



6+
Years

**ADULT ASSEMBLY and
SUPERVISION REQUIRED.**

For how-to videos go to:
www.coolbaker.com

WARNING:
CHOKING HAZARD – Small parts.
Not for Children under 3 years.



REMEMBER :

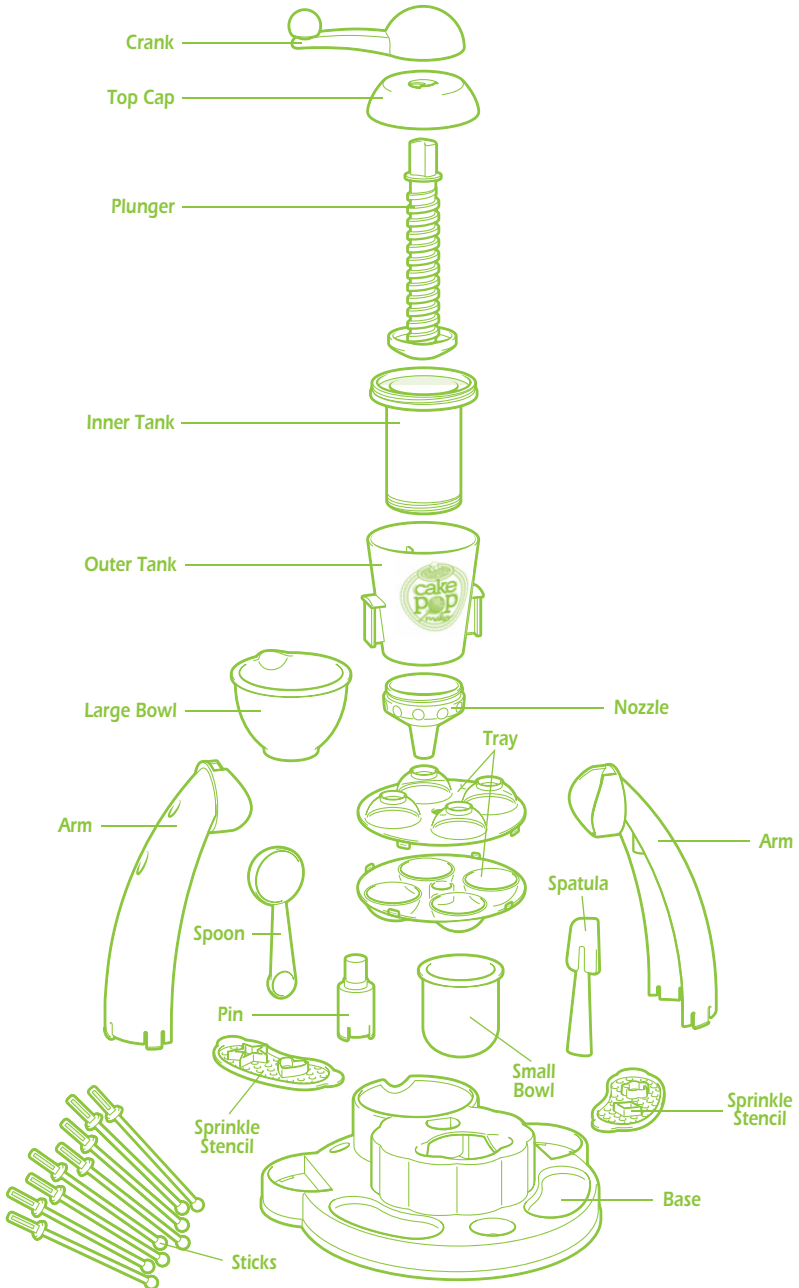
- Wash all parts before and immediately after use.
- Wash hands before you start making Cake Pops.
- Read all instructions carefully to have fun and achieve great results.
- This is **messy** fun. Make sure you set up in an area where **leaks** and **spills** can be easily cleaned up.

Contains Milk. May contain Egg, Soy, Wheat, and Nuts. Seek medical advice if you have any questions on your condition or should a reaction occur.

