

# 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.



### Mix Preparation, Storage, & Best By Dates

Whether you make your own Base Mix from scratch or divide a boxed cake mix into smaller portions, proper storage helps keep ingredients fresh and safe.

Please note that these are general home-storage suggestions intended for best quality - actual shelf life may vary depending on storage conditions.

#### If Using the Homemade Base Mix:

- Use clean, dry containers or zip-seal snack/pint bags.
- Label each with the name of the mix and the date prepared/best by date.
- Store sealed bags in a cool, dry place away from heat and moisture. Base mix may be stored in the refrigerator if needed. Always allow mix to come to room temperature.
- For best freshness, use homemade dry mixes within 3 months.
- If the mix develops an off smell, color change, or clumps, discard it and make a fresh batch.
- Do not add liquids, fats, or perishable ingredients until ready to bake.



## If Using a Boxed Cake Mix (that's been opened and separated):

- Once opened, most boxed mixes lose freshness more quickly than when sealed by the manufacturer. Divide the mix into small airtight snack or pint bags and label each with:
- The type of mix, the date it was opened, and a “Best if used by” date within 3 months of opening. Always follow the original manufacturer’s “Best-By” date if it comes sooner than these guidelines.
- For best quality, store the portioned mixes in a cool, dry pantry or sealed storage bin. Do not refrigerate or freeze commercial cake mix unless the packaging specifically recommends it - moisture can affect leavening.

## Keeping Your Mixes Fresh

- Storing bags inside an airtight plastic bin offers extra protection from humidity and pests.



## 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.



## From Our Kitchen to Yours



Baking with children isn't about perfection - it's about creativity, laughter, and sweet memories.

Encourage your little baker to explore, measure carefully, and decorate freely.

You're not just baking treats - you're baking confidence and joy!

## Don't Forget...



You are always welcome to download any free gifts available at [bakingbonus.com](http://bakingbonus.com), even if it's something new added in the future. If it's there, it's yours!

Cut Here



Use Before:

Date Made:

Flavor:

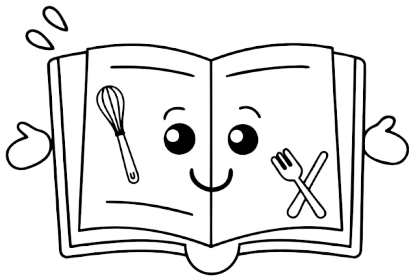
Made by Chef

← Fold Here

Bake the  
World a  
Better Place!



Cut Here ⇒



### Did You Know?

The first cupcakes were baked inside little teacups because bakers didn't have muffin pans yet. That's where the name "cupcake" came from!

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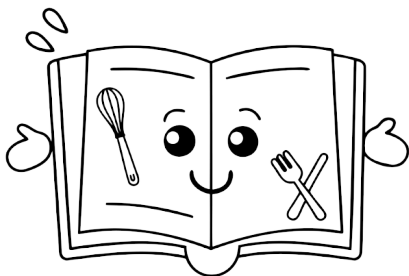
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♥ Life is  
Sweet!



Cut Here ⇒



### Did You Know?

Sugar doesn't just make things sweet- it also helps keep cakes moist and cookies turn a golden brown! When sugar melts in the oven, it caramelizes, creating both color and flavor.

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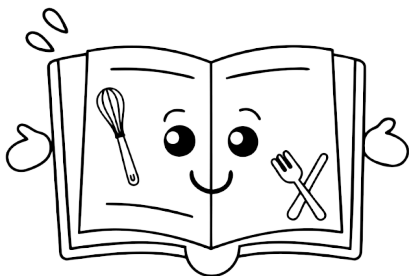
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's  
Sweet Treats



Cut Here ⇒



### Did You Know?

When you mix butter and sugar, you are actually trapping thousands of tiny air bubbles! These bubbles expand in the oven, helping your cake rise.

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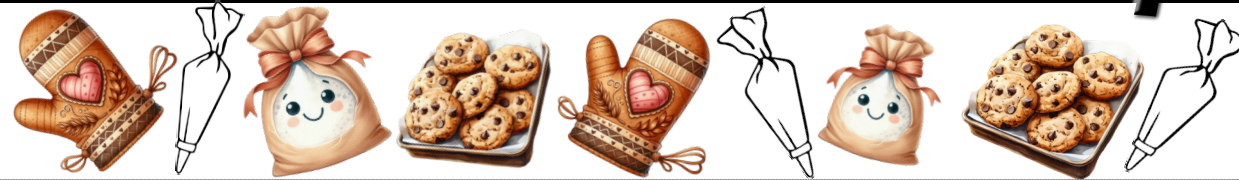
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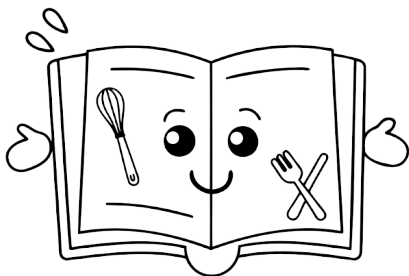
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# 's Bakery



Cut Here ⇒



## Did You Know?

Salts make sweet foods taste even sweeter! It does this by balancing how your taste buds sense flavor.

