

## Note for Grown Ups: Please Read



### Helpful Tips for Safe, Successful, and Happy Baking

Thank you for helping your young baker on this sweet adventure!

These recipes were created for fun, supervised, small-batch baking using child-friendly appliances such as toy or miniature ovens.

Please read the following notes before you begin:



### Supervision and Safety

- Always supervise children when using any appliance that produces heat (toy oven, microwave, or standard oven).
- Handle hot pans and trays for younger children.
- Keep cords, hot bulbs, and metal parts away from little hands.
- Allow mixes and baked goods to cool completely before tasting or decorating.
- Use only tools and containers recommended for your child's oven.
- The recipes are intended for supervised family fun and should never be used without an adult present.



### Important Note

All recipes and mix instructions in this book are provided for educational and entertainment purposes.

Every kitchen and appliance can heat differently, so results may vary.

The author and publisher assume no responsibility for accidents, injuries, or spoilage that may result from misuse of ingredients, appliances, or unsupervised activity.

Please always use good judgment and follow appliance manufacturer safety guidelines.



### Instructions:



1. Cut page along dotted line.
2. Laminate Recipe Cards using a lamination machine or self-sealing laminate pages widely available online or in big box retailers.

# Vanilla Sprinkles Cake

## Dry Mix

3 Tbsp flour  
2 tsp sugar  
 $\frac{1}{8}$  tsp baking powder  
1 Tbsp sprinkles



## You'll Add:

1 tsp oil  
1 tsp milk  
drop vanilla extract



## Directions:



Stir together until smooth and creamy. Spread evenly in a greased pan. Bake 12–15 minutes until lightly golden. Cool before frosting or decorating.

(See Frosting & Glaze Recipes at the end.)



# Chocolate Cake

## Dry Mix

3 Tbsp flour  
2 tsp sugar  
1 tsp cocoa powder  
 $\frac{1}{4}$  tsp baking powder  
pinch salt



## You'll Add:

1 tsp vegetable oil  
1 tsp milk or water



## Directions:



Mix all ingredients until smooth. Pour into greased pan and bake 12–14 minutes, until the top springs back lightly when touched. Cool before frosting.

(See Frosting & Glaze Recipes at the end.)



# Lemon Cake

## Dry Mix

3 Tbsp flour  
2 tsp sugar  
¼ tsp baking powder  
dash lemon zest (optional)



## You'll Add:

1 tsp lemon juice  
1 tsp water  
1 tsp oil



## Directions:



Mix until smooth. Pour into greased pan and bake 12–14 minutes, until golden and firm. Cool and drizzle with lemon glaze.

(See Frosting & Glaze Recipes at the end.)

# Cinnamon Coffee-Cake

## Dry Mix

3 Tbsp flour  
2 tsp brown sugar  
⅛ tsp cinnamon  
⅛ tsp baking powder



## You'll Add:

1 tsp milk  
1 tsp oil



## Directions:



Mix ingredients until combined. Pour into greased pan.

Mix 1 tsp sugar + ⅛ tsp cinnamon and sprinkle over the top. Bake 13 minutes, or until lightly golden. Serve warm or cooled.

# Red Velvet Cake

## Dry Mix

3 Tbsp flour  
2 tsp sugar  
1 tsp cocoa powder  
 $\frac{1}{8}$  tsp baking powder  
pinch salt



## You'll Add:

1 tsp milk  
1 tsp oil  
drop red food coloring  
drop vanilla extract



## Directions:



Mix ingredients until smooth and evenly colored. Pour into greased pan and bake 12–14 minutes until set. Cool completely before frosting.

(See Frosting & Glaze Recipes at the end.)

# Oatmeal Cookies

## Dry Mix

2 Tbsp flour  
1 Tbsp quick oats  
2 tsp brown sugar  
dash cinnamon  
 $\frac{1}{8}$  tsp baking soda



## You'll Add:

1 tsp softened butter  
1 tsp water  
 $\frac{1}{4}$  tsp vanilla  
1 Tbsp mini chips or raisins



## Directions:



Combine ingredients until a soft dough forms. Shape into small cookies and place in a greased pan. Bake 10–12 minutes, until edges are set and tops are firm.

Cool completely before removing.



