

クラシエ
豊かな創造力育む
知育菓子
Popin' Cookin' Japanese MATSURI Food-Making Kit

たのしいおまつり屋さん



Flavor

Candy apple: Apple flavor
French fries: Pineapple flavor
Corn: Grape flavor
Chocolate bananas: Banana flavor

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

けんきゅうしつ
Go to website to have more fun! <http://www.nerune.jp/>

Recipe

- Wipe the table clean and wash your hands before you start.
- Prepare a glass of water.
- Read through the directions before you start!

Kit contents

りんごあめ
のものと
Candy/apple
mix

ポテトのものと
French fries
mix

とうもろこし
のものと
Corn mix

つぶつぶ
のものと
Grains

バナナ
のものと
Banana mix

チョコソース
のものと
Chocolate
sauce mix

Topping

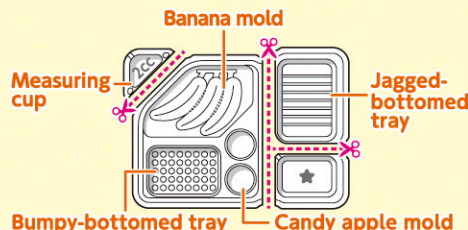
5 toothpicks

Spoon

Tray

Open the sack and remove all the contents. Spread the bag flat and prepare the MATSURI sheet. Enjoy making MATSURI food candies on the sheet!

1 Cut apart the three trays with scissors.



2 Make candy apples!

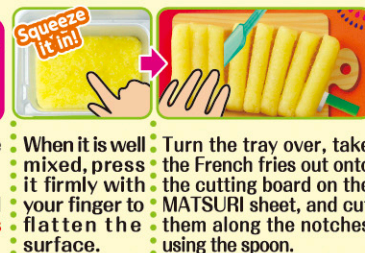
Pour 2 cups of water from the measuring cup into the tray marked with ☆. Add the candy apple mix and mix it 30 times with a spoon. Pour the mixture into the candy apple mold immediately after you finish mixing.

※ Wait for 10 minutes until the candy sets.

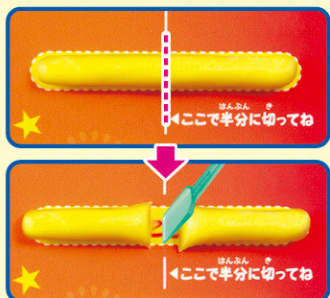


3 Make French fries!

Pour 1 cup of water from the measuring cup into the tray marked with ☆. Add the French fries mix and mix it well until the powder is completely dissolved.



4 Make corn!



Take out the corn mix and roll it with your hand until the corn stretches as long as the corn size marked on the MATSURI sheet. When it stretches, cut the corn in the middle using the spoon.



Add about half of the bag of grains into the bumpy-bottomed tray. Make sure that the grains spread all over the bottom of the tray by slightly tilting the tray.

※ If they do not cover the whole bottom, add more grains.



Roll the corn on the bumpy-bottomed tray by pressing it tightly so that the grains stick to the corn.

※ You can make nice-looking corn by rolling it from one end of the tray to the other.

After making one, add the rest of the grains to the tray to make another corn candy by following the same instructions.

5 Make chocolate bananas!

① Banana
Pour 2 cups of water from the measuring cup into the jagged-bottomed tray. Add the banana mix and mix it well. When the mixture sets, take it out and knead it 10 times with your hand. Put it in the banana mold, press it tightly with your fingers, and leave it on the side.

② Chocolate sauce
Pour 1 cup of water from the measuring cup into the jagged-bottomed tray. Add the chocolate sauce mix and mix it well. Press the back of the banana mold to take out the banana candy and divide it into 3 pieces.

Be careful with the toothpicks as they have a sharp tip.

Open here!

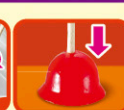
Skewer the banana with a toothpick and top it with the chocolate sauce using a spoon. Put the banana candies on the MATSURI sheet and add the toppings, and the banana candies are ready to go!

※ Make 3 banana candies!



Now, your MATSURI stall is open!

Make a case for the French fries from the MATSURI sheet and put the French fries inside. Remove the candy apple from the mold using the toothpick in a circular motion. As shown in the illustration, put the toothpick into the candy apple from the round side. Display the candies on the MATSURI sheet, and now your stall is ready to open!



Kracie Foods, Ltd.

! 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.