

# FRONT

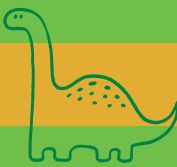
## Royal Icing

**INGREDIENTS**  
 3 tablespoons meringue powder  
 1lb box confectioners' sugar  
 6 tablespoons water  
 1 tablespoon vanilla extract  
 Food coloring (optional)

**TOOLS**  
 Measuring cups and spoons  
 Large mixing bowl  
 Electric or hand mixer  
 Spatula  
 Squeeze bottle or frosting bag

**INSTRUCTIONS**

- Combine all ingredients in a large mixing bowl and beat for 8 to 11 minutes on medium speed, until icing is firm.
- To adjust the consistency, add ½ teaspoon of water at a time.
- Divide icing into as many colors as you prefer. Add one drop of food coloring at a time and mix until desired color is achieved.
- Decorate cookies by using a spatula. For intricate designs, use a squeeze bottle or frosting bag. Wait for icing to set and harden before stacking (24 hours). Enjoy!



Handstand Kitchen  
Real Food Real Fun

# DINOSAUR

## Ultimate Baking Set

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## Dino Frosting


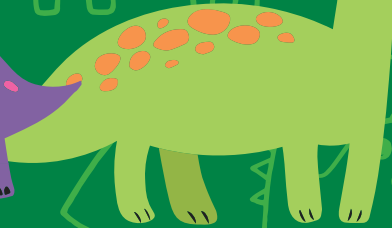
**INGREDIENTS**  
 1 cup (8 ounces) cream cheese, softened  
 8 tablespoons (1/2 cup) butter, softened  
 2½ cups confectioners' sugar  
 2 teaspoons vanilla extract  
 Food coloring

**TOOLS**  
 Measuring cups and spoons  
 Large mixing bowl  
 Small bowls  
 Electric or hand mixer  
 Spatula  
 Frosting bag with tip

**INSTRUCTIONS**

- Combine the cream cheese and butter in a large mixing bowl using the mixer on medium speed for about one minute, until smooth.
- Add the confectioners' sugar and vanilla extract. Continue to beat for one minute, until icing is fluffy.
- Divide icing into as many colors as you prefer in small bowls. Add one drop of food coloring at a time and mix until desired color is achieved.
- Transfer the frosting into the frosting bags and squeeze onto the cooled cake. Use the different frosting colors to bring your dinosaur to life. Enjoy!

# RECIPES

# BACK

## Dino Cake

**INGREDIENTS**  
 1½ cups all-purpose flour  
 1¼ teaspoons baking powder  
 ¼ teaspoon salt  
 ½ cup milk  
 2 eggs  
 ½ cup butter, softened  
 2 tablespoons melted butter to grease the mold  
 1 cup sugar  
 2 teaspoons vanilla extract

**TOOLS**  
 Measuring cups and spoons  
 1 medium mixing bowl  
 2 large mixing bowls  
 Electric or hand mixer  
 Spatula  
 Mixing spoon  
 Pastry brush  
 Cookie sheet  
 Cake mold or cupcake mold

**INSTRUCTIONS**

- Preheat oven to 350°F.
- Thoroughly grease the cake mold with butter using a pastry brush and place it on a cookie sheet.
- In a medium bowl stir together flour, baking powder and salt. Set aside.
- In the large mixing bowl use the mixer to beat together butter and sugar.
- Beat in the eggs, then add the vanilla.
- Once combined, alternate between adding the dry ingredients and milk.
- Slowly pour batter into cake mold, filling about two-thirds full.
- Bake cupcakes for 20 to 25 minutes until cake springs back when lightly touched. Allow to cool to room temperature in the mold before removing.
- Once cooled, carefully turn the cake over to remove from mold. Decorate with Dino Frosting!

## Dino Sugar Cookies

**INGREDIENTS**  
 1½ cups butter, softened  
 2½ cups white sugar  
 4 eggs  
 5 cups all purpose flour  
 2 teaspoons vanilla extract  
 2 teaspoons baking powder  
 1 teaspoon salt

**TOOLS**  
 Measuring cups and spoons  
 2 large mixing bowls  
 Electric or hand mixer  
 Sifter  
 Cookie sheet  
 Cookie cutters  
 Cutting board  
 Parchment paper or aluminum foil

**INSTRUCTIONS**

- Preheat oven to 400°F. Line a cookie sheet with parchment paper or foil, set aside.
- Combine the softened butter and sugar into a large mixing bowl. Cream using an electric or hand mixer on medium speed until smooth. Beat in eggs, one at a time, followed by vanilla. Set aside.
- In a separate bowl, sift together the flour, baking powder and salt.
- Slowly add the dry ingredients into the wet ones, until fully combined. Cover and chill for at least an hour in the refrigerator.
- When the dough is ready, lightly dust a cutting board with flour. Section off the dough and roll to ¼ inch thick on the board. Use cookie cutters to shape the dough and place them an inch apart on the lined cookie sheet.
- Bake for 6 to 8 minutes, until the edges are light, golden brown. Let them cool and then decorate with royal icing or frosting.

Food grade silicone is safe to use in the freezer, microwave and oven. Temperature range: -104° to 460° (-40° to 240°)