cake pan. Bake for 10 minutes. Top with your choice of frosting or powdered sugar.

WHITE CAKE MIX

Makes 10 packages Cake Mix.

1 cup Sugar
1 1/2 cups Flour
1 teaspoon Baking Soda
1/2 teaspoon Salt
1/3 cup Vegetable Shortening
2 drops vanilla

In a medium bowl, combine sugar, flour, baking soda, vanilla and salt Stir with a wire whisk until blended. With a pastry blender, cut in shortening until evenly distributed and mixture resembles corn meal. Spoon about 1/3 cup mixture into each of 10 small containers or ziplock bags. Seal bags tightly. Label with date and contents. Store in a cool dry place. Use within 12 weeks.

To Use: Serves 2 children.

1 pkg. White Cake Mix
4 teaspoons water

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 in mom's oven or as directed in play oven. Remove from oven. Cool in pan on rack for 5 minutes. Invert cake onto a small plate. Remove pan. When cool, frost with Children's White Frosting if desired.

BUTTER CREAM BLUE FROSTING

Makes 1 batch

1 tablespoons shortening
1 tablespoons butter, softened
1/8 teaspoon vanilla extract
1/2 cup confectioners' sugar
3/4 teaspoons milk
2 drops blue food coloring

In a bowl, cream together the butter, shortening, and vanilla. Blend in the sugar, beat well. Add milk and food coloring and continue mixing until light and fluffy. Keep icing covered until ready to decorate.

CHOCOLATE FROSTING

Makes 9 packages of Children's Chocolate Frosting.

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 sugar, milk powder and cocoa powder. (Sift cocoa if lumpy.)
With a pastry blender, cut in the shortening. Spoon about 1/3 cup of mixture into each of
9 small containers or ziplock bags and seal tightly. Label with date and contents. Store
in a cool dry place. Use within 12 weeks.

To Use:

1 pkg. Children's Chocolate Frosting mix
3/4 tsp. water

In a small bowl, combine frosting mix and water. Stir with a spoon until smooth. Makes
about 1/4 cup.

SPARKLING FROSTING

(Use this recipe for any of the cakes or cookies)

4 tsp Vegetable Shortening
2/3 cup Powdered Sugar
1/4 tsp Vanilla
2 tsp Milk
Colored sugar crystals for decoration

In a small bowl, mix together shortening, powdered sugar, vanilla and milk until smooth
and creamy. Spread 2 tsp. of frosting on top of 1st layer. Add 2nd layer and continue
frosting. Sprinkle with colored crystal sugars. Frosts a 2 layer cake.

WHITE FROSTING MIX

2 cups Powdered Sugar -- sifted
3 tablespoons Non-fat Dry Milk -- powder
6 tablespoons Vegetable Shortening

In a medium bowl, combine icing sugar and milk powder. Stir with a wire whisk to blend.
With a pastry blender, cut in shortening. Spoon about 1/3 cup mixture into each of 8
small containers or ziplock bags. Seal bags tightly. Label with date and contents. Store
in a cool dry place. Use within 12 weeks. Makes 8 packages of Children's White
Frosting Mix.

To Use:

1 pkg. Children's White Frosting mix
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.

ANGEL COOKIES

(Makes one dozen 1-inch cookies)

6 tsp. Butter
3 tsp. brown sugar
pinch of salt
1/4 cup flour
1/8 tsp. Cream of tartar
1/8 tsp. Baking soda

Cream together butter, sugars, and salt. Add flour, cream of tartar, and baking soda.
Bake 10 minutes

BUTTERSCOTCH CHIP COOKIES

1/2 cup margarine
1/2 cup confectioners' sugar
1/2 teaspoon vanilla extract
3/4 cup all-purpose flour
1/4 teaspoon baking soda
1/4 cup rolled oats
1/2 cup butterscotch baking chips (or use any flavor)

Combine margarine, confectioner's sugar and vanilla. Beat until fluffy. Add flour, baking soda and oats. Mix well. Stir in flavored chips. Place rounded teaspoonful onto ungreased cookie sheet or cake pan and flatten slightly with fingers. Bake for 12 minutes.

