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.



- 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

1 tsp oil

2 tsp sugar

1 tsp milk

1/8 tsp baking powder

drop vanilla extract

1 Tbsp sprinkles

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

1 tsp vegetable oil

2 tsp sugar

1 tsp milk or water

1 tsp cocoa powder

1/4 tsp baking powder

pinch salt

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.



Lemon Cake

Dry Mix

You'll Add:

3 Tbsp flour

1 tsp lemon juice

2 tsp sugar

1 tsp water

1/4 tsp baking powder

1 tsp oil

dash lemon zest (optional)

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





1 tsp milk

2 tsp brown sugar

1 tsp oil

1/8 tsp cinnamon

1/8 tsp baking powder

Directions:



Mix ingredients until combined. Pour into greased pan.

Mix 1 tsp sugar + $\frac{1}{8}$ tsp cinnamon and sprinkle over the top. Bake 13 minutes, or until lightly golden. Serve warm or cooled.



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Red Velvet Cake

Dry Mix

3 Tbsp flour

1 tsp milk

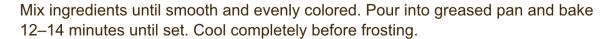
2 tsp sugar 1 tsp oil

1 tsp cocoa powder drop red food coloring

1/2 tsp baking powder drop vanilla extract

pinch salt

Directions:



You'll Add:

(See Frosting & Glaze Recipes at the end.)

Oatmeal Cookies

Dry Mix

2 Tbsp flour 1 tsp softened butter

1 Tbsp quick oats 1 tsp water

2 tsp brown sugar 1/4 tsp vanilla

dash cinnamon 1 Tbsp mini chips or raisins

1/4 tsp baking soda

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.





You'll Add:





Peanut Butter Cookies

Dry Mix

You'll Add:

1 Tbsp peanut butter

1/2 tsp water

2 tsp sugar

1 Tbsp flour





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

1/8 tsp baking powder



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.

Snickerdoodle Cookies

Dry Mix



You'll Add:

3 Tbsp flour 1 tsp butter

2 tsp sugar 1 tsp milk

1/8 tsp baking powder drop vanilla extract

CINNAMON-SUGAR COATING

1 tsp sugar + 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 tsp oil

1 Tbsp flour 1 tsp water

1 Tbsp cocoa powder drop vanilla extract

pinch salt

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.)



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S'mores Bars

Dry Mix

You'll Add:

1 tsp oil

2 Tbsp sugar

1 Tbsp flour 1 tsp water

1 Tbsp cocoa powder drop vanilla extract

pinch salt

Directions:

Filling:

1 Tbsp crushed graham crackers

4 mini marshmallows or 1 large cut in pieces

1 tsp mini chocolate chips (optional)

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 tsp oil

1 Tbsp quick oats 1 tsp milk

1 Tbsp sugar

1 tsp cocoa powder

pinch baking soda

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.



Blueberry Muffin

Dry Mix

You'll Add:

3 Tbsp flour

1 tsp milk

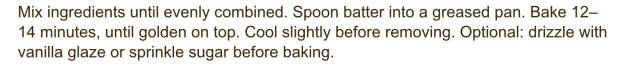
2 tsp sugar

1 tsp oil

1/2 tsp baking powder

1 Tbsp dried blueberries





(See Frosting & Glaze Recipes at the end.)

Banana Bread Muffin

Dry Mix





1 Tbsp mashed banana

2 tsp sugar

1 tsp oil

1/8 tsp baking powder

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.)



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Apple Cinnamon Muffin

Dry Mix

You'll Add:

3 Tbsp flour

1 tsp milk

2 tsp brown sugar

1 tsp oil

1/8 tsp baking powder

1/2 tsp cinnamon

1 Tbsp finely chopped apple

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

1/8 tsp baking powder

pinch salt



You'll Add:

1 tsp water

½ tsp oil

COATING

1 Tbsp sugar

1/4 tsp cinnamon

½ 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.



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Mini Whoopie Pie Cake

Dry Mix



You'll Add:

3 Tbsp flour

1 tsp vegetable oil

2 tsp sugar

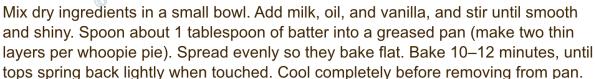
1 tsp milk or water

1 tsp cocoa powder

1/4 tsp baking powder

pinch salt





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
- 1/8 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

You'll Add:

3 Tbsp flour

1 tsp oil

2 tsp sugar

1 tsp milk

1 tsp cocoa powder

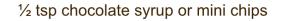
drop vanilla extract

1/4 tsp baking powder

'

FILLING

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

fix You'll Add:

2 tsp sugar 1 tsp milk

⅓ tsp baking powder 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.

1 tsp oil



S'mores Cookie Cups

Dry Mix



3 Tbsp graham cracker crumbs

1 tsp melted butter

2 tsp sugar

1 tsp water

1 Tbsp flour

Filling:

pinch baking soda

mini chocolate chips

½ 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

1 tsp oil

1 tsp milk

Toppings:

whipped topping

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sliced strawberries

1/8 tsp baking powder

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 milk

1 tsp sugar

½ tsp melted butter or oil

1/4 tsp cinnamon

1 soft bread square (2-inch)

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pinch salt

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

1 tsp milk

2 tsp sugar

1 tsp oil

1/8 tsp baking powder

Optional:

pinch salt

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 2 tsp milk

1 tsp sugar 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



3 Tbsp flour 1 tsp milk 1 tsp brown sugar

2 tsp sugar 1 tsp oil 1/8 tsp cinnamon

1/2 tsp baking powder 1/4 tsp melted butter

pinch salt

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.

Mini Pretzels

Dry Mix



3 Tbsp flour 1 tsp water

1/8 tsp baking powder ½ tsp oil

pinch salt

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 Filling:

2 small (2-inch) tortilla circles 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 You'll Add: Vanilla Glaze:

3 Tbsp flour 1 tsp water 1 Tbsp powdered sugar

1/8 tsp baking powder 1/2 tsp oil 1/4 tsp milk (more if needed)

pinch salt tiny drop vanilla extract

1 tsp sugar

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
- 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

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

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

1/2 tsp cinnamon

drop vanilla extract





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
- 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

½ tsp butter

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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