Imagine™

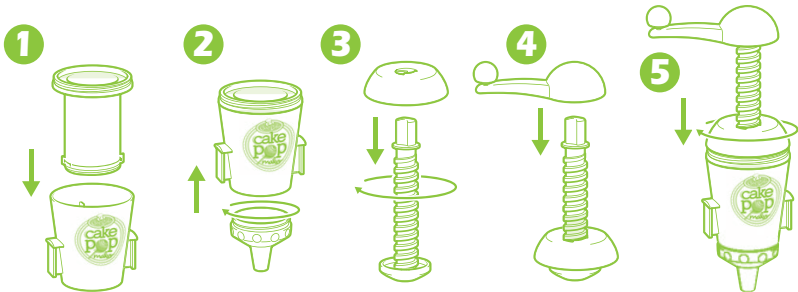
www.imagineactivities.com

DISASSEMBLE TO CLEAN

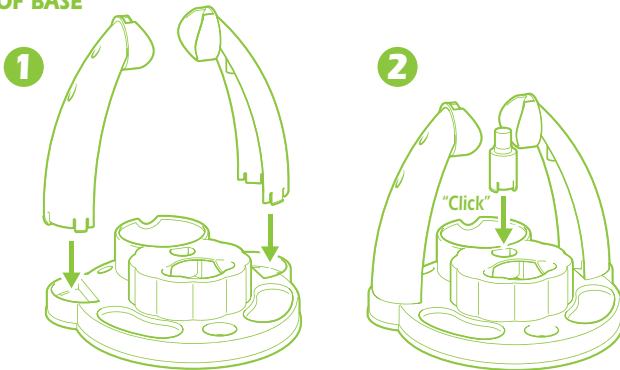


HOW TO ASSEMBLE YOUR CAKE POP MAKER™

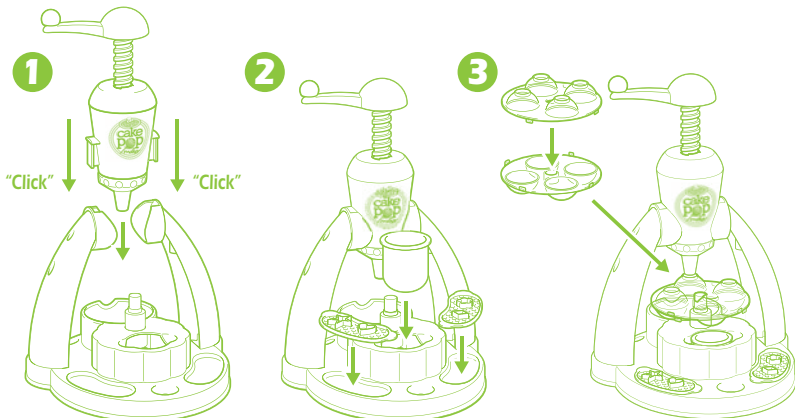
ASSEMBLY OF BATTER TANK



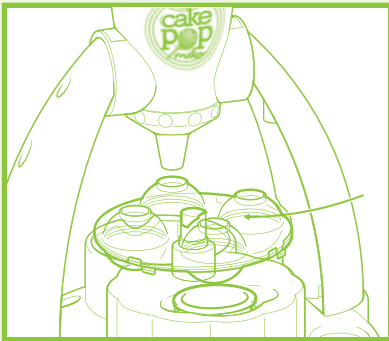
ASSEMBLY OF BASE



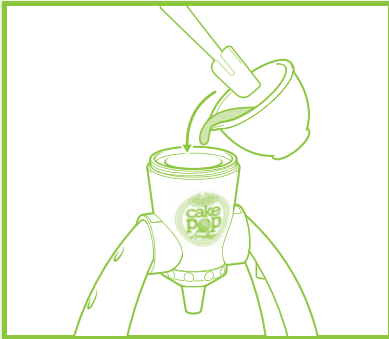
ASSEMBLY OF CAKE POP MAKER™ AND TRAY



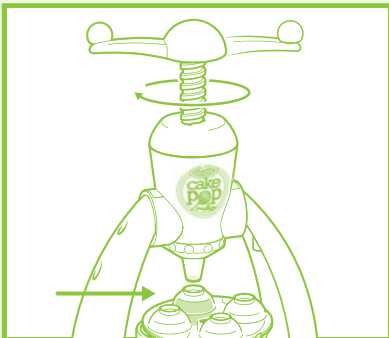
MAKING CAKE POPS



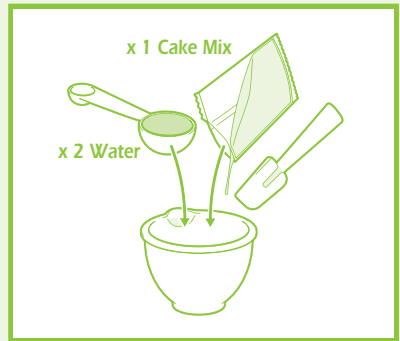
1 Insert tray with holes on top and align with nozzle. Be sure all tray clips are completely snapped in place.



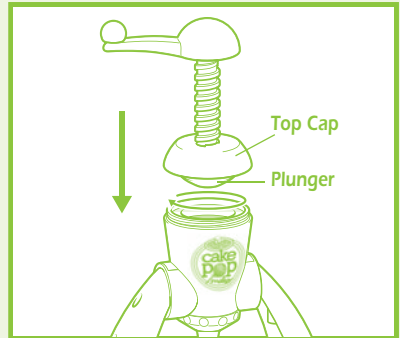
3 Scoop all the batter into top of batter tank.



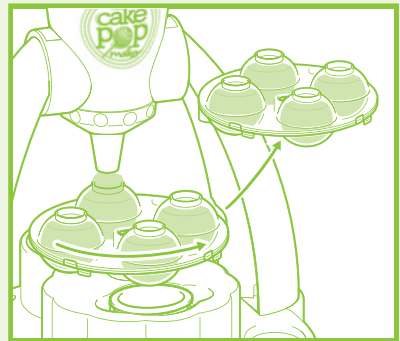