CHERRY SURPRISE COOKIES

1/4 cup butter, softened
1/4 cup confectioners' sugar
1 teaspoon vanilla extract
1/2 cup all-purpose flour
maraschino cherries, drained

Cream butter or margarine, sugar and vanilla until mixture is light and fluffy. Slowly blend in the flour. For each cookie, shape one level tablespoon of dough around a cherry. Form each cookie into a ball and place on ungreased toy oven pan. Bake in toy oven for 12 to 15 minutes.

CHOCOLATE CHIP COOKIES

- 1 Tbs. Sugar
- 1 Tbs. Firmly packed brown sugar
- 2 tsp. Margarine
- 1/8 tsp. Baking powder
- 1/8 tsp. Vanilla extract
- 1 tsp. Water
- 3 tbs. All purpose flour
- 4 tsp. Semi-sweet chocolate chips

Stir together the sugars and margarine. Add the baking soda, vanilla, water and flour, stirring until flour disappears. Mix in the chocolate chips. Roll the dough between your fingers and make 12 small balls, 1 /2 in. each. Place a few balls in greased pan. Bake 10-12 minutes. Repeat until all balls are done.

CHRISTMAS BROWNIES

(Makes 2 cake pan sized brownies)

- 5 tablespoons Sugar
- 2 teaspoons Vegetable Oil
- 1/4 teaspoon vanilla
- 8 teaspoons Chocolate Syrup
- 4 tablespoons Flour

Stir together sugar, oil, vanilla, chocolate and flour until the batter is smooth and chocolate colored. Pour 1/2 batter into greased and floured pan. Bake 15 minutes. Allow to cool. Follow directions below to make frosting layer

FROSTING LAYER

- 3 tablespoons confectioners' sugar
- 1 teaspoon butter, softened
- 1/4 teaspoon peppermint extract
- 1/4 teaspoon milk
- 1 drop red green coloring
- jar red decorator sugar

Combine confectioners' sugar butter, vanilla and milk, beating until creamy. Thin with a few more drops of milk (if necessary) to reach desired spreading consistency. Stir in optional food coloring. Spread frosting over cooled brownie and decorate with colored sugar, if desired.

When brownie is completely cooled remove from pan. Frost each brownie and decorate with decorator sugar.

COOKIE MIX

Makes 8 packages of Children's Cookie Mix.

Each package makes 9 cookies.

1 1/2 cups Quick-cooking Oats

3/4 cup Flour

1/4 teaspoon 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 resembles cornmeal. Spoon about 1/2 cup mixture into each of 8 small containers or zip lock bags. Seal bags tightly. Label with date and contents. Store in a cool dry place. Use within 12 weeks.

To Use: Each package of mix makes about 9 cookies.

1 package Children's Cookie Mix

2 teaspoons water

In a small bowl, combine cookie mix and water. 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 ungreased 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 to 12 minutes in Easy bake oven. Remove from oven.

COCONUT DELIGHTS

Make about 12 cookies

1/4 cup butter

1/4 cup white sugar

3/4 teaspoon milk

1/4 teaspoon vanilla extract

2/3 cup all-purpose flour

2 tablespoons chopped pecans (optional)

flaked coconut

In mixing bowl beat butter or margarine until softened. Add the sugar and beat until fluffy. Add the milk and vanilla and mix well. Add the flour and beat until well mixed. Stir in the pecans.

Divide the mixture into 3 plastic zip lock bags and freeze 2 for use within 2 weeks.

Shape into small balls. Roll in the coconut to coat. Place ball on sheet or mini cake pan and flatten with fingers. Bake about 12 minutes or until done. Remove and cool.

DEEP DISH PIZZA

Makes one pizza.

2 tbs. All purpose flour
1/8 tsp. Baking powder
dash of salt
1 tsp. Margarine
2 1/4 tsp. Milk
1 tbs. Pizza sauce
1 tbs. Shredded mozzarella cheese

Stir together flour, baking powder, salt and margarine until dough looks like medium sized crumbs. Slowly add milk while stirring. Shape dough into a ball and place into a greased pan. Use your fingers to pat the dough evenly over the bottom of the pan, then up the sides. Pour the sauce evenly over the dough, then sprinkle with the cheese. Bake 20 minutes. Remove.

EASY BAKE BROWNIES

Makes 6 wedges or 1/2 inch squares.

