



Western Boot



Hot Stomper



Adobe Kicker



In-Line Skater

Pan takes one 2-layer cake mix. Suggested tips, colors and instructions included.



Western Boo

Any direction you head — North, South, East, or West, Western Boot Pan starts a stampede of fun and celebration. Use it for birthdays, theme parties, country line dances, and more. Decorating is fun and easy with Wilton! Choose from our large assortment of cake decorating accessories — bags, tips, icing colors, icing mixes and more!

For more decorating ideas and quality products, see the current Wilton Yearbook of Cake Decorating.

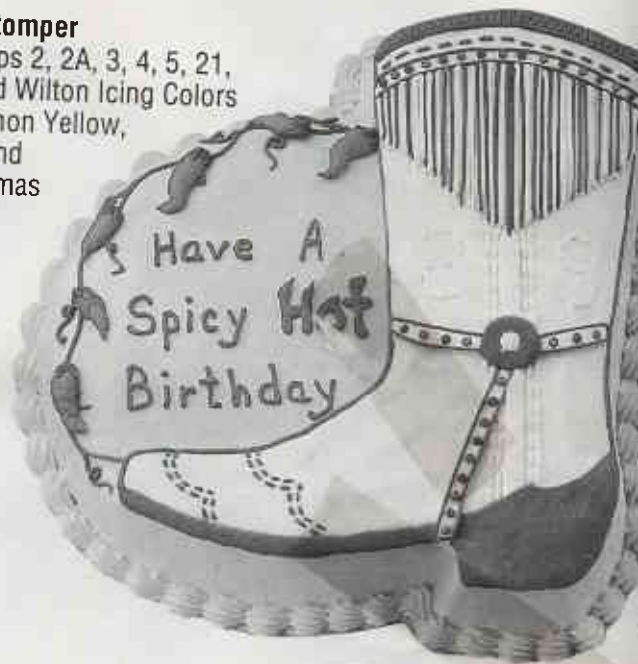
Western Boot (Feature)

Use tips 3, 16 and Wilton Icing Colors in Brown, Terra Cotta, Golden Yellow, Kelly Green and Teal.



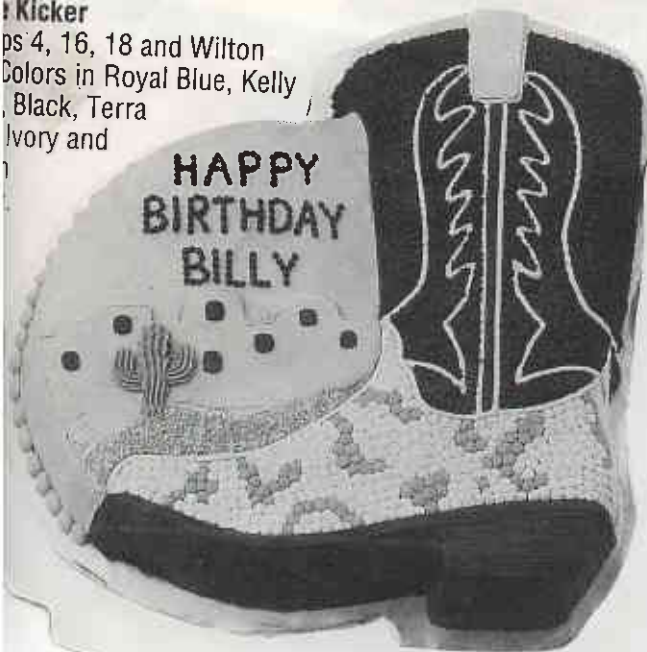
Hot Stomper

Use tips 2, 2A, 3, 4, 5, 21, 47 and Wilton Icing Colors in Lemon Yellow, Teal and Christmas Red.