5 SLOWLY turn crank clockwise to fill each sphere. Rotate tray and repeat. Fill each mold as much as possible.
Helpful hint: If batter is not distributing evenly in sphere, push down with stick and continue to fill.



2 Empty contents of 1 cake mix pouch into large bowl provided. Using large spoon, add 2 level scoops of warm water and mix until powder dissolves. Each pouch makes 4 cake pops.

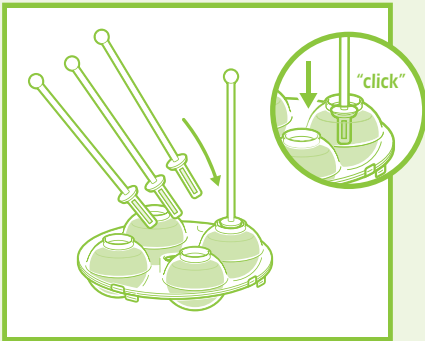


4 Twist top cap to the lowest point on plunger as shown. Attach top cap by screwing tightly to top of batter tank.

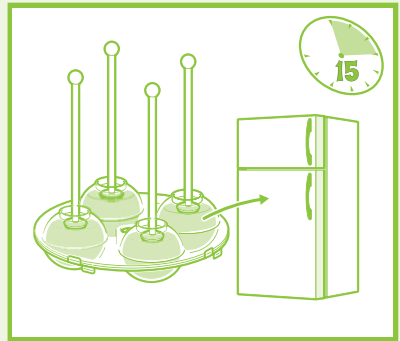


6 Rotate tray halfway between two spheres to lift and remove.

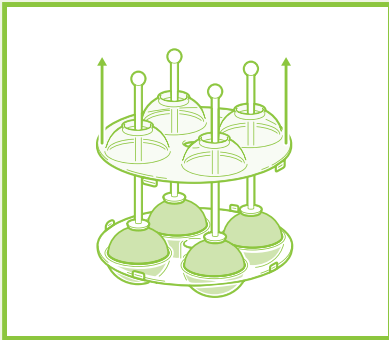
MAKING CAKE POPS (cont'd)



