



mini tarts

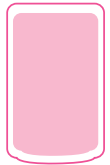
pastry set
Instructions

6+

Contents:



Flour



Pink Frosting



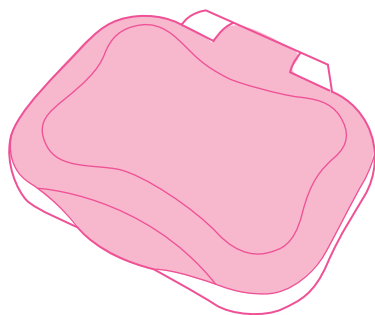
White Frosting



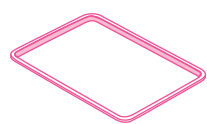
Sprinkles

Also requires (Not Included):

- 1 Egg
- 1/3 Cup Butter
- Water



Mini Tarts Press (1)



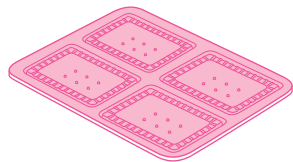
Dough Cutter (1)



Pastry Bags (2)



Rolling Pin with Caps (1)



Silicone Baking Tray (1)



Measuring Spoon (1)

IMPORTANT INFORMATION:

- Adult Supervision is required.
- Wash hands before use.
- Wash all parts by hand thoroughly before use. Refer to cleaning information.
- Avoid getting food in eyes. Rinse eyes with water and seek medical attention if necessary.
- Food items may stain clothing, furniture, or carpeting.
- Store in cool dry place or refrigerator.
- Store homemade Mini Tarts in sealed container, or re-sealable plastic bag.
- Do not bake Mini Tarts in microwave.

CLEANING INFORMATION:

- Wash all parts with damp sponge and mild soap before use.
- Do not use harsh chemicals to clean.
- Do not wash in dishwasher.
- Make sure all Mini Tarts Pastry Set components are completely dry before use.

- Results will vary from product images depending on age, skill level and oven.
- Food pouches inside not labeled for retail sale.
- Toy parts made and assembled in China.

The information presented in these instructions is believed to be accurate and reliable; however no warranty, either expressed or implied, is made. Any recommendations or suggestions are made without guarantee, among other reasons, the conditions of storage and use are beyond our control.



Visit RealCookingKids.com for fun, helpful videos. Learn how to pipe frosting, decorate and more!

Watch Online!

YouTube f p i
@RealCookingKids

01896-G1 Contains Milk and Soy.
Conforms to product safety standards ASTM F963.
Not suitable for children under 3 years due to small parts.

DO NOT RETURN TO THE STORE.
Questions or comments?
Please call 888-674-5650 or
visit www.RealCookingKids.com

WARNING:
CHOKING HAZARD—Small parts.
Not for children under 3 yrs.

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MADE IN CHINA SKYROCKET

NOTE: If packaging or food pouches are damaged, please do not use. Please contact customer service for replacement.

- Adult supervision & participation is required.
- Please retain all packaging & instructions for future reference. They contain valuable product information.
- Remove all packaging before giving this product to a child.
- An adult should check toy to ensure there is no damage.

STOP: READ THIS BEFORE USING YOUR MINI TARTS PASTRY SET

Fresh ingredients (not included) are necessary for baking Mini Tarts.

Before baking, you will need:

- Egg
- Water
- Butter

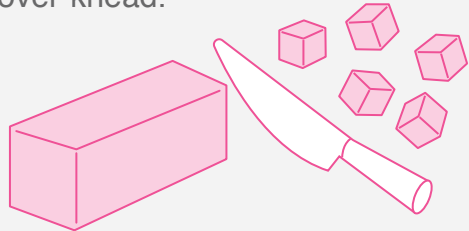
STEP 1: MAKE THE DOUGH

- 1 Have an ADULT preheat oven to 350°F.

