

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, even if it's something new added in the future. If it's there, it's yours!

Cut Here



Use Before:

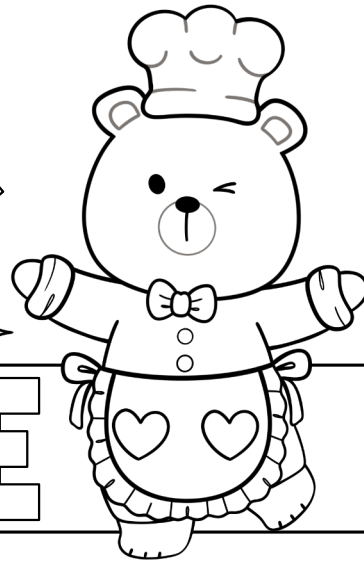
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Flavor:

Made by Chef

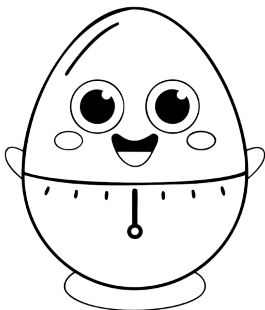
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Bear-Y Special
BAKERY



WELCOME

Cut Here ⇒



Giggle Time

Why did the cookie go to the doctor?

Because it was feeling crumby!

Cut Here



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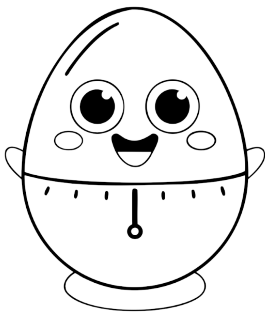
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Cut Here ⇒



Giggle Time

How do you fix a broken pizza?

With tomato paste!

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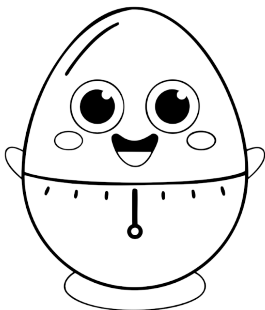
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But First...



CUPCAKES

Cut Here ⇒



Giggle Time

What did one piece of bread say to the other
before the fight?

You're toast!

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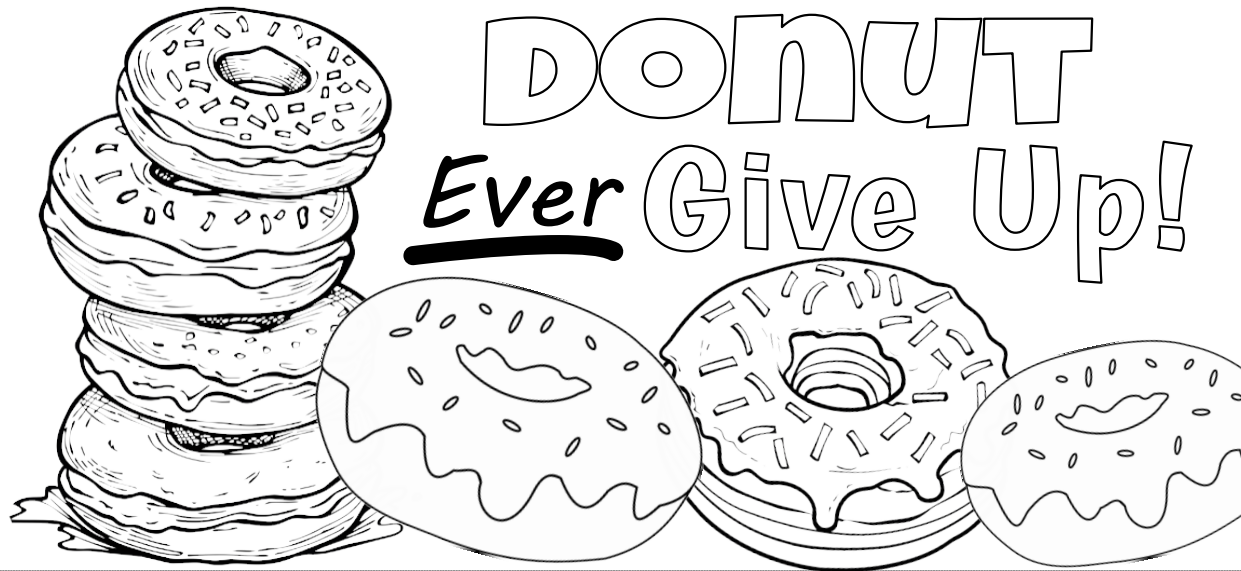
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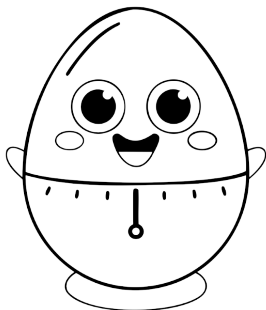
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Made by Chef