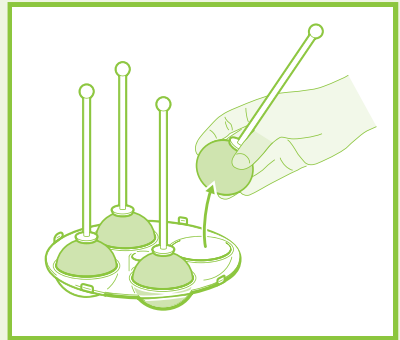
7 Insert sticks into tray, pushing sticks all the way into holes, past the top lip. Push any excess batter into molds using stick.



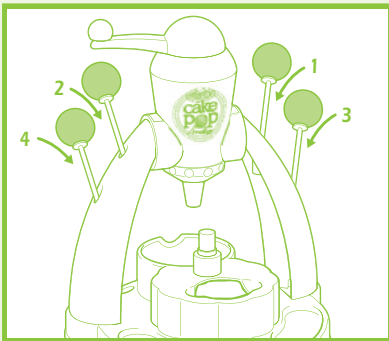
8 Refrigerate for 15 minutes. Cake will expand and harden to fill the molds.



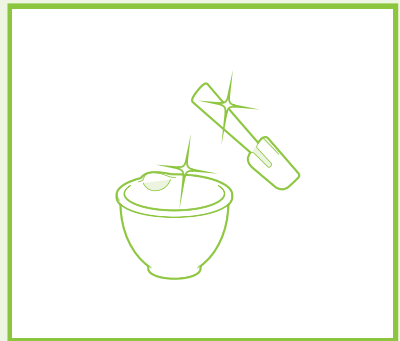
9 Carefully remove top tray. Cake will have a soft texture.



10 Use fingers to gently remove pops from tray. **DO NOT PULL STICK TO REMOVE.**



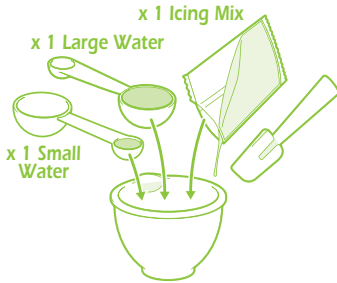
11 Place cake pops on stand.



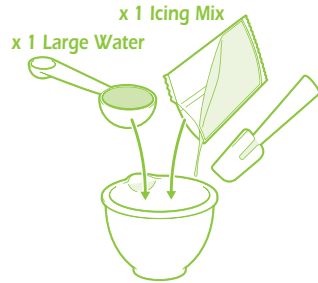
12 In preparation for icing, clean large bowl and spatula. Do not start making icing until cake pops are ready.

ICING CAKE POPS (ONCE CAKE POPS ARE READY)

FOR BROWN ICING:



FOR WHITE ICING:

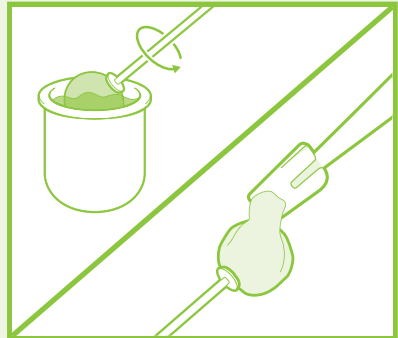


OR

1 Choose 1 pouch of icing mix to coat 4 pops. Empty contents of icing mix pouch into large bowl. If using **BROWN** icing, use 1 large and 1 small, level scoop of warm water and mix until powder dissolves. If using **WHITE** icing, use 1 large level scoop of warm water and mix until powder dissolves.



2 Pour all icing into small bowl. If icing is too thick, add small scoops of warm water and stir.



3 GENTLY ROLL in icing until fully coated, DO NOT DIP or cake pop may fall off stick. If this happens, use spatula to coat cake pop.