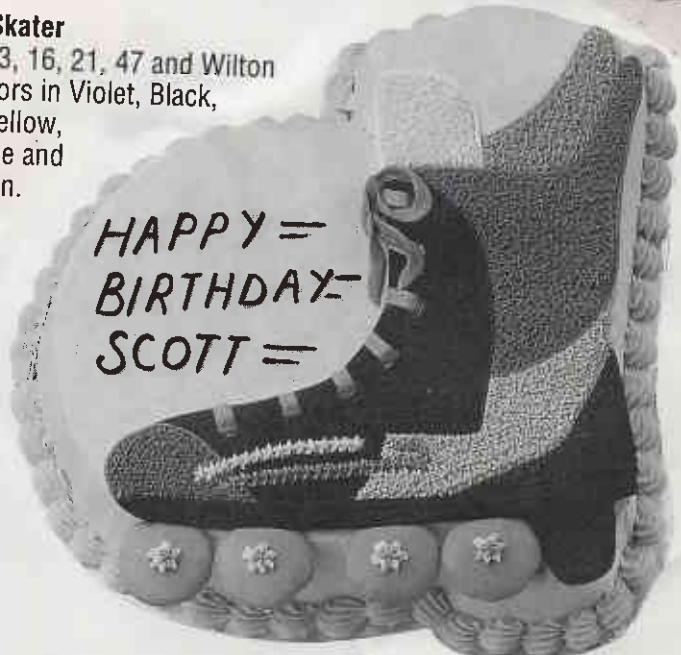
Kicker

Use tips 4, 16, 18 and Wilton Icing Colors in Royal Blue, Kelly Black, Terra Ivory and



In-Line Skater

Use tips 3, 16, 21, 47 and Wilton Icing Colors in Violet, Black, Lemon Yellow, Royal Blue and Leaf Green.



Made in Indonesia

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To Decorate Adobe Kicker

You will need Wilton Icing Colors in Royal Blue, Kelly Green, Black, Terra Cotta, Ivory and Golden Yellow; tips 3, 4, 16, 18; granulated brown sugar.

Make 3 1/2 cups buttercream icing:

- Tint 1/2 cup blue (thin with 1/2 teaspoon light corn syrup).
- Tint 1/4 cup green.
- Tint 1 1/2 cups black (thin 1/4 cup with 1/2 teaspoon light corn syrup).
- Tint 1/4 cup grey.
- Tint 1/4 cup terra cotta.
- Tint 3/4 cup yellow (combine Ivory and Golden Yellow to produce yellow shade shown).

Tip 3 yellow pipe-in

Tip 4 black pipe-in

Tip 3 yellow outlines

Tip 16 black stars

Tip 3 black dots

Tip 4 piped terra cotta dwelling, smooth with finger, dipped in cornstarch

Tip 4 black pipe-in windows, flatten with finger, dipped in cornstarch

Tip 18 green elongated shell cactus

Tip 4 blue bead border

Tip 3 yellow pipe-in, covered with granulated brown sugar

Background and sides iced smooth in thinned blue

Iced smooth in black

Score heel with edge of spatula

Tip 3 yellow dots

Tip 3 grey dots



Instructions for Baking & Decorating Western Boot Cakes

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU BEGIN.
IN ADDITION, to decorate cakes you will need:

- Wilton Decorating Bags and Couplers or parchment paper triangles.
- Tips 3, 16 (alternate designs also use 2, 2A, 4, 5, 18, 21, 47).
- Wilton Icing Colors in Brown, Terra Cotta, Golden Yellow, Kelly Green and Teal (alternate designs also use Royal Blue, Black, Ivory, Lemon Yellow, Leaf Green, Violet, Christmas Red).
- 4 in. Lollipop Sticks and vanilla wafer cookies for In-Line Skater design.
- Cake Board, Fancy-Foil Wrap.
- One 2-layer cake mix or ingredients for favorite layer cake recipe.
- Buttercream Icing (recipe inside).