# Peanut Butter Cookies

## Dry Mix

1 Tbsp peanut butter  
2 tsp sugar  
1 Tbsp flour



## You'll Add:

½ tsp water



## Directions:



Stir together until dough forms. Roll into small balls and press gently with a fork in a crisscross pattern. Bake 10 minutes, until edges are firm. Cool in pan before removing.



# Sugar Cookies

## Dry Mix

3 Tbsp flour  
2 tsp sugar  
⅛ tsp baking powder



## You'll Add:

1 tsp softened butter  
1 tsp milk  
drop vanilla extract



## Directions:



Mix ingredients until soft and smooth. Shape into circles or cut with small cookie cutters. Place in greased pan and bake 10–12 minutes, until edges are pale golden. Cool before frosting or decorating.

(See Frosting & Glaze Recipes at the end.)



# Snickerdoodle Cookies

## Dry Mix

3 Tbsp flour  
2 tsp sugar  
 $\frac{1}{8}$  tsp baking powder



## You'll Add:

1 tsp butter  
1 tsp milk  
drop vanilla extract

### CINNAMON-SUGAR COATING

1 tsp sugar +  $\frac{1}{8}$  tsp cinnamon

## Directions:



Make dough as above. Roll each cookie in cinnamon-sugar mixture to coat. Place in greased pan and bake 10–12 minutes, until edges are firm and tops crack slightly. Cool before serving.



# Fudgy Brownie

## Dry Mix

2 Tbsp sugar  
1 Tbsp flour  
1 Tbsp cocoa powder  
pinch salt



## You'll Add:

1 tsp oil  
1 tsp water  
drop vanilla extract



## Directions:



Mix all ingredients until smooth. Spread evenly in a greased pan. Bake 12–14 minutes, until edges are set but center looks slightly soft. Cool before removing from pan.

For extra flavor, drizzle with chocolate frosting or caramel glaze. (See Frosting & Glaze Recipes at the end.)



# S'mores Bars

## Dry Mix

2 Tbsp sugar  
1 Tbsp flour  
1 Tbsp cocoa powder  
pinch salt



## You'll Add:

1 tsp oil  
1 tsp water  
drop vanilla extract

## Filling:

1 Tbsp crushed graham crackers  
4 mini marshmallows or 1 large cut in pieces  
1 tsp mini chocolate chips (optional)

## Directions:



Mix all ingredients except the 3 under "Filling". Pour half into a greased pan, add graham crackers, marshmallows, and chocolate chips, then cover with remaining batter. Bake 14 minutes, until edges are firm. Cool completely before removing.



# Oatmeal Chocolate Bar

## Dry Mix

1 Tbsp flour  
1 Tbsp quick oats  
1 Tbsp sugar  
1 tsp cocoa powder  
pinch baking soda



## You'll Add:

1 tsp oil  
1 tsp milk

## Directions:



Stir ingredients until blended. Spread batter into a greased pan and bake 13–15 minutes, until set in the center. Cool completely before slicing into bars. Optional: drizzle with vanilla or caramel glaze for a sweet finish.

(See Frosting & Glaze Recipes at the end.)



# Blueberry Muffin

## Dry Mix

3 Tbsp flour  
2 tsp sugar  
 $\frac{1}{8}$  tsp baking powder  
1 Tbsp dried blueberries



## You'll Add:

1 tsp milk  
1 tsp oil



## Directions:



Mix ingredients until evenly combined. Spoon batter into a greased pan. Bake 12–14 minutes, until golden on top. Cool slightly before removing. Optional: drizzle with vanilla glaze or sprinkle sugar before baking.

(See Frosting & Glaze Recipes at the end.)

# Banana Bread Muffin

## Dry Mix

2 Tbsp flour  
2 tsp sugar  
 $\frac{1}{8}$  tsp baking powder



## You'll Add:

1 Tbsp mashed banana  
1 tsp oil  
drop vanilla extract



## Directions:



Mix all ingredients until smooth. Pour into greased pan and bake 13 minutes, or until a toothpick inserted in the center comes out clean. Cool slightly before serving. Optional: top with cream cheese frosting for extra flavor.

(See Frosting & Glaze Recipes at the end.)