4 Place on stand to dry and continue to dip remaining pops.

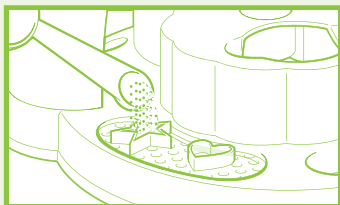
TIPS:

- Do not coat pop with too much icing as it will drip.
- Use the spatula to help fully cover the pop in icing and to smooth out any bumps.
- Save any excess icing for decorating the next batch, if making all cake pops together.
- If icing is too thick, add small scoops of warm water.

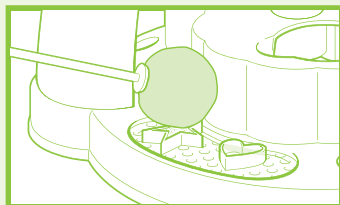


DECORATING CAKE POPS

Sprinkle Stencils

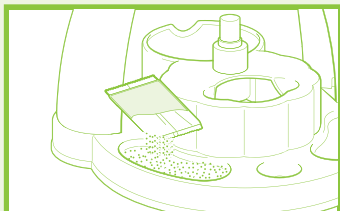


1 Make sure spoon is dry. Using small spoon, fill Sprinkle Stencil with sprinkles.

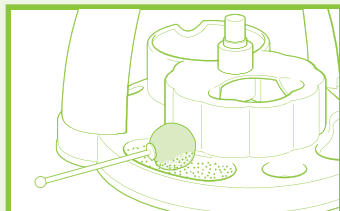


2 GENTLY press Cake Pop on stencil.

Roll on Sprinkles



1 Fill tray with sprinkles.

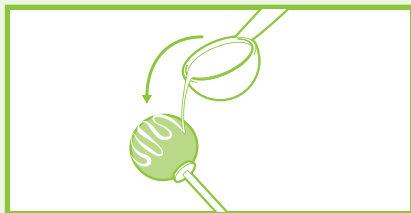


2 GENTLY roll Cake Pop along tray.

Drizzle

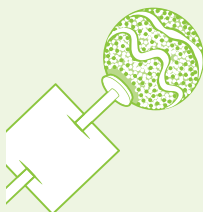


Use excess icing from the previous batch, if making all 8 cake pops together.

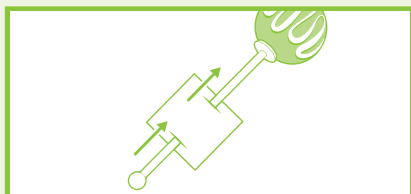


Using the spoon, pour the icing to create a drizzle effect.

Fun Ideas



1 Slide tags onto stick for extra decoration.



2 Mix multiple toppings to create fun effects.



NOTE: For best results, eat cake pops shortly after decorating.

TROUBLESHOOTING

PROBLEM	SOLUTION
Mix in food pouch has hardened.	This may happen during storage. Break up the pieces with a spoon until the mix returns to a powder state.
Cake batter/icing is too thick.	Using small spoon, add small scoops of water and stir until smooth.
Cake batter is too runny.	If your cake batter is too runny, refrigerate cake pops in tray a few minutes longer.
Icing is too runny.	Place icing in refrigerator for a few minutes, allowing icing to thicken.
Cake batter is not dispensing out of the nozzle.	Be sure to rotate the crank in a clockwise direction.
Cake balls did not form.	Evenly fill each sphere of the tray as much as possible. Place in refrigerator for at least 15 minutes to allow the batter to completely rise.
Cake pop fell off the stick.	Re-insert the stick into the cake pop and use the spatula provided to apply icing.
Unable to disassemble batter tank.	Twist off the top cap and nozzle. Then remove plunger, and slide apart the inner and outer tanks.
Top cap pops off.	Make sure threads on top cap and inner tank are aligned.

Visit umagineactivities.com for more details.

Washing and Care Instructions:

- Prewash all Cake Pop Maker™ components BEFORE use. Dry with a clean hand towel.
- Use cleaning brush (not included) to clean hard to reach places.
- Wipe down all parts with a dishcloth and rinse thoroughly under hot water.
- DO NOT put Cake Pop Maker™ or plastic parts in dishwasher, microwave or oven.

REFILLS ALSO AVAILABLE!



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