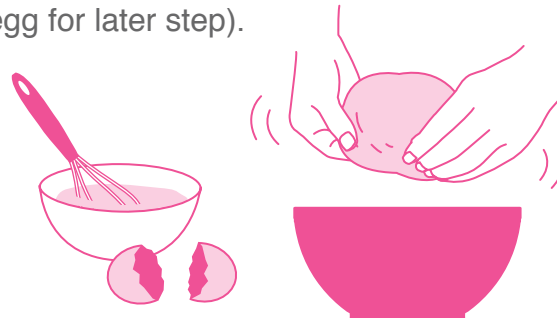


- 2 Set aside 1 Tbsp of flour for dusting work surface to prevent dough from sticking.

- 4 Cut 1/3 Cup of butter into approx. 1/2 inch cubes and add to the dry mix. Knead with fingertips until mixture begins to come together. (There will still be small pieces of butter visible.) Do NOT over-knead.



- 5 Crack an egg into a bowl and whisk until thoroughly mixed. Add 2 1/2 Tbsp of whisked egg to the mixture and knead until dough is formed (Keep remaining egg for later step).



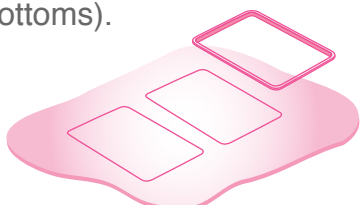
- 3 In a bowl, combine ingredients:
• Remaining Flour
• 2 Tbsp White Frosting

- 6 Cut dough in half and roll out half on a non-stick surface. Lightly dust with reserved flour to keep dough from sticking to surface and rolling pin.

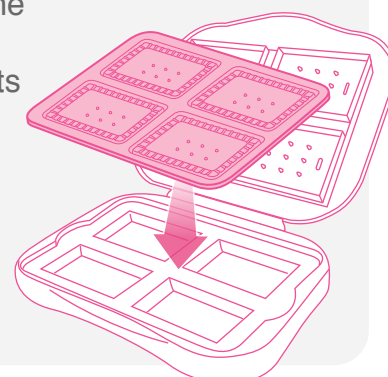


PRO-TIP: Keep the dough inside the rolling pin caps to ensure consistent thickness. Store the dough you're not using in a re-sealable plastic bag.

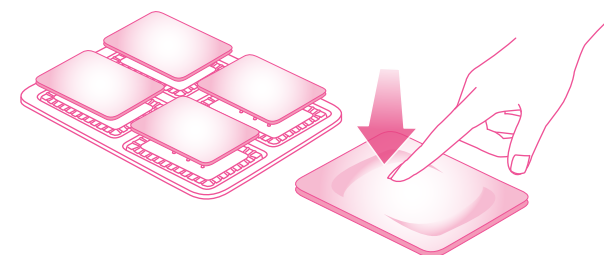
- 7 Cut rectangle shapes from dough with Dough Cutter. Roll out again as needed to make 8 total pieces (4 tops/4 bottoms).



- 8 Place Silicone Baking Tray into Mini Tarts Press.



- 9 Place 1 piece on each cavity of the Silicone Baking Tray and lightly push it down into the cavity.



STEP 2: FILL THE TARTS

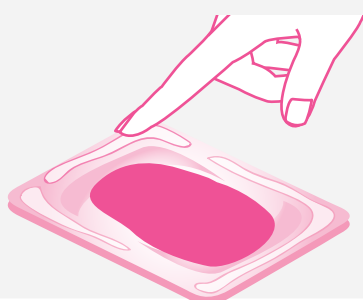
- 1 In a bowl, combine ingredients to make filling. Mix until smooth:
 - Pink Frosting Pouch
 - 2 Tbsp Water



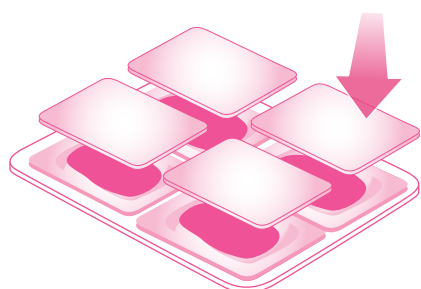
- 2 Pour 1 scoop of filling into each tart cavity using the Mini Tarts Measuring spoon.