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Cut Here ⇒



Giggle Time

What did the rolling pin say to the dough?

You're on a roll today!

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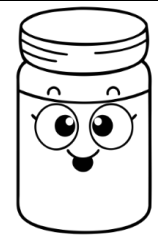
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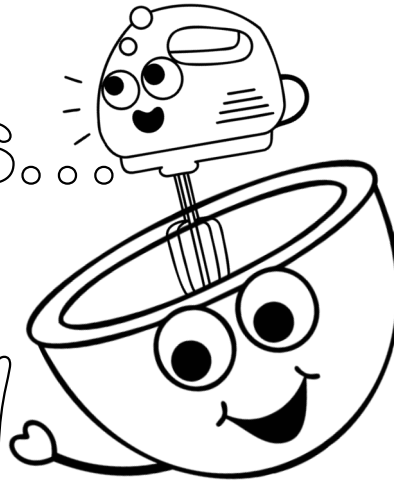
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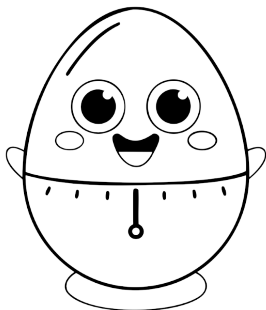
The Secret Ingredient is...



Kindness!



Cut Here ⇒



Giggle Time

Why couldn't the chocolate chip cookie stop smiling?

It just felt more *chip-er* than usual!

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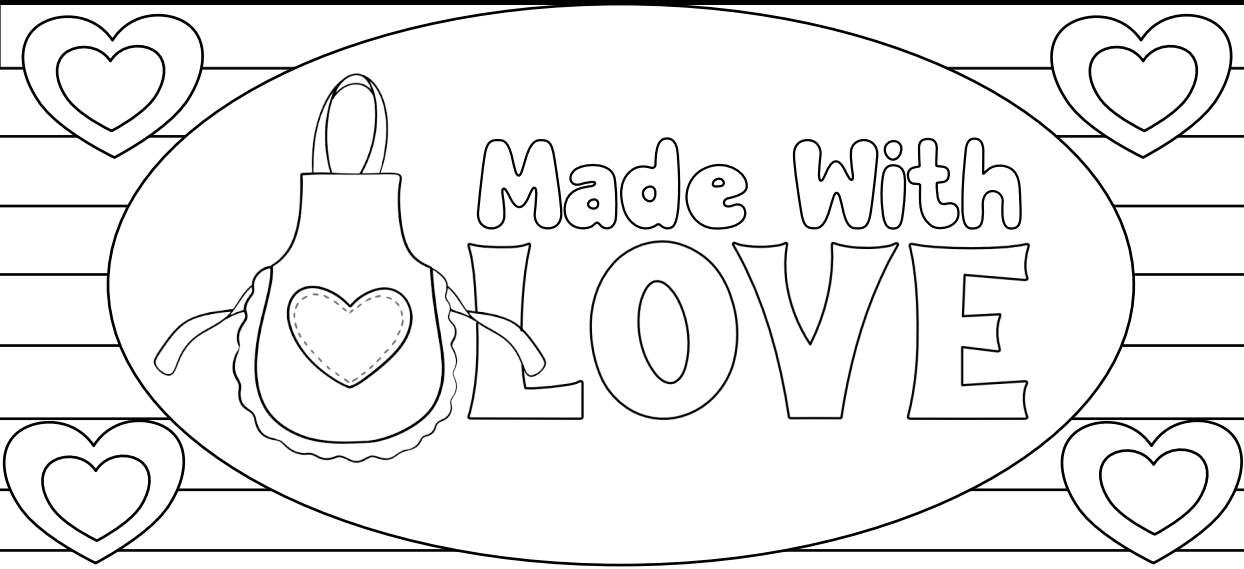
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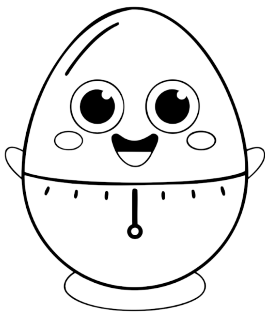
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Cut Here ⇒



