

Happy kitchen **TAIYAKI&DANGO-Making kit**  
 知育菓子 豊かな創造力育む  
 ハッピーキッチン たいやき&おだんご

Only need water to make it!

**For parents:**

Due to age limitations, please help make this along with small children.

We use only all natural colorings and no preservatives. We only use safety-guaranteed ingredients.

保存料  
合成着色料  
ゼロ

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**How to Make TAIYAKI&DANGO**

**1 Use scissors to cut off a tray!**



Wipe the dirty spoon with facial tissue!

Open a bag and take out all contents. The bag will be the "small plate sheet!" Make a snack on them.

Read through the instructions before beginning to make the TAIYAKI & DANGO.

Please be careful about where to put the Taiyaki mold.



For microwave without a turntable. Place in the middle.

For microwave with a turntable. Place on the edge.

**Kit Contents**

Tray	Spoon	pick	Cup
strawberry jelly mix	rice cake mix	taiyaki mix	
chocolate cream mix	mitarashi sauce mix	ramune mix	

**2 Make a strawberry jelly**



**3 Make rice cakes**



Pour water up to the line on the side of the tray! Put the "rice cake mix," mix it well pushing it with a spoon. When combined, take out all on the "small plate sheet." Press and knead it about 30 times in your hand. When rice cake is made, divide it in half.

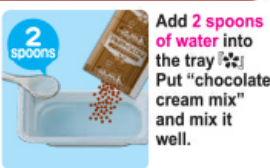
**4 Make a taiyaki**



Add 4 spoons of water into the tray! Put the "taiyaki mix," mix it until no lumps of flour are left, and put the dough up to the line in the right and the left taiyaki molds. Tap the flat part of the tray's bottom 10 times to remove air to spread the dough over the mold. Microwave this. After microwave cooking, cool it.

Guidelines for heating time based on microwave oven wattage  
**500W About 40 sec.**  
**600W About 30 sec.**  
 The heating time will vary depending on the oven model and heating conditions, so please make the proper adjustments.

**5 Make chocolate cream**



**6 Now, put a finish!**



**2 Taiyaki**  
 Slowly peel off taiyaki around the mold and push the back of the mold to take taiyaki. If you cannot take it out smoothly, use a pick! Put chocolate cream between the two crust parts of taiyaki.  
 You did it!



**3 Mitarashi dango**  
 Add 2 spoons of water into the right taiyaki mold. Put the "mitarashi sauce mix" there and mix it. Put dango into a pick. Turn dango on the mold and use a spoon to coat with the sauce.  
 You did it!



**4 Ramune**  
 Add water up to 1 cm below the top of the cup. Put and mix the "ramune mix" well.  
 Chew well when eating bit by bit!

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Make sure to wash your hands first!



Please do not use mineral water which has high levels of calcium (hard water), because it might be unable to mix well with the powders.

Allergen indication based on the Japanese regulations

Milk, egg, wheat, soybeans