# Apple Cinnamon Muffin

## Dry Mix

3 Tbsp flour  
2 tsp brown sugar  
 $\frac{1}{8}$  tsp baking powder  
 $\frac{1}{8}$  tsp cinnamon  
1 Tbsp finely chopped apple



## You'll Add:

1 tsp milk  
1 tsp oil



## Directions:



Mix all ingredients until blended. Pour into a greased pan and bake 13–15 minutes, until firm and fragrant. Cool slightly before serving. Optional: drizzle with cinnamon roll glaze or vanilla frosting.

(See Frosting & Glaze Recipes at the end.)

# Cinnamon Sugar Pretzel Bites

## Dry Mix

3 Tbsp flour  
 $\frac{1}{8}$  tsp baking powder  
pinch salt



## You'll Add:

1 tsp water  
 $\frac{1}{2}$  tsp oil

## COATING

1 Tbsp sugar  
 $\frac{1}{8}$  tsp cinnamon  
 $\frac{1}{2}$  tsp melted butter (for rolling)



## Directions:



Mix dough as directed, then roll into bite-size balls. Bake 10–12 minutes, until golden. Immediately brush or roll in melted butter, then toss in cinnamon-sugar mix. Serve warm or cooled.

# Mini Whoopie Pie Cake

## Dry Mix

3 Tbsp flour  
2 tsp sugar  
1 tsp cocoa powder  
¼ tsp baking powder  
pinch salt



## You'll Add:

1 tsp vegetable oil  
1 tsp milk or water



## Directions:



Mix dry ingredients in a small bowl. Add milk, oil, and vanilla, and stir until smooth and shiny. Spoon about 1 tablespoon of batter into a greased pan (make two thin layers per whoopie pie). Spread evenly so they bake flat. Bake 10–12 minutes, until tops spring back lightly when touched. Cool completely before removing from pan.

Use the “Marshmallow Filling” recipe to make the filling. Spread a thin layer between two cooled cakes to make your “whoopie pie”. Press gently and chill 5-10 minutes.

# Marshmallow Filling

## Ingredients:

1 Tbsp softened butter  
2 Tbsp marshmallow creme (Fluff or similar)  
1 Tbsp powdered sugar  
⅛ tsp vanilla extract

## Directions:



Mix butter and marshmallow creme until smooth and fluffy. Add powdered sugar and vanilla, stirring until light and creamy. Spread a thin layer between two cooled chocolate cakes and press gently. Chill 5–10 minutes before serving for the best texture.



# Chocolate Lava Cake

## Dry Mix

3 Tbsp flour  
2 tsp sugar  
1 tsp cocoa powder  
¼ tsp baking powder



## You'll Add:

1 tsp oil  
1 tsp milk  
drop vanilla extract



## FILLING

½ tsp chocolate syrup or mini chips

## Directions:



Mix all ingredients until blended. Pour into a greased pan and bake 13–15 minutes, until firm. Mix batter until smooth. Pour half into greased pan, add chocolate filling, and cover with remaining batter. Bake 13–15 minutes, until edges are firm but center is soft. Serve warm and gooey.

Cool slightly before serving. Optional: drizzle with frosting of choice.

# Rainbow Cupcakes

## Dry Mix

3 Tbsp flour  
2 tsp sugar  
⅛ tsp baking powder



## You'll Add:

1 tsp oil  
1 tsp milk  
drop vanilla extract  
food coloring (separate bowls)



## Directions:



Mix all ingredients, except for food coloring, together. Divide batter into small bowls and tint each a different color using food coloring. Layer colors into a greased pan. Bake 12–14 minutes, until set. Cool before frosting.

(See Frosting & Glaze Recipes at the end.)



# S'mores Cookie Cups

## Dry Mix

3 Tbsp graham cracker crumbs  
2 tsp sugar  
1 Tbsp flour  
pinch baking soda



## You'll Add:

1 tsp melted butter  
1 tsp water

## Filling:

mini chocolate chips  
 $\frac{1}{2}$  marshmallow (cut in half)

## Directions:



Mix crust ingredients into a soft dough. Press into greased pan, making a small well in the center. Add chocolate chips and a marshmallow. Bake 10–12 minutes, until edges are golden and center is gooey. Cool slightly before removing.