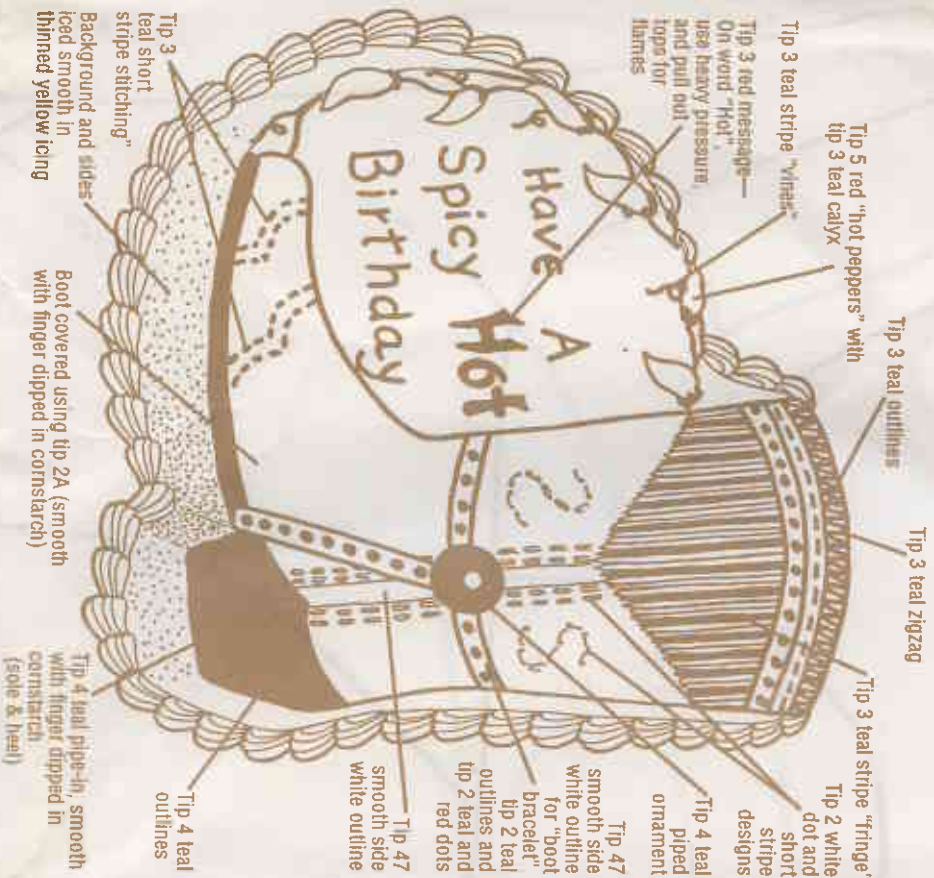


To Decorate Hot Stomper

You will need Wilton Icing Colors in Lemon Yellow, Teal and Christmas Red, tips 2, 2A, 3, 4, 5, 21, 47.

Make 4 cups buttercream icing:

- Tint 1 cup yellow (thin 1/2 cup with 1/4 teaspoon light corn syrup).
- Tint 1 1/4 cup teal.
- Tint 1/4 cup red.
- Reserve 1 1/2 cups white (thin with 1 teaspoon light corn syrup).



- Tip 3 teal stripe "with" tip 3 teal calyx
- Tip 3 teal zigzag
- Tip 3 teal stripe "fringe"
- Tip 2 white dot and short stripe designs
- Tip 4 teal piped ornament
- Tip 47 smooth side white outline for "boot bracelet"
- Tip 2 teal outlines and red dots
- Tip 47 smooth side white outline
- Tip 4 teal outlines
- Tip 4 teal pipe-in, smooth with finger dipped in cornstarch (sole & heel)
- Tip 3 teal stripe stitching
- Background and sides iced smooth in thinned yellow icing
- Boot covered using tip 2A (smooth with finger dipped in cornstarch)

To Decorate In-Line Skater

You will need Wilton Icing Colors in Violet, Black, Lemon Yellow, Royal Blue, Leaf Green, tips 3, 16, 21, 47, 4 in. Lollipop Sticks, vanilla water cookies. See pattern on other side.

Make 3 1/2 cups buttercream icing:

- Tint 3/4 cup violet (thin 1/2 cup to pouring consistency to cover cookies).
- Tint 1/2 cup black.
- Tint 1/4 cup grey.
- Tint 1/4 cup yellow.
- Tint 1/2 cup blue.
- Tint 1 cup lt. blue (thin 1/2 cup with 1/4 teaspoon light corn syrup).
- Tint 1/4 cup green.

For "wheels": Place vanilla cookie wafers on rack over cookie sheet. Pour thinned violet icing over cookies to cover; let dry completely. Position on decorated cake, using lollipop sticks pushed into cake sides to hold cookies in position.



- Tip 3 black message
- Tip 47 smooth side violet stripe laces and bow
- Tip 3 yellow stars
- Tip 3 green outlines
- Tip 16 green stars
- Tip 3 blue outlines
- Tip 3 blue stars
- Tip 16 blue stars
- Tip 16 grey stars
- Tip 3 white outlines
- Tip 3 white outlines
- Tip 3 black outlines
- Tip 16 black stars
- Tip 16 yellow stars overpiped with tip 16
- Prepared "wheels"
- Background and sides iced smooth in thinned light blue
- Tip 21 lt. blue small border