Giggle Time

What kind of key opens banana bread?

A mon-key!

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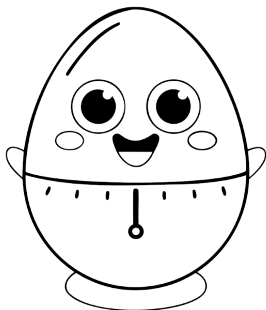
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Cut Here ⇒



Giggle Time

Why do bakers work so hard?

Because they *knead* the dough!

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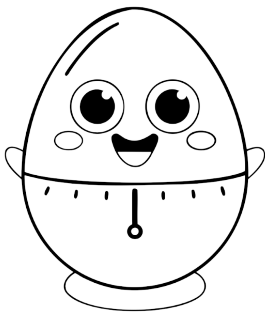
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Made by Chef

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Baking is My
SUPERPOWER!

Cut Here ⇒



Giggle Time

Why did the brownie get in trouble?

Because it was acting a little *nutty*!

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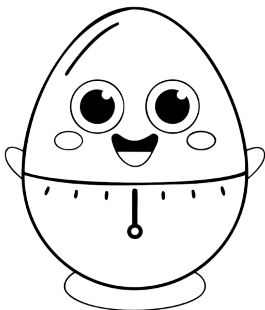
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SWEET TREATS



Cut Here ⇒



Giggle Time

Why was the whisk always invited to parties?

Because it always knew how to mix things up!

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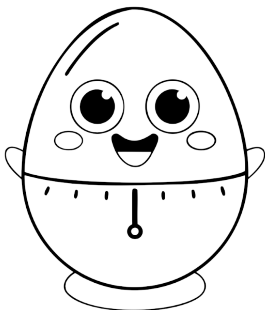


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Bakery



Cut Here ⇒



Giggle Time

Why do donuts have so many friends?

Because they are so well-rounded!

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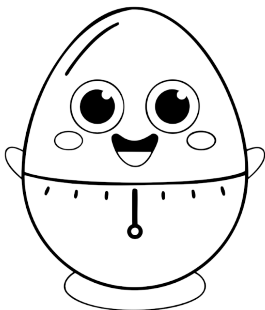
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Whiskers
& Whisk
BAKERY



Cut Here ⇒



Giggle Time

Why was the cookie acting sad?

It just couldn't get over being *dunked*!

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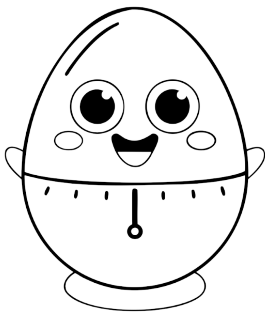
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Made by Chef

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Cut Here ⇒



Giggle Time

Why did the measuring cup feel so important?

Because without it, nothing seemed to measure up!

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 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

Or Scan this QR code to be taken there now



 Scan Me!

