

⚠ DANGER: To prevent electric shock, do not immerse oven in water; wipe clean with a damp cloth. It is recommended that you periodically examine the toy for potential hazards and that any potentially hazardous parts be repaired or replaced. (See company contact information.)

⚠ Safety tips and cautions:

HOT pans and food – Handle Carefully!
HOT oven interior, oven top, oven bottom and back. Do not touch!

STAIN ADVISORY: Food mixes may cause staining. Cover your workspace with wax paper or a plastic mat, and avoid spilling food on clothing. If dry mix is spilled, use a broom or vacuum to clean it up. If wet mix is spilled, wash immediately with soap and water.

ELECTRICAL REQUIREMENTS:

120 Volts AC only – 60 Hz. 100 Watts

ADULT SUPERVISION REQUIRED.

Illustrations are for reference only. Styles may vary from actual contents.



Visit MGAE.com for frequently asked questions and tips about this product.

(ELECTRIC TOY)



www.lalaloopsy.com
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 16300 Roscoe Blvd.
 Van Nuys, CA 91406 U.S.A.
 (800) 222-4685
 Printed in China

The preferred method of contact for Customer Service is through our e-mail contact form at www.mgae.com



Save this manual & for extra baking fun, look for these tasty mixes to bake!



Lalaloopsy Baking Oven Chocolate & Strawberry Cake



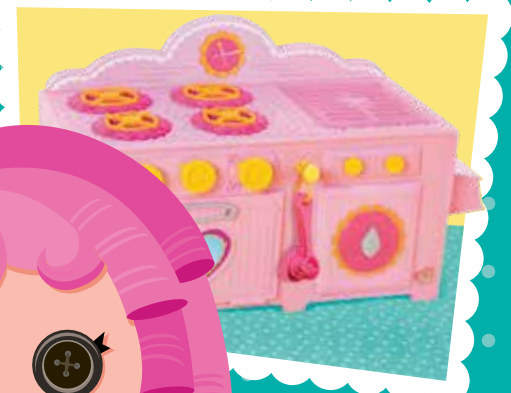
Lalaloopsy Baking Oven Confetti Cake



Lalaloopsy Baking Oven Chocolate Chip & Sugar Cookies

Each sold separately.

Lalaloopsy Sew Magical! Sew Cute!
Baking Oven



Shaped Sugar Cookies

Strawberry Cake



⚠ CAUTION - ELECTRIC TOY
 ⚠ CAUTION - SUPERVISION REQUIRED - ELECTRIC TOY
 - UNPLUG WHEN NOT IN USE.
 ⚠ CAUTION - ELECTRIC TOY
 ⚠ CAUTION - SUPERVISION REQUIRED - ELECTRIC TOY
 Not recommended for children under 8 years of age. As with all electric products, precautions should be observed during handling and use to prevent electric shock.
 529583
AGES 8+
 ADULT SUPERVISION REQUIRED

Before You Begin

Here's the important stuff you should know before baking!



Lalaloopsy™ Baking Oven

On/off Switch

Insert pan

Button Cookie Mold

Remove Pan

Oven Spatula

Strawberry Cake Mix
Sugar Cookie Mix
Pink Frosting
Heart Confetti

Push Pan

Remove pan

LED On/off Light

Baking Pan

Measuring Spoons
• Sprinkles (1/4 tsp.)
• Dashes (1/2 tsp.)
• Pinches (1 tsp.)
• Big Pinches (1 tbs.)

Note

Timer is non-functioning

All About Your Accessories

Pan Fill Line

- Only pour your cake batter up to the fill line



Spatula & Oven Chambers

Baking Chamber

- Push the pan into the baking chamber until the line on the spatula reaches the baking slot as shown.

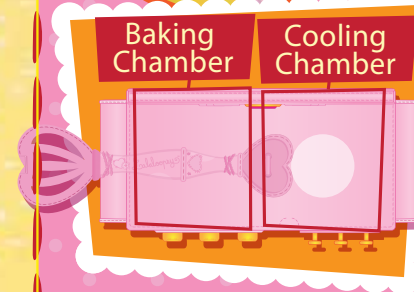
Cooling Chamber

- Push the pan into the cooling chamber as shown.