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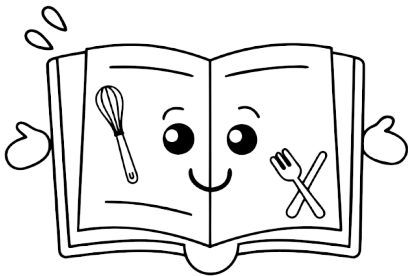
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Some Bunny  
Loves  
You!

Cut Here ⇒



### Did You Know?

Room-temperature eggs mix better and can make your batter smoother than cold ones! Cold eggs can cause the butter to harden and make lumps.



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Use Before:

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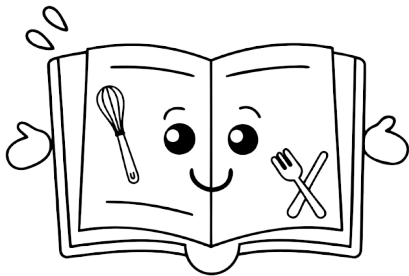
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\_\_\_\_\_'s  
**Bakery**



Cut Here ⇒



### Did You Know?

Baking powder is a magical powder that makes cakes rise! When it touches moisture and heat, it creates carbon dioxide bubbles. These bubbles lift your batter as it bakes.



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Use Before:

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Flavor:

Made by Chef

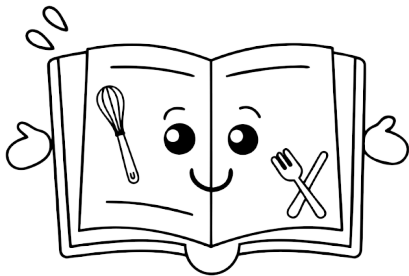
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# FOREST CITY



Cut Here ⇒



## Did You Know?

Overmixing your batter by stirring too long can pop the air bubbles in your batter causing it to be more “heavy” instead of fluffy.

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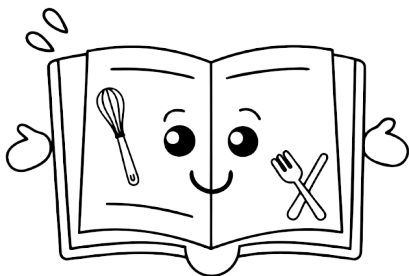
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You Bake  
Me  
Happy!



Cut Here ⇒



### Did You Know?

Vanilla doesn't just smell good, it helps bring out the flavor in lots of baked treats! It helps other flavors "pop" by interacting with your taste and smell receptors.

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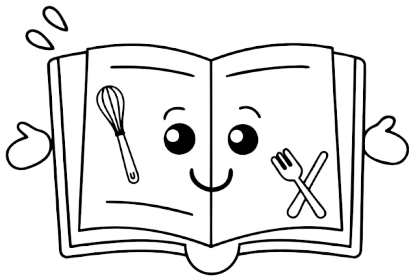
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# 's Sweet Treats

Cut Here ⇒



## Did You Know?

The smell of baking cookies actually helps your brain release “happy” chemicals. Warm scents like vanilla and sugar trigger your brain to release dopamine, the same “happy” chemicals that makes you smile!

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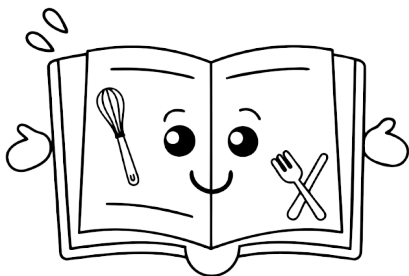
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Cut Here ⇒



### Did You Know?

Chocolate grows on trees! Well, sorta. Chocolate and cocoa powder come from cocoa beans and they grow in pods on trees near the equator.

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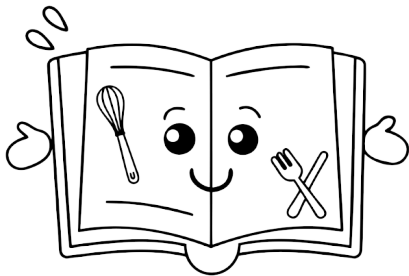
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# Sweet Treats



Cut Here ⇒



## Did You Know?

Flour is the structure of your baked goods—similar to the frame of a house! When you mix flour with liquid, proteins link together to form gluten, giving dough its stretchy strength.

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Use Before:

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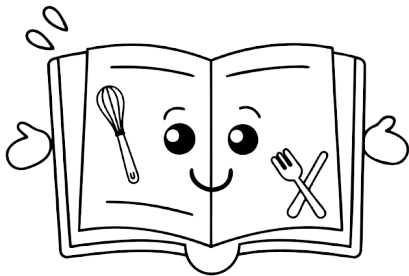
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Made by Chef

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Cut Here ⇒



### Did You Know?

When a recipe says “preheat” your oven, it means turn it on before you start mixing. Cakes rise best when they go into a fully heated oven.

# 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.



## Want More Fun?

Did you know your free gift includes extra goodies you might not have seen yet?

You can find:



Different Sets of Base Mix Toppers



Coloring Pages



Bonus Recipes

Visit [BakingBonus.com](https://BakingBonus.com) or scan the QR code below to claim your additional free gifts anytime.

Scan for More Baking Fun



## Want to sprinkle a little joy on our day?

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!

Visit [BakingBonus.com/review](https://BakingBonus.com/review)

Or Scan this QR code to be taken there now



 Scan Me!