# Strawberry Shortcake Minis

## Dry Mix

3 Tbsp flour  
2 tsp sugar  
 $\frac{1}{8}$  tsp baking powder



## You'll Add:

1 tsp oil  
1 tsp milk

## Toppings:

whipped topping  
sliced strawberries

## Directions:



Mix cake ingredients until smooth. Pour into greased pan and bake 12–14 minutes, until lightly golden. Cool completely, then top with whipped topping and fresh strawberry slices.



# Mini French Toast Bites

## Dry Mix

2 Tbsp flour  
1 tsp sugar  
 $\frac{1}{8}$  tsp cinnamon  
pinch salt



## You'll Add:

1 tsp milk  
 $\frac{1}{2}$  tsp melted butter or oil  
1 soft bread square (2-inch)



## Directions:



Mix dry ingredients in a small bowl. Add milk and melted butter (or oil) and stir until thick. Dip bread in the mixture, coating one side, and place in greased pan. Bake 8–10 minutes, until puffed and golden. Sprinkle with powdered sugar or drizzle syrup before serving.

# Mini Pancake Squares

## Dry Mix

3 Tbsp flour  
2 tsp sugar  
 $\frac{1}{8}$  tsp baking powder  
pinch salt



## You'll Add:

1 tsp milk  
1 tsp oil

## Optional:

Can add chocolate chips, Blueberries, etc, to your liking.



## Directions:



Mix all ingredients until smooth. Pour batter into a greased pan. Bake 10–12 minutes, until firm and golden. Cut into mini squares and serve with butter, syrup, or fruit.

# Mini Crepe Rounds

## Dry Mix

2 Tbsp flour

1 tsp sugar



## You'll Add:

2 tsp milk

½ tsp oil

drop vanilla



**Filling:** You can fill with jam, peanut butter, or fruit

## Directions:



Mix until smooth and thin. Pour a small amount to coat the bottom of a greased pan. Bake 6–8 minutes, until edges lift easily. Fill with jam, peanut butter, or fruit before folding or rolling. Dust with powdered sugar or drizzle with strawberry icing.

(See Frosting & Glaze Recipes at the end.)

# Cinnamon Roll Pancakes



## Dry Mix

3 Tbsp flour

2 tsp sugar

⅛ tsp baking powder

pinch salt



## You'll Add:

1 tsp milk

1 tsp oil

## Cinnamon Swirl:

1 tsp brown sugar

⅛ tsp cinnamon

¼ tsp melted butter

## Directions:



Combine the dry mix with milk and oil until smooth. Pour batter into a greased pan. In a small bowl, mix brown sugar, melted butter, and cinnamon into a syrup-like mixture. Drizzle swirls over batter. Bake 10–12 minutes, until set. Cool slightly and drizzle with cinnamon roll glaze.

(See Frosting & Glaze Recipes at the end.)

# Mini Pretzels

## Dry Mix

3 Tbsp flour

$\frac{1}{8}$  tsp baking powder

pinch salt



## You'll Add:

1 tsp water

$\frac{1}{2}$  tsp oil

## Topping:

brush of melted butter or oil

sprinkle of coarse salt



## Directions:



Mix dough until soft. Roll into thin ropes and twist into pretzel shapes. Brush lightly with butter and sprinkle salt on top. Bake 10–12 minutes, until pale golden and firm. Cool before serving.



# Quesadilla Bites

## Ingredients

2 small (2-inch) tortilla circles

## Filling:

Your choice: shredded cheese, beans, or chicken



## Directions:



Place one tortilla in a greased pan. Add filling and top with the second tortilla. Press edges lightly to seal. Bake 5–7 minutes, until filling is warm and cheese melts.

Cool slightly before cutting into wedges.



# Sweet Pretzel Dippers & Vanilla Glaze

## Dry Mix

3 Tbsp flour

$\frac{1}{8}$  tsp baking powder

pinch salt

1 tsp sugar



## You'll Add:

1 tsp water

$\frac{1}{2}$  tsp oil

## Vanilla Glaze:

1 Tbsp powdered sugar

$\frac{1}{4}$  tsp milk (more if needed)

tiny drop vanilla extract

## Directions:



Mix dough ingredients until smooth. Shape into sticks or small twists and place in greased pan. Bake 10–12 minutes, until golden. Whisk glaze until smooth, then drizzle or dip pretzels in glaze. Optional: sprinkle cinnamon sugar before glaze sets.



