

Easy-Bake Oven Recipes



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These Easy Bake Oven recipes have been compiled, altered, created and eaten by my family since 2000. We hope you enjoy them as much as we have!

~Jennifer & Elena

COOKIES

THUMB PRINT COOKIES

- 1 tablespoon powdered sugar
- 2 tablespoons margarine
- 1/4 teaspoon vanilla
- 1/2 teaspoon water
- 1/4 cup flour
- favorite jelly

Stir together powdered sugar, margarine, vanilla, water and flour until the flour disappears. Roll the dough between your fingers and make 12 small balls, 1/2-inch each. Place a few balls at a time on an ungreased Easy-Bake style cookie sheet or pan with space between them. Press your thumb into the middle of each ball to make a thumb print. Bake 10 to 12 minutes, then remove. Repeat until all the cookies are baked. When the cookies are cool, fill each thumb print with jelly.

ANGEL COOKIES

- 2 TBS butter
- 3 teaspoons sugar
- 3 teaspoons brown sugar
- 1 pinch salt
- 1/4 c flour
- 1/8 tsp cream of tartar
- 1/8 tsp baking soda

Cream together butter, sugars and salt. Add flour, cream of tartar, and baking soda. If mixture is too crumbly, add a few drops of water. Bake 5 minutes. Makes one dozen one-inch cookies.

TEA CAKES

- 1/4 cup all-purpose flour
- 1/4 teaspoon baking powder
- 1/8 teaspoon salt
- 2 teaspoons sugar
- 2 teaspoons margarine
- 4 teaspoons milk
- 1 teaspoon multi-colored cookie decorations

Cream together flour, baking powder, salt, sugar and margarine until dough looks like medium-sized crumbs. Slowly mix in the milk. Place a few pieces of teaspoon-sized dough on greased sheet or pan. Sprinkle with cookie decorations over the top of the dough. Bake 8 minutes. Makes 1 dozen. This recipe can be doubled.

SNOW MOUNDS

- 6 teaspoons shortening or soft butter
- 3 teaspoons confectioners sugar
- 1/8 teaspoon vanilla
- 1/4 cup flour
- dash of salt
- 2 tablespoons finely chopped walnuts
- confectioners (powdered) sugar for rolling

Cream together butter and 3 teaspoons confectioners sugar. Blend in vanilla, flour and salt. Add walnuts and mix well. Shape into 1-inch balls. Place 3 balls onto well greased Easy-Bake pan. Flatten slightly. Bake 5 minutes. When cool, roll in confectioners sugar. Makes 10 to 12 cookies.

CHOCOLATE CHIP COOKIES

- 3 teaspoons sugar
- 1-1/2 teaspoons shortening
- 6 teaspoons flour
- 1/8 teaspoon baking powder
- 1/8 teaspoon vanilla
- 4 teaspoons milk
- 12 to 15 chocolate bits

Cream together sugar and shortening. Blend in flour, baking powder and vanilla. Stir in milk. Stir in chocolate chips. Drop dough by half teaspoonfuls on well greased pan, allowing room to spread. Bake 5 minutes. Makes 12 to 15 cookies.

OATMEAL FRUIT BARS

- 1 tablespoon shortening -- or soft butter
- 6 teaspoons brown sugar
- dash of salt
- 1/4 cup flour
- 3 tablespoons milk
- 1/8 teaspoon baking soda
- 2 tablespoons quick-cooking rolled oats
- 2 teaspoons apple sauce

Mix shortening, sugar and salt. Add flour, baking soda, oats, and milk. Mix well. Place 1/2 of mixture in greased pan. Press down in pan with fingertips or back of spoon. Spread with 2 teaspoons apple sauce or marmalade. Bake about 21 minutes. Let cool and cut into slices. Use other half for second batch of cookies.

CANDY

SMORES

- Mini chocolate chips
- 2 teaspoons marshmallow cream
- 2 graham crackers

Preheat oven for 15 minutes. Fill one warming cup halfway with mini chocolate chips. In the other, put marshmallow cream. Put on warming tray and cover. Warm for 6 - 9 minutes, stirring occasionally. Pour chocolate onto one graham cracker and the marshmallow onto another. Sandwich them together and enjoy.

BUTTERSCOTCH CANDY

- 1/4 cup butterscotch morsels
- 2 teaspoons margarine

Put margarine and morsels into the melting pan and place the pan on the Warm/Melt area top of the oven. Heat for 15 minutes. Stir gently every 5 minutes. Using a spoon, fill the candy molds with melted butterscotch. Place the molds in the refrigerator for 30 minutes or until firm. Remove from molds. Makes approximately 6 candies--depending on the mold size.

BROWNIES

- 2-1/2 tablespoons sugar
- 1 teaspoon oil
- 1/8 teaspoon vanilla extract
- 4 teaspoons chocolate syrup
- 2-1/2 tablespoons flour

Stir together sugar, oil, vanilla, chocolate and flour until the batter is smooth. Pour batter into greased and floured pan. Bake 15 minutes.

