

FRONT

FUNSKOOL



CUPCAKE PARTY

FUN Dough

INSTRUCTIONS

Calling all little bakers to unleash their imagination! Mould pretend cupcake & cookie creations! Have fun frosting, making colourful decorations & much more.. Mould over 25 different shapes and designs with this kit!

CONTENTS

- Cupcake mould large 1 no.
- Rolling pin 1 no.
- Crinkler 1 no.
- Gift box mould 1 no.
- Cookie cutter 3 nos.
- Extruder 1 no. (3 parts - Handle, Body & Cap)
- Extruder nozzle 3 nos.
- Decoration tray mould 1 no.
- Fundough tubs (125g each) 4 nos.
- Fundough in pouch (50g) 1 no.

Making your cookies:

- Select one of the 3 cookie cutters - gingerbread man, car or flower.
- Take a suitable amount of dough and flatten it out using the rolling pin.
- Now press the chosen cutter on top of the flattened out dough to cut your required shape (Fig 1).
- Your cookies are now ready for decoration!
- Use the decoration tray, crinkler tool and extruder to decorate your creation.

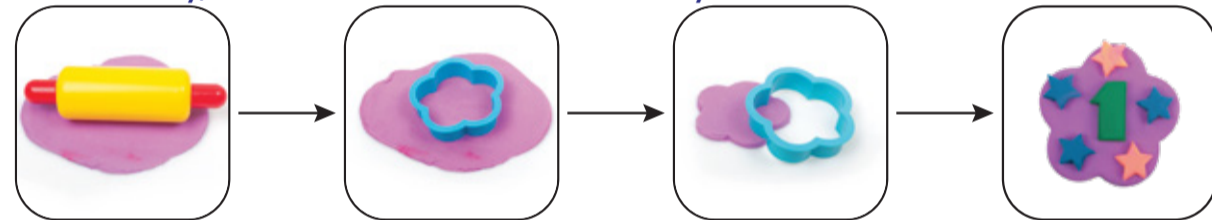


Fig 1.

Making your cupcakes:

- Place the base piece into the cupcake mould.
- Fill the cupcake mould with dough. For a short cupcake fill only half of the cupcake mould with dough. For a full cupcake, fill it with dough till the brim.
- To remove the dough cupcake from the mould, push the base piece with your finger from below to lift the dough cupcake from the mould (Fig 2). Then remove the base piece from the dough cupcake.
- Your cupcake is now ready for decoration!
- Use the decoration tray, crinkler tool and extruder to decorate your creation.

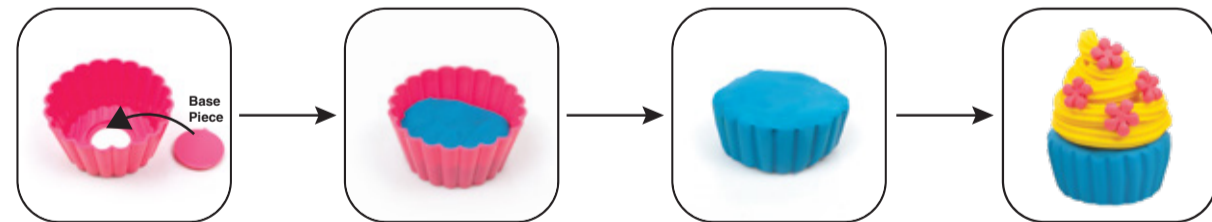


Fig 2.

Decorating your cookies and cupcakes:

• Using the Extruder & Extruder Nozzles

You will have 3 different extruder nozzles to choose from.

Fill the extruder opening with dough and insert the nozzle you want to use onto the extruder.

Screw the extruder handle to extrude dough in your selected shape (Fig 3). This can be used to frost you cupcake and cookies!

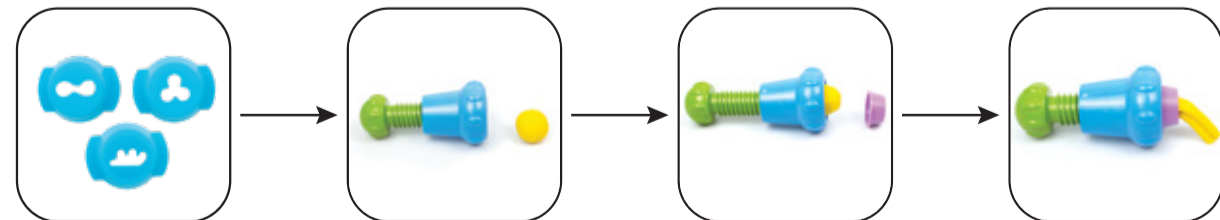


Fig 3.

BACK

• Using the Decoration tray mould

Make a ball of suitable sized dough. Place and press it evenly on the design mould you want to make. Remove (using the knife end of the crinkler tool) any excess dough from the outer edges of the chosen design mould. To remove the shaped dough from the mould, make another small ball of dough and press it gently against the moulded dough form and lift up (Fig 4). Voila, your design is ready! Use the same technique to create many more shapes and designs for decoration of your pretend cupcake and cookies!

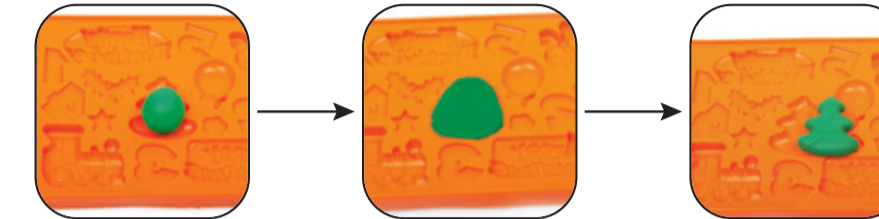


Fig 4.

• Using the Crinkler tool

Flatten the dough using the roller pin and run the crinkler over the flattened dough to create zig-zag patterns. The other end of the crinkler can be used as a dough knife to cut, shape and decorate with dough (Fig 5).



Fig 5.

• Using the Gift box mould

The closed gift box can be used as a prop for role-play. The inside of the gift box contains 2 moulds. Take sufficient quantity of dough and hand roll it into two smooth balls. Insert the dough balls into each half of the gift box mould and flatten the dough into the cavity such that the cavity is filled to the brim. Firmly close the mould till the two parts touch each other. Carefully, open the mould; remove the excess dough coming out of the cavity. Your formed shape will be stuck to one half of the mould (Fig 6).



Fig 6.

NOW YOU ARE ALL SET FOR A CUPCAKE PARTY!

