

## Oven Basics



1) Preheat oven for 15 minutes.
2) Place baking pan in baking slot, then use pusher end of your pan tool to push pan into oven.
3) Make sure both metal doors are closed.
4) When baking time is done, use pusher end of pan tool to push through to cooling chamber. PAN IS HOT! Cool for 10 minutes.

5) Using holder end of pan tool, remove pan.
6) Unplug oven when finished baking. Wait for oven to cool, then wipe it down.

## RECIPES

## My Little Pony® Sugar Cookies

## Preheat oven for 15 minutes Spray pan with cooking spray Makes 4-6 cookies



1. Pour contents of sugar cookie mix into a bowl and stir to break up lumps.
2. Add $3 / 4$ teaspoon of water and stir to form dough.
3. Sprinkle your hands with flour and roll dough out flat. Use cookie cutter to shape pony CUTIE MARK cookies!
4. Place cookies in baking pan. Repeat until all cookies have been baked.
5. Follow "Oven Basics" instructions for using your oven.
6. Make sure both metal oven doors are closed. Bake for 8-10 minutes.
7. Let cool for 10 minutes and follow "Vanilla Frosting, Nonpareils \& Jimmies" instructions.

## Sugar Cookies

## Preheat oven for 15 minutes

Spray pan with cooking spray
Makes 6 cookies


1. Pour contents of sugar cookie mix into a bowl and stir to break up lumps.
2. Add $3 / 4$ teaspoon of water and stir to form dough.
3. Sprinkle your hands with flour and shape dough into 6 small balls.
4. Flatten cookie balls and place 3 cookies in baking pan. Repeat for second batch.
5. Follow "Oven Basics" instructions for using your oven.
6. Make sure both metal oven doors are closed. Bake for 8-10 minutes.
7. Let cool for 10 minutes and follow "Vanilla Frosting, Nonpareils \& Jimmies" instructions..

## Vanilla Frosting, Nonpareils \& Jimmies

## Makes enough for 6 cookies

1. Pour contents of frosting mix into a bowl.
2. Add $1 \not 12$ teaspoon of water and stir until smooth. For thinner frosting, stir in a few extra drops of water.

3. Spread frosting over cookies.
4. To complete your creation, sprinkle the nonpareils and jimmies on your cookies.
5. Eat and enjoy!

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