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INSTRUCTIONS

Bake and sell your very own sweet treats!

Serve up some lip smacking dessert like ice-creams, cookies, cupcakes, waffles and

CONTENTS:

 Ginger man cutter 	1 no.	 Card set 	1 no.
· Car cutter	1 no.	 Ice cream cone 	2 nos
Flower cutter	1 no.	 Waffle maker 	1 no.
 Cookie stamps 	3 nos.	• Spoon	2 nos
• White handle for stamps	1 no.	Name board mould	1 no.
• Extruder	1 no.	with decoration tray	
• Extruder nozzle	3 nos.	· Decal	1 no.
· Crinkler	1 no.	 Soft dough in pouch 	1 no.
Roller	1 no.	(25g) - purple	
 Cupcake base (small) 	1 no.	Fundough tubs	4 nos
· Cuncake mould (large)	1 no	(125g) each	

MAKING COOKIES:

There are 3 cutters and 3 stamps provided in this kit – Ginger man cutter, Car cutter, Flower cutter, Choco chip cookie stamp, Jam cookie stamp and Sugar cookie stamp. Before using the stamps, the white handle provided has to be inserted on to the stamp. Take a sizeable amount of dough and flatten it using the roller. Now, press the chosen cutter/ stamp on top of the flattened out dough to cut your required shape. (See Fig.1) Use your own creations or the designs on the decoration tray to decorate the cookies!



MAKING CUPCAKES:

Fig. 1

Fill the big cupcake mould with dough. For a short cupcake fill only half and for a full cupcake, fill upto the brim. Remove the cupcake from the mould by pressing the dough out from the hole given at the bottom of the cupcake mould.

MAKING FROSTING, ICE-CREAM AND SMALL CUPCAKE:

There are three different extruder nozzles to choose from. Fill the extruder opening with dough and insert the nozzle you want to use with the extruder. Screw the extruder handle to extrude dough onto the cupcakes made earlier, into the ice-cream cones or into the small cupcake base given! (See Fig. 2)

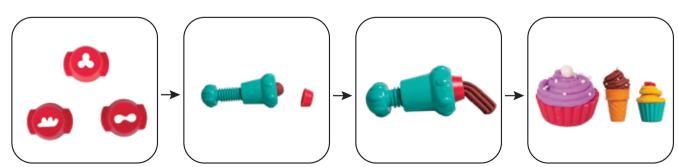


Fig. 2

BACK

MAKING WAFFLES:

Waffles can be made by simply putting a flat piece of dough into the waffle mould and closing the mould. Press tightly for a few seconds and open it. Remove the excess dough from the sides with the knife side of the crinkler tool and your waffle is ready to be topped with some yummy decorations. (See Fig. 3)

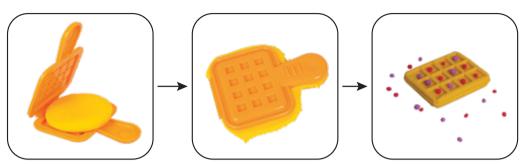


Fig. 3.

USING THE CRINKLER TOOL:

Flatten the dough using the roller and run the crinkler over the flattened dough to create a zig-zag cut. The other end of the crinkler tool can be used to cut, shape and decorate with dough! (See Fig. 4)

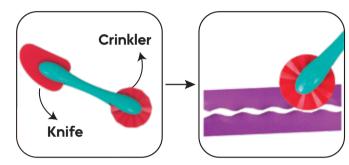


Fig. 4

USING THE DECORATION TRAY:

Make a ball of suitable size of dough and press it evenly on the chosen design you want to create. Remove any excess dough using the knife end of the crinkler tool. To remove the shaped dough, make another small ball of dough and press it against the moulded dough form and gently lift up. Now, you can use this design to decorate your sweet treats. (See Fig. 5)

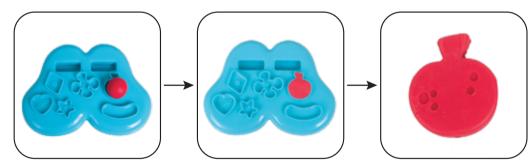
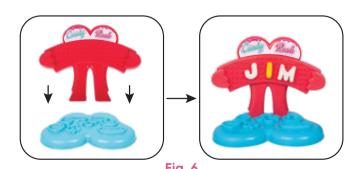


Fig. 5

MAKING THE NAME BOARD:

Affix the name board on to the decorating tray as shown. Stick the decal on the top portion of the name board. Spell out the name of your candy shop. Accordingly, roll a flat piece of dough and cut each letter using the knife end of the crinkler tool. Place it on the pegs provided in the name board! (See Fig. 6)



NOW YOU ARE ALL SET FOR A FUN, CANDY THEMED PLAYDAY!