2 1/2 tablespoons Sugar
1 teaspoon Vegetable Oil
1/8 teaspoon Vanilla
4 teaspoons Chocolate Syrup
2 tablespoons Flour

Stir together sugar, oil, vanilla, chocolate and flour 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

EASY BUTTERSCOTCH CANDY

1/4 cup butterscotch morsels
2 tsp. margarine

Put margarine and morsels into the melting pan and place the pan on the Warm/Melt area top of the oven. Heat for 15 mins. Stir gently every 5 minutes. Using a spoon, fill the candy molds with melted butterscotch. Place the molds in the refrigerator for 30 minutes or until firm. Remove from molds. Makes approx. 6 candies

EASY OVEN BISCUITS

1/4 cup Bisquick
4 teaspoons milk

Combine Bisquick and milk with a fork. Drop by half-teaspoonfuls onto a well greased pan. Bake 10 -12 minutes, serve warm with butter.

GINGER COOKIE MIX

- 1/4 cup sugar
- 1/4 cup shortening
- 1/2 teaspoon baking soda
- 1/4 teaspoon ground ginger
- 1/4 teaspoon ground cinnamon
- 1 cup all-purpose flour

Lightly grease pan. In a bowl, cream together the sugar and shortening until smooth. Stir in the molasses. Combine the baking soda, ginger, cinnamon and flour; blend. 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 inch thickness and cut with dull or plastic knife into small shapes. Bake for 7-10 minutes. Freeze or refrigerate any left over mix.

KRISPY TREATS

- 1/3 cup butter
- 1/4 cup sugar
- 1/4 teaspoon vanilla extract
- 2/3 cup all-purpose flour
- 1/4 teaspoon baking soda
- 2 tablespoons mini candy-coated chocolates (optional)
- 2 tablespoons chopped walnuts (optional)
- 2/3 cup colored crispy rice cereal

Cream together butter or margarine, sugar, and vanilla. Mix together flour and baking soda; add to creamed mixture. Mix well. Take out enough mix for desired cookies and freeze rest for up to 12 weeks. Stir in chocolate candy and nuts if desired. Form dough into 1 inch balls. Roll in puffed rice cereal, and place on lightly buttered cookie sheet/cake pan. Flatten. Bake in toy oven for 15 to 20 minutes. Cool.

MELTAWAYS

- 1/4 cup all-purpose flour
- 2 tablespoons corn starch
- 2 tablespoons confectioners' sugar
- 1/4 cup and 2 tablespoons margarine, softened

In a medium bowl, stir together the flour, cornstarch, and confectioners' sugar. Cut in the margarine; mix until a dough forms. Roll dough into 1 inch balls and place ball on sheet or toy pan. Flatten each ball slightly, using the back of a fork to make a criss cross pattern. Bake for 15 minutes.

NACHOS

Make 4 servings

1 /2 cup tortilla chips, broken
2 teaspoons tomato sauce
4 teaspoons shredded cheese
2 teaspoons sour cream
dash of salt
4 olives

Mix chips, tomato sauce, cheese and salt in small bowl. Scoop 1/4 of mixture into pan. Bake in toy oven for 10-15 minutes. Remove and garnish with sour cream and olives.

RAISIN CHOCOLATE CHIP COOKIES

1 package Children's Cookie Mix
2 teaspoons water
1 tablespoon raisins
1 tablespoon mini semi sweet chocolate chips
sugar

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 ungreased pan. Butter bottom of a small drinking glass. Dip buttered glass bottom in sugar. Flatten each ball by pressing with sugarcoated glass. Bake 10 to 12 minutes Easy bake oven. Remove from oven. Cool on a rack. Each package of mix makes about 9 cookies.

S'MORES

2 tablespoons butter, melted
2 teaspoons white sugar
1/4 cup graham cracker crumbs
1/4 cup semisweet chocolate chips
1/4 cup mini marshmallows

Grease one toy cake pan. In a bowl, combine butter, sugar and graham cracker crumbs until well coated. Press some of crumb mixture into the bottom of the prepared pan. Top with layer of chocolate chips, then a few marshmallows. Sprinkle some more of the graham cracker mixture over the marshmallows and press down with a spoon. Bake in toy oven, until marshmallows are melted. Cool completely before serving.