Baking Chamber

Cooling Chamber



Measuring Spoons

- Store your measuring spoons on the pull-out oven knob!



Safety Tips

- Hand-wash and dry the baking pan, cookie mold and utensils before using for the first time and after each use.
- Prepare the working space and clean thoroughly before and after baking.
- Wash hands before preparing food.
- Use the oven on a flat, level surface.
- Only use the provided Lalaloopsy™ oven spatula to push the pan through the oven or to remove the pan from the oven.
- Allow the oven, baking tools and food to cool after baking.
- When baking is finished, unplug the oven, and allow it to fully cool before storage.
- Do not store empty oven pans or utensils in the oven. Contents are HOT!
- Do not use the oven near water when plugged in.
- Do not leave the oven unattended when plugged in.

- Never put fingers inside, on top or behind the oven when plugged in.
- Do not place hands, utensils or other materials on top of the oven burners. These are vents for the oven and are very HOT.
- Do not use cookie mold inside oven.
- Always dry hands thoroughly before plugging in or unplugging the oven.
- Do not place anything inside the Lalaloopsy™ oven other than the included baking pan and spatula.

Keep this manual as it contains important information.



Follow Me To Bake!



Strawberry Cake

Makes 1 Frosted Cake

What you'll need

- Lalaloopsy™ Baking Oven
- Lalaloopsy™ Round Pan
- Lalaloopsy™ Oven Spatula
- Lalaloopsy™ Measuring Spoons
- Strawberry Cake Mix
- Pink Frosting Mix
- Heart Confetti

Your Kitchen Items

- Cooking Spray
 - Rubber Spatula
 - 2 Mixing Bowls
 - Scissors (optional)
 - Wax Paper or Plastic Mat
 - Plastic Sandwich Bag (optional)
- Water
 - Timer
 - Trivet

Prepare the baking area by cleaning kitchen tools and surfaces. Then, cover the space with wax paper or a plastic mat.



Plug in the Lalaloopsy™ Baking Oven and turn it on. Preheat the oven for 20 minutes.

20 minutes

2 Evenly coat the included pan with cooking spray.



3 Mix the batter: Pour 1 strawberry cake mix, 2 pinches, 1 dash and 1 sprinkle of water into a mixing bowl.



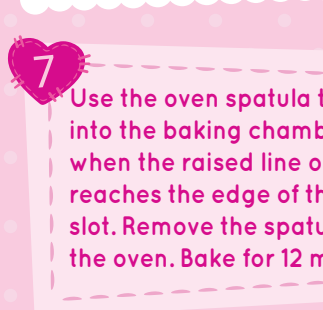
4 Stir until mixture is combined. Do not over mix!



5 Fill the pan evenly with cake batter until it reaches the fill line on the pan.



6 Place the pan in the center of the baking slot.

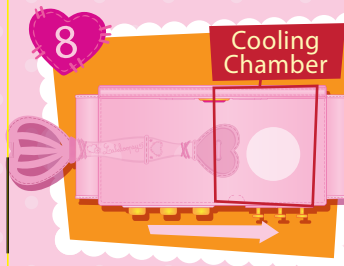


7 Use the oven spatula to push the pan into the baking chamber. Stop pushing when the raised line on the spatula reaches the edge of the baking slot. Remove the spatula from the oven. Bake for 12 minutes.

12 minutes

Note

Peek inside to make sure the metal doors are closed on both ends. If one door is open, use the oven spatula to push it closed. If you pushed the pan too far, push it into the cooling chamber. Then, use the spatula to slide the pan out of the oven, and reinsert it into the baking slot.



8 Use the oven spatula to push the pan into the cooling chamber. Remove the spatula from the oven. Let the pan cool for 5 minutes.

5 minutes



9 Use the oven spatula to slide the pan out of the oven. Set the pan on a trivet. Wait 2 minutes for the pan to completely cool. Then, remove the cake from the pan and set it aside.

2 minutes



10 Turn the oven off, unplug it, allow it to fully cool and coil the cord behind the unit.



11 In a separate mixing bowl, combine 1/2 of the frosting mix (1 big pinch and 2 pinches), 1 dash and 1 sprinkle of water. Mix until smooth.