PEANUT BUTTER FUDGE

- 1 cup powdered sugar
- 5 teaspoons milk
- 1 teaspoon butter
- 1/2 teaspoon vanilla
- 4 teaspoons cocoa
- 6 teaspoons peanut butter

Mix sugar, milk, butter, vanilla, and cocoa until smooth. Grease two baking pans with butter. Spoon mix into pans about 1/4" deep. Spread 3 teaspoons peanut butter over mix. Spoon another layer 1/4" thick over peanut butter. Bake each pan about 5 minutes. Let cool. For quicker cooling, place in refrigerator 5 minutes.

CAKES

SHORTCAKE

- 1/4 cup baking mix (like Bizquik or Pioneer)
- 5 teaspoons milk

Combine 1/4 cup biscuit mix and 5 teaspoons milk using a fork. Divide into two portions. Roll one at a time on a floured surface to fit pan. Place each in greased pan. Bake about 10 minutes.

FROSTING

- 4 teaspoons vegetable shortening
- 2/3 cup powdered sugar
- 1/4 teaspoon vanilla
- 2 teaspoons milk

In a small bowl, mix together shortening, powdered sugar, vanilla and milk until smooth and creamy. Spread 2 tsp of frosting on top of 1st layer. Add 2nd layer and continue frosting. For Sparkling Frosting sprinkle with colored crystal sugars. For a more glaze-like and easier to make frosting, omit the shortening!

CRAZY CAKE

- 4 1/2 teaspoons flour
- 3 teaspoons sugar
- 1/4 teaspoon cocoa
- 1/8 teaspoon baking powder
- Dash salt
- 1/8 teaspoon vanilla
- 1/8 teaspoon vinegar
- 1 1/2 teaspoons vegetable oil

Mix together flour, sugar, cocoa, baking powder and salt. Add vanilla, vinegar and vegetable oil. Place in a greased cake pan. Pour 1 tablespoon of water over batter. Mix lightly with a fork but do not beat. Bake 10 minutes.

BIRTHDAY CAKE

- 4 teaspoons flour
- 2 teaspoons cocoa powder
- 1 tablespoon sugar
- 1/8 teaspoon baking powder
- 1 dash salt
- 1/8 teaspoon vanilla
- 4 teaspoons water
- 2 teaspoons vegetable oil
- frosting -- your choice

Stir together flour, cocoa, sugar, baking powder, salt, vanilla, water and oil. Stir until the batter is smooth and chocolate colored. Pour the batter into greased and floured Easy-Bake cake pan. Bake 13 to 15 minutes or until the cake pulls away from the sides of the pan. Remove cake from oven and cool. Makes a 1 layer cake.

PINK CAKE

- 5 tablespoons cake flour
- 1/4 teaspoon baking powder
- 1/8 teaspoon salt
- 5 teaspoons red sugar crystals
- 1/4 teaspoon vanilla
- 4 teaspoons vegetable oil
- 8 teaspoons milk

Stir together cake flour, baking powder, salt, red sugar, vanilla, oil and milk until the batter is smooth and pink. Pour 3 tbsp of batter into a greased and floured Easy-Bake cake pan. Bake 15 minutes. Repeat for second layer. Makes 2 layers.

CHOCOLATE CAKE

- 6 teaspoons flour
- 4 teaspoons sugar
- 1/4 teaspoon baking powder
- 1 teaspoon unsweetened cocoa
- 3/4 teaspoon shortening
- 1 Pinch salt
- 6 teaspoons milk

Mix flour, sugar, baking powder, cocoa, shortening and salt. Add milk. Pour into greased baking pan that comes with the toy oven. Bake for 12 to 15 minutes. Note: If you don't want a chocolate cake, omit the cocoa and add a drop or two of vanilla with the milk. Makes 1 serving.

MAIN DISHES

DEEP DISH PIZZA

- 2 tablespoons all-purpose flour
- 1/8 teaspoon baking powder
- Dash of salt
- 1 teaspoon margarine
- 2-1/4 teaspoons milk
- 1 tablespoon pizza sauce
- 1-1/2 tablespoons grated mozzarella cheese

Stir together flour, baking powder, salt and margarine until dough looks like medium-sized crumbs. Slowly add milk while stirring. Shape dough into a ball and place into a greased pan. Use your fingers to pat the dough evenly over the bottom of the pan, then up the sides. Pour the sauce evenly over the dough, then sprinkle with the cheese. Bake 20 minutes. Remove. Makes 1 pizza.

BISCUITS

- 1/4 cup baking mix (like Bizquik or Pioneer)
- 4 teaspoons milk

Combine biscuit mix and milk with a fork. Drop by half-teaspoonfuls onto a well greased pan. Bake 10 minutes. Makes 8 servings.