



Stock No. 2105-1317

Includes plastic faceplate!



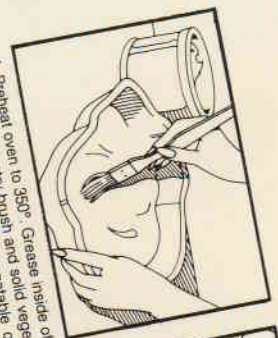
- What a great cake for your next birthday party, picnic or after-game celebration! Faceplate makes it so easy!
- Pan takes one 2-layer cake mix.
- Baking and decorating instructions for both designs are on back of this label.
- Designs shown use tips 3 and 16 and Wilton Paste Icing Colors in Orange, Brown and Golden Yellow.

Aluminum pan manufactured in Korea.
Plastic faceplate made in Hong Kong.

- You Will Need . . .**
- Wilton Decorating Bag and Coupler or parchment paper triangles
 - Tips 3 and 16
 - 2-layer cake mix or ingredients to make your favorite layer cake

- 4 cups buttercream icing (recipe in this booklet) or 2 packages of Wilton Creamy White Icing Mix or 3 packages of creamy vanilla-type frosting mix (15.4 oz. box), Orange, Brown and Golden
- Wilton Paste Icing Colors in Orange, Brown and Golden Yellow.

Baking Instructions



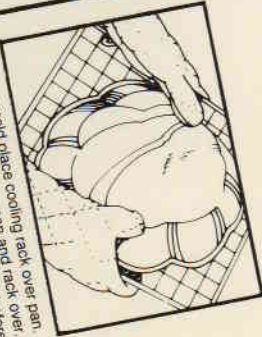
1. Preheat oven to 350°. Grease inside of pan using a pastry brush and solid vegetable shortening or use a vegetable oil spray. (Do not use butter, lard, margarine or liquid vegetable oil.) Inside with flour pan spray. Flour covers all surfaces. Turn pan upside down and tap lightly to remove excess flour.



2. Prepare one 2-layer cake mix according to package directions or use your favorite scratch recipe. Pour batter into pan and spread with a spatula until even.



3. Bake on middle of rack of preheated oven for 30-40 minutes. Remove from oven and cool on rack 10 minutes. While cake is still in the pan, slice off raised center portion of cake with a serrated knife.



4. To unmold place cooling rack over pan, with both hands, turn pan and rack over. Lift pan off. Let cool about 1 hour before decorating. Brush loose crumbs off before transfer to serving plate before decorating.

Decorating With Frosting Mixes

To ice and decorate cake, you will need 2 packages of WILTON ICING MIX. (If you use another brand of frosting mix, you will need three 15.4 oz. packages. Use 4 less teaspoons needed for best decorating results. A package of mix will yield about 1 1/2 cups.)

Coloring Your Icing

Colors are best for decorating because they are concentrated and give the deepest color. Always add colors gradually, mixing well each time, until you achieve desired color. To add paste icing colors, dip toothpick into color, then swirl into icing. Mix well with small spatula. Use a clean toothpick to add color each time. When directions specify brown icing, you may substitute chocolate icing. Add six Tablespoons unsweetened cocoa powder, or two one-ounce squares of unsweetened chocolate (melted) and an additional Tablespoon of milk to each 1 1/2 cups white icing. Mix until well blended.

Making Buttercream Icing

The thick creamy texture of this flavorful icing makes it ideal for decorating. It can be refrigerated in an airtight container for up to 2 weeks. Rewhip before using. Makes 2 cups. (Make two recipes). Recipe may be doubled to make 4 cups, if a large or heavy duty mixer is used.

- 3 cups sifted confectioners sugar
- 1/2 cup solid vegetable shortening or margarine
- 1/4 cup butter (There are 4 cups in a pound)
- 1/4 teaspoon vanilla
- 2 Tablespoons milk

IN A LARGE MIXING BOWL: 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 the sugar has been mixed in, icing will appear dry. Add milk and beat at high speed until light and fluffy. For best results, keep icing bowl in refrigerator when not in use.

Decorating Techniques

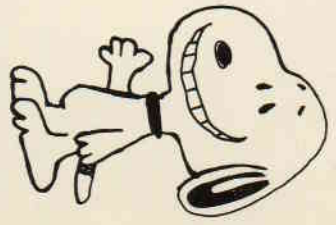
Prepare decorating bag with tip and fill with white icing. Practice these decorating techniques on the back of a cookie sheet before you decorate your cake. Icing can be scraped off, rewhipped and used for decorating.

To Make Stars

Hold bag straight up with tip 1/8 in.

To Make Zigzags

Use tip 3. Hold bag at a 45° angle with tip lightly touching surface. As you squeeze out icing, move steadily, even, pressure, and in a side-to-side motion. To





Decorating Techniques

Prepare decorating bag with tip and fill with white icing. Practice these decorating techniques on the back of a cookie sheet before you decorate your cake. Icing can be scraped off, rewhipped and used for decorating.

To Outline

Use tip 3. Hold bag at a 45° angle and touch tip to surface. Raise tip slightly and continue to squeeze. The icing will flow out of the tip while you direct it along the surface. To end outline, stop squeezing, touch tip to surface and pull tip away.



To Make Stars

Use tip 16. Hold bag straight up