



THE FLINTSTONES

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



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Baking & Decorating Instructions for the Fred Flintstone® Cake

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. Re-whip before using.

1/2 cup solid vegetable shortening
1/2 cup butter or margarine
1 tsp. vanilla extract
4 cups (1 lb.) sifted confectioner's sugar
2 tbsps. milk

Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy. **YIELD:** 3 cups.

Decorating with Wilton Icing

Wilton Frosting Mix: Excellent for tinting any shade required. 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 of water than package directs. Each package makes about 1 1/2 cups icing. Do not refrigerate icing before decorating. Cake may be refrigerated after it is iced.

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 of your decorating needs—frosting, decorating and flower making.

Coloring Your Icing

Coloring Your 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 Bake Cake:
Preheat oven to 350° or temperature per recipe directions. Your cake will unmold easily, without sticking, when you grease the inside of the pan completely using a pastry brush and solid vegetable shortening (A) or vegetable oil pan spray (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.

Make one 2-layer cake according to package or recipe directions; pour into pan. Bake cake on middle rack of 350° 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. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake.

To transfer cake to serving plate, hold a cake board against cake and turn both cake and rack over. (B) 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.

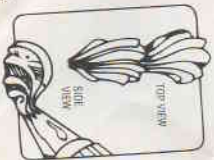


DECORATING TECH.

To Make Shells

Use tip 21. Hold decorator slightly above surface with fans out into a base as you lift up. Relax pressure as you lower tip until it touches surface. Stop pressure and pull away without lifting tip off surface to draw shell to a point.

Note: Right-handed decorators work from left to right; left-handers decorate from right to left, except when printing or writing.



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 direction.

To Outline & Pipe-In

Use tip 3. Hold bag at 45° angle. Touch tip to cake. Raise tip slightly and as you squeeze, guide along surface. To end outline, stop squeezing, touch tip to cake and pull away.



To Pipe-In: Use tip 3. Squeeze out rows of lines to fill area. Pat icing down with finger, dipped in cornstarch or smooth with dampened art brush.

To Make Stars

Use tip 16. Hold bag straight up and down (see illustration) with tip 1/4 in.



To Make Pull-Out Stars
Use tip 16. Hold decorating bag at 45° angle to practice surface or cake. As you squeeze out icing, pull tip up and away from surface. When icing strand is long enough, stop pressure and pull decorating tip away. Repeat procedure working across cake top then down cake side. Remember to keep icing stars close together so no cake shows.