# Cookies & Cream Frosting

## Ingredients

1 Tbsp softened butter

2 Tbsp powdered sugar

$\frac{1}{4}$  tsp milk (a little more if needed)

1 tsp finely crushed chocolate cookies (about 1 cookie)

drop vanilla extract

## Directions:



Mix butter, powdered sugar, and milk until smooth. Stir in crushed cookies and vanilla. Spread on cooled cakes, cupcakes, or chocolate cookies.



# Vanilla Frosting

## Ingredients:

- 1 Tbsp softened butter
- 2 Tbsp powdered sugar
- $\frac{1}{4}$  tsp milk (add more if needed)
- tiny drop vanilla extract

## Directions:



- Mix everything together until smooth and creamy.
- If you want colored frosting, add one drop of food coloring.
- Spread on cooled cakes or cookies.



# Chocolate Frosting

## Ingredients:

- 1 Tbsp softened butter
- 1 Tbsp cocoa powder
- 2 Tbsp powdered sugar
- $\frac{1}{4}$  tsp milk

## Directions:



- Stir together until glossy and spreadable. Add a pinch of salt for richer flavor. Thin with a few extra drops of milk if needed.



# Cinnamon Roll Glaze

## Ingredients:

2 Tbsp powdered sugar

1 tsp milk

$\frac{1}{8}$  tsp cinnamon

drop vanilla extract

## Directions:



Blend until smooth. Drizzle over cinnamon pancakes, pretzel bites, or muffins while still slightly warm.



# Cream Cheese Frosting

## Ingredients:

1 Tbsp softened cream cheese

1 Tbsp softened butter

2 Tbsp powdered sugar

$\frac{1}{4}$  tsp milk

## Directions:



Beat together until fluffy. Spread on red velvet cake for a creamy finish.





# Lemon Glaze

## Ingredients:

2 Tbsp powdered sugar

1 tsp lemon juice



## Directions:



Stir until smooth and drizzly. Pour over warm muffins, cakes, or cookies for a tangy finish.



# Strawberry Icing

## Ingredients:

1 Tbsp strawberry jam

2 Tbsp powdered sugar

a few drops milk



## Directions:



Mix until creamy and spreadable. Perfect for cupcakes or sugar cookies.



# Cheesy Pizza Dip

## Ingredients:

- 1 Tbsp cream cheese
- 1 Tbsp shredded mozzarella
- 1 tsp pizza sauce

## Directions:



Mix ingredients in a small microwave-safe bowl and heat 10–15 seconds until melted. Use for dipping pretzel sticks, bread snacks, or mini pizza crusts.

Adult Supervision and assistance always required when using microwave.



# Garlic Butter Dip

## Ingredients:

- 1 Tbsp melted butter
- pinch garlic powder
- pinch parsley or Italian seasoning

## Directions:



Stir together and brush over pretzels, pizza crust, or bread.

Adult Supervision and assistance always required when using microwave.



# Cheddar Cheese Dip

## Ingredients:

1 Tbsp shredded cheddar  
1 tsp milk  
pinch salt



## Directions:



Warm gently (10–15 seconds) and stir until smooth.

Perfect for dipping pretzel bites or garlic bread snacks.

Adult Supervision and assistance always required when using microwave.



# Caramel Drizzle Dip

## Ingredients:

1 Tbsp brown sugar  
 $\frac{1}{2}$  tsp butter  
 $\frac{1}{2}$  tsp milk



## Directions:



Heat gently (a few seconds) and stir until smooth. Drizzle over brownies, cakes, or muffins for a sweet caramel finish.

Adult Supervision and assistance always required when using microwave.



# THANK YOU FOR BEING A STAR BAKER!

We hope you have fun baking and creating memories together. You make the kitchen a happier place - one sprinkle at a time.



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We'd be so grateful for a quick review!

Every kind word helps our little baking adventure reach other families who love creating sweet memories together.

It only takes a minute- but it means the world to us!

Your review helps more families discover the joy of baking together- thank you for being a part of our sweet little community!

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