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TUNES
PRODUCT

Tasmanian Devil

Pan takes any 2-layer cake mix. Suggested tips, colors and instructions on back.
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Baking & Decorating Instructions for Tasmanian Devil Cake



To Bake Cake: Preheat oven to 350°F or temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of the pan completely using a pastry brush and solid vegetable shortening (don't use butter, margarine or liquid vegetable oil). Spread the shortening so that all indentations are covered. Sprinkle about 2 tablespoons flour inside pan and shake so that flour covers all greased surfaces. Turn pan upside down and tap lightly to remove excess flour. If any shiny spots remain, touch up with more shortening in place of solid shortening and flour).
Make one 2-layer cake according to package or recipe directions; pour into pan. Bake cake on middle rack of 350°F oven 30-40 minutes or until cake tests done according to recipe directions. Remove cake from oven and cool on cake rack for 10 minutes. So cake sits level and to prevent cracking, while still in pan, carefully slice off raised center portion. To unmold from pan, place cooling rack against cake and turn both cake rack and pan over and hold a cake board against cake and turn both cake and rack over. Lift off rack. Hold another board against bottom of cake and turn cake over. Be sure to hold cake, rack and boards close together while turning to prevent cake from cracking.



Making Buttercream Icing:
The thick but creamy texture of this flavorful icing makes it ideal for decorating. For best results, keep icing bowl in refrigerator when not in use. It can be refrigerated in an airtight container for up to 2 weeks. Rewhip before using. YIELD: 3 cups.
1/2 cup solid vegetable shortening
1/2 cup butter or margarine
1 teaspoon Wilton Clear Vanilla Extract

Decorating With Wilton Icing:

Wilton Frosting Mix: You will need 2-3 packages of our Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. If you're using another type of frosting mix, you will need three 15.4 oz. packages of the creamy vanilla type that will frost two 8 in. or 9 in. layers. For each package of frosting mix, use four less teaspoons water than package directs. Each package makes about 1 3/4 cups icing. Do not refrigerate icing before decorating. Cake may be refrigerated after it is iced.

DECORATING TECHNIQUES

Wilton Ready-to-Use Decorator's Icing: You will need approximately 2-3 cans of our delicious white icing. Each 16.5 oz. can holds about 2 cups. It's ideal for all your decorating needs—frosting, decorating and flour making.

Coloring Your Icing
Wilton Icing Colors are best for decorating because they are concentrated and give the deepest colors. Use a toothpick to swirl color into icing, then mix well. Add color gradually until you get the icing color you desire.

To Ice Smooth

With spatula, place icing on cake. Spread icing over area to be covered, running spatula lightly over the icing in the same directions.

To Outline & Pipe-In

Use tip 3. Hold bag at 45° angle. Touch tip to cake. Raise tip slightly and as you squeeze, glide tip along surface. To end outline, stop squeezing, touch tip to cake and pull away. To Pipe-In: Use tip 3. Squeeze out icing down with finger dipped in cornstarch.



To Make Stars
Use tip 16. Hold bag straight up and down (see illustration) with tip 1/8 in. above surface. Squeeze until a star is formed, then stop pressure and pull tip away. Your stars will be neatly formed only if you stop squeezing before you pull tip away.



1. With thinned orange icing, ice sides and top background smooth.
2. Outline body and facial features with tip 3 black icing.
3. Use tip 3 to pipe in peach ears (smooth with finger dipped in cornstarch).
5. Fill in nose and eyes with tip 3 black dots.

Decorate in numerical order.



To Make Shells
Use tip 21. Hold decorating bag at a 45° angle slightly above surface with end of bag pointing towards you. Squeeze until icing builds up and fans out into a base as you lift the tip slightly. Relax pressure as you lower tip until it touches surface. Stop pressure and pull tip away without lifting tip off surface to draw shell to a point.

To Make Dots
Use tip 3. Hold decorating bag straight up and down with tip 1/8 in. above surface. Squeeze to form dot. Keep tip in icing until dot is the desired size. Stop pressure and pull tip away.

4. Use tip 3 and white icing to pipe in whites of eyes (smooth with finger dipped in cornstarch).
6. Cover muzzle and stomach area with tip 16 light brown stars.