Note

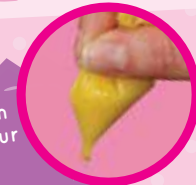
Save the other 1/2 for another baking recipe.



12 Use a rubber spatula to spread the icing over the cake. Decorate the cake with heart confetti.

Tip

Try making fun designs on your cake. Spoon icing into a plastic bag and cut off a tiny tip of one corner. Squeeze the icing onto the cake in unique shapes.



13 Enjoy your Strawberry Cake!



Shaped Sugar Cookies

Makes 6 frosted cookies or 3 cookie sandwiches

What you'll need

- Lalaloopsy™ Baking Oven
- Lalaloopsy™ Round Pan
- Lalaloopsy™ Oven Spatula
- Lalaloopsy™ Measuring Spoons
- Lalaloopsy™ Cookie Mold
- Sugar Cookie Mix
- Pink Frosting Mix

Your Kitchen Items

- Cooking Spray
- Rubber Spatula
- 2 Mixing Bowls
- Scissors (optional)
- Toothpick
- Plastic Sandwich Bag (optional)
- Wax Paper or Plastic Mat
- Water
- Timer
- Trivet

Prepare the baking area by cleaning kitchen tools and surfaces. Then, cover the space with wax paper or a plastic mat.



1 Plug in the Lalaloopsy™ Baking Oven and turn it on. Preheat the oven for 20 minutes.

20 minutes

2 Evenly coat the included pan and cookie mold with cooking spray.



3 Mix the dough: Pour 1 sugar cookie mix, 1 dash and 1 sprinkle of water into a mixing bowl.



4 Stir until mixture is combined.

Note

The dough will look dry. Do not add more water.

5

5 Roll the dough in between your hands to create one large ball. Then, separate the dough into 6 equal pieces.



6



6 Press each piece into 1 shape on the cookie mold.

7

7 Using a toothpick, loosen the edge of the dough from the mold. Then, lift the dough out with your fingers.



8



8 Place 3 shaped cookies on the round pan. Place the round pan in the center of the baking slot.

9

9 Use the oven spatula to push the pan into the baking chamber. Stop pushing when the raised line on the spatula reaches the edge of the baking slot. Remove the spatula from the oven. Bake for 8 minutes.



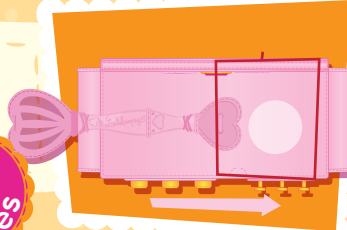
8 minutes

Note

Peek inside to make sure the metal doors are closed on both ends. If one door is open, use the oven spatula to push it closed. If you pushed the pan too far, push it into the cooling chamber. Then, use the spatula to slide the pan out of the oven, and reinsert it into the baking slot.

10 Use the oven spatula to push the pan into the cooling chamber. Remove the spatula from the oven. Let the pan cool for 5 minutes.

5 minutes



11



11 Use the oven spatula to slide the pan out of the oven. Set the pan on a trivet. Wait 3 minutes for the pan to completely cool. Then, remove the cookies from the pan and set them aside.

3 minutes

12

12 Thoroughly clean and grease the pan and repeat steps 8-11 with the remaining 3 shaped cookies.



13



13 Turn the oven off, unplug it, allow it to fully cool and coil the cord behind the unit.

Choose A Way To Decorate!

For Cookie Sandwiches

- In a separate mixing bowl, combine 1/2 of the frosting mix (1 big pinch and 2 pinches) and 2 sprinkles of water. Mix until smooth.
- Using a rubber spatula, spread icing on the bottoms of two cookies. Then, press the iced sides together and enjoy a sweet cookie sandwich!

For Icing On Top

- In a separate mixing bowl, combine 1/2 of the icing mix (1 big pinch and 2 pinches), 1 dash and 1 sprinkle of water. Mix until smooth.
- Spoon the icing into a plastic bag and cut off a tiny tip of one corner. Squeeze the icing onto the cookies in unique shapes.



Note

Save the other 1/2 for another baking recipe.