- 3 Spread the remaining egg around the edges of each dough piece.



- 4 Cover each rectangle with 4 remaining dough shapes.



STEP 3: SEAL THE TARTS

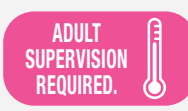
- 1 Sprinkle some flour over the top of the tarts, then close the Press and push hard to seal and trim the tarts.



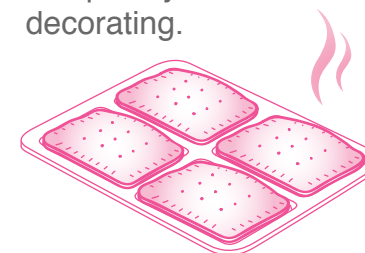
- 2 Open the press and carefully peel away the excess dough.



- 3 Remove the Silicone Baking Tray from the press and have an ADULT place it in the oven. Bake for 17 minutes.



- 4 When tarts are golden brown, remove from the oven and set aside to cool completely before decorating.

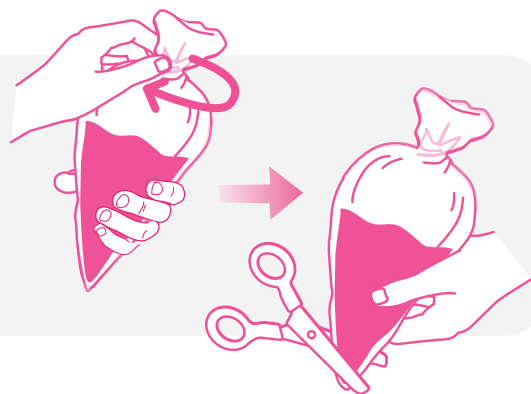


ADULT SUPERVISION REQUIRED. 

STEP 4: DECORATE THE TARTS

- 1 In a bowl, combine ingredients to make frosting. Mix until smooth:
 - Remaining White Frosting Mix
 - 3 Tbsp Water

- 2 Scoop mixture into a pastry bag and twist the opening of the bag to close. Cut 1/4 inch off the tip of the bag.

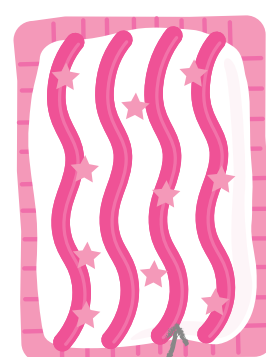


- 3 Twist and squeeze the pastry bag to spread the frosting over the tarts. Decorate with Sprinkles!



Design Ideas!

HOW ABOUT A BEAUTIFUL FLOWER?



DRAW A CUTE ANIMAL!



TRY THE WAVY LINES!

WRITE A MESSAGE TO YOUR FRIEND!

Be creative with Real Cooking!

Make Even More!

Follow this simple recipe to make tart dough using ingredients from home.

MAKING TART DOUGH FROM SCRATCH (MAKES 8):

1. In a bowl, combine ingredients: 1 Cup Flour, 2 Tbsp Powdered Sugar, a Pinch of Salt (optional).
2. Cut 1/3 Cup of butter into approx. 1/2 inch cubes and add to the dry mix. Knead with fingertips until mixture begins to come together.
3. Crack an egg into a bowl and whisk until thoroughly mixed. Add 2 1/2 Tbsp of whisked egg to the mixture and knead until dough is formed.



Experiment with Fillings!

Follow this simple recipe for fruit filling.

MAKING FRUIT FILLING FROM SCRATCH (MAKES 8):

1. In a bowl, combine ingredients: 1/2 Cup of Your Favorite Fruit Jelly, 1 Tbsp Corn Starch, 1 Tbsp Water
2. Microwave on high in intervals of 30 seconds, stirring after each, until filling thickens.
3. Let cool completely until ready to use.
4. Remember to use only 1 Scoop of filling per tart. Do not overfill.

