Happy kitchen
TAIYAKI & DANGO-Making kit

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.

Go to website to have more fun! http://www.nerune.jp/

How to Make TAIYAKI & DANGO

1. Use scissors to cut off a tray!
   - Taïyaki mold
   - Tray
   - Spoon pick

2. Make a strawberry jelly
   - Add a spoon of water into a strawberry mold. Put the "strawberry jelly mix" and mix with a pick well.
   - Wait 10 minutes and the jelly is set.

3. Make rice cakes
   - Pour water up to the line on the side of the tray. Put the "rice cake mix" and 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 and put the "taiyaki mix" and mix it until no lumps of flour are left, and put the dough up to the line in the right and the left taiyaki mold.
   - 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.

5. Make chocolate cream
   - Add 2 spoons of water into the tray and put "chocolate cream mix" and mix it well.

6. Now, put a finish!
   - Strawberry daifuku
     - Place a half spoon of chocolate cream in the middle of rice cake. Use a pick to release strawberry jelly from the mold and place the jelly on the chocolate cream.
     - You did it!
   - Taïyaki
     - Slowly peel off taïyaki around the mold and push the back of the mold to take taïyaki.
     - If you cannot take it out smoothly, use a pick! Put chocolate cream between the two crusts parts of taïyaki.
     - You did it!

Kit Contents

Tray
Spoon pick
Cup
Strawberry jelly mix
Rice cake mix
Taïyaki mix
Chocolate cream mix
Mitarashi sauce mix
Takoyaki mix

Guidelines for heating time based on microwave oven wattage
500W About 40 sec.
600W About 30 sec.

Ramune
Add water up to 1 cm below the top of the cup. Put and mix the "ramune mix" well.

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.

Kracie Foods, Ltd.