

Wilton PARTY PAN

Easy-to-follow baking
& decorating
instructions
under this label

Design shown
uses tubes 3,
18 and Wilton
Paste Food Color
in Sky Blue.

R2-D2™



BAKE AND DECORATE AN

R2-D2 Cake

featuring a STAR WARS™
character as seen in

PAN TAKES A 2-LAYER
CAKE MIX

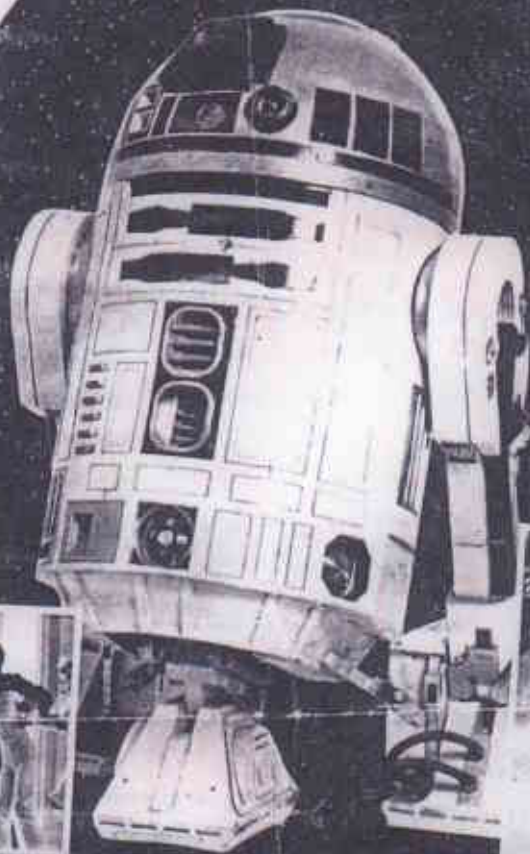


STAR WARS™
**THE EMPIRE
STRIKES BACK**

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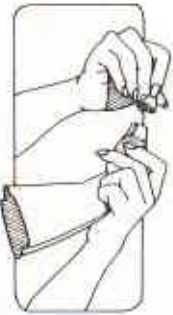
R2-D2™



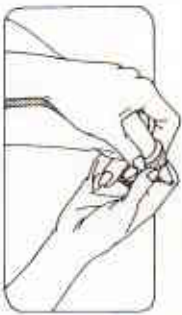
Everyone loves irreplaceable Artoo-
Detoo. He's the famous barrel-shaped
droid that functions as a sophisticated
computer-repair robot. R2
communicates through beeps,
whistles and lots of all types which
his protocol-droid sidekick, C-3PO
interprets for their human
companions. Kids, teens and adults
are charmed by R2-D2's human-like
qualities and loyalty to his friends.
Luke Skywalker, Princess Leia,
Han Solo and Chewbacca.



4. Using Your Decorating Bag and Coupler



The decorating bag is the container that holds your decorator icing and the coupler is a 2 piece insert for the decorating bag which holds your decorating tips in place and allows you to change tips on the same decorating bag. The correct procedure for preparing and fitting the decorating bag is necessary for the icing to flow smoothly out of the tip. In the steps below you'll see just how to get your decorating bag, coupler and tip ready.



STEP 1: Unscrew the ring from the coupler and drop the coupler into the decorating bag, narrow end down. Push it as far down into the bag as possible, until just a small portion of the bag extends over the coupler.



STEP 2: Place a decorating tip over the coupler and screw the coupler ring over the tip to secure it in place. Note: Since the bag partially covers the coupler, the ring will screw on in place right over the bag. *Do not cut tip off bag.*

STEP 3: With the coupler and decorating tip in place, cuff the open end of the bag over your hand and with a spatula, scoop in the icing to the 1/2-cup line printed on the bag.

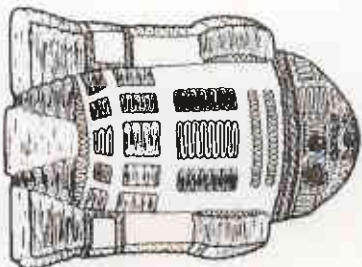


STEP 4: Now twist close the end of the bag, forcing the icing down into the bag and decorating tip. Hold this twist between the thumb and forefinger and, as you apply pressure, the icing will flow down and out of the decorating tip. A degreaser makes clean-up easier.



Wilton[®] Complete Instructions for Baking & Decorating

STAR WARS R2-D2[™] CAKE



INCLUDED WITH YOUR KIT:

- One heavy, aluminum foil R2-D2 cake pan
 - One washable, reusable 9" vinyl decorating bag
 - Two plastic decorating tips: no 5 3 and 16
 - One coupler for changing decorating tips
 - 1 packet of blue icing color
- YOU WILL ALSO NEED:**
- A 2-layer cake mix or your favorite layer cake recipe
 - 3 1/2 cups buttercream icing (see recipe inside) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
 - Spatula
 - Whole maraschino cherries

Please read baking & decorating instructions (numbers 1 through 8) before you start.

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To Decorate Your R2-D2 Cake!

To decorate the R2-D2 cake as shown, you will need to mix the following amounts of colored icing. We suggest you make all the colored icings at one time while the cake is cooling. Refrigerate colored icings in covered containers until you're ready to use them.

To decorate the R2-D2 cake as shown on the package front (use package as a color guide when decorating):

Make 3 1/2 cups icings -

- Tint 1 cup icing light blue (Add 1 drop of blue color)
- Tint 1/2 cup icing medium blue (Add 4-5 drops blue color)
- Tint 1/2 cup icing dark blue (Add at least 10 drops color)
- Reserve 1 1/2 cups white icing.

WITH DARK BLUE ICING

- Use tip #3 and outlining technique to outline all pan indentations on cake top and sides.
- Use tip #3 and zigzag technique to fill in control panel details on head, shoulder, joints and body.

WITH MEDIUM BLUE ICING

- Use tip #16 and zigzag technique to fill in control panel details on head, body and to cover "feet".

WITH LIGHT BLUE ICING

- Use tip #16 and zigzag technique to fill in control panel details on body.
- Use tip #16 and star-making technique to cover head and wrist joints.

WITH WHITE ICING

- Use tip #16 and star-making technique to cover arms, body and center "eye".
 - Use tip #16 and zigzag technique to cover shoulders, hands and mid-section base.
- Attach maraschino cherry halves to head to resemble lights.

