

Size: 320W x 120Hmm  
Folded size: 40W x 60Hmm

EN Ages 8+  
Conforms to ASTM D-4236  
Read and follow instructions and safety guidelines before use.

**WARNING!**  
**CONTENTS ARE NOT FOOD.  
DO NOT EAT!**

- NOT SUITABLE FOR CHILDREN UNDER 3 YEARS.
- ADULT SUPERVISION REQUIRED.
- KEEP YOUNGER CHILDREN UNDER THE SPECIFIED AGE LIMIT AND ANIMALS AWAY FROM THE ACTIVITY AREA.
- Wash hands thoroughly before and after use.
- Always use the supplied tweezers.
- Keep contents away from eyes.
- If irritation occurs, discontinue use.
- Use in a well-ventilated area.
- Avoid direct inhalation.

**IMPORTANT INFORMATION**

Please keep this manual for reference as it contains important information.

- Do not use any items or accessories which have not been supplied with the set or recommended in the instructions for use with this kit.
- In case of injury, always seek medical advice.
- If swallowed: Wash out mouth and drink fresh water. Do not induce vomiting. Seek immediate medical advice.
- Do not place and store in kitchen or other food storage area.
- Do not mix with real food.
- Do not eat, drink or smoke in the activity area.
- Children's abilities vary, even within age groups. Supervising adults should use these instructions and exercise discretion as to which activities are suitable and safe for them.
- Component makes one miniature item.

**BEFORE YOU START!**

- Contents, including specifications and colors, may vary from photos depicted.
- Cover the play area to prevent damage to surfaces.
- An adult must be present when playing with liquid and powder.
- Keep rubbing alcohol or wipes close by to clean up messes and your hands. Rubbing alcohol or wipes not included.

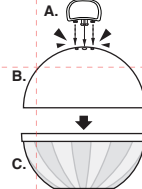
**AFTER YOU'RE DONE...**

- For an easier clean-up, let your leftover batter or dough air dry. It should easily peel off once dried.
- Clean all surfaces and equipment with cleaning wipes after use. Wipes not included.
- Store the product in a safe place and keep away from young children after play.

**STORAGE AND DISPLAY**

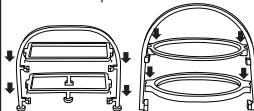
- To preserve items and reduce shrinkage, display and store inside the ball (or any airtight container).
- Store in a cool and dry area.

**BALL ASSEMBLY**  
Connect handle (A) to top half (B)  
**Note: One time snap.**  
Close top half (B) to bottom half (C) for display.

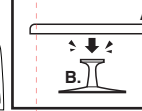


**STAND ASSEMBLY**

Connect shelves to shelf pegs until they snap in place. *Stands are not included in all packs.*



**TABLE ASSEMBLY**  
Connect stand (B) to bottom of tray (A) until it snaps.



**CAKES, BROWNIES & CUPCAKES**

**① MAKE IT**

- Mix your ingredients using the step-by-step recipe card from your pack.
- Mix until powder has been absorbed into liquid.
- Then, pour into mold(s) and let your recipe air dry for 1 hour and 15 minutes.



**② DECORATE IT**

- Once your dish has air dried, release the edges of the mold before taking it out.
- Decorate your dish using the ingredients and step-by-step recipe card from your pack. *Decorate within 10 minutes before the frosting hardens.*
- Note: Each pack has unique ingredients; some packs may have a few more pieces than needed for the recipe.
- Once you've decorated your dish, let it air dry for 10 minutes before touching.



**CHEF'S TIP: ALL RECIPES**

- Once you've mixed your dough or batter you must make your dish, otherwise it will begin to harden.
- When placing your toppings, make sure to press them down into the frosting so they can stick properly. Toppings may fall off over time.
- Replace cap on frosting after every use to prevent it from drying.
- Shrinkage will occur over time. Store your creation in your ball (or any airtight container) to minimize shrinkage.

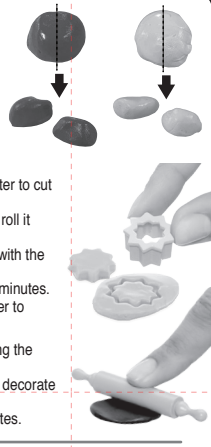
**CHEF'S TIP: PIES**

- It is recommended to roll the dough to the outermost ring of the baking mat guides.
- Use the fork to poke and release any air bubbles underneath the pie when shaping the edges.

**PIES & COOKIES**

**① MAKE IT**

- Cut each of your doughs in half.
- Set aside 1 half of each dough while you make your first batch.
- Using the other halves, knead your dough until fully blended.
- Using the baking mat as a guide, roll the dough out.
- For cookies: Use the cookie cutter to cut out your cookie shapes.  
**Note:** If you have excess dough roll it again to cut out more cookies.
  - Then, lightly stamp the dough with the provided stamp.
  - Let your cookies air dry for 15 minutes. If dough is still sticky wait longer to properly air dry.
- For pies: Roll the dough out using the guides provided on the mat.  
**Note:** Use the fork to shape and decorate the edges.
  - Let your pie air dry for 15 minutes.



**② DECORATE IT**

- For your cookies, transfer them to the cooling rack.
- Decorate or fill your cookies or pie using the provided ingredients and step-by-step recipe card from your pack.
- Note: Each pack has unique ingredients; some packs may have a few more pieces than needed for the recipe. *Decorate within 10 minutes before the frosting hardens.*
- Once you've decorated your dish, let it air dry for 15 minutes before touching.



**CHEF'S TIP: COOKIES**

- Press the stamp lightly on the dough to prevent squishing it.
- Placing the cookie dough on the baking mat will make it easier to grab the cookies once cut and dried. You can use the spatula to lift them up as well.
- Only use the provided ingredients from your pack for best results.

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The preferred method of contact for Customer Service is through our e-mail contact form at [www.mgae.com](http://www.mgae.com)

Please keep this manual as it contains important information. Illustrations are for reference only. Styles may vary from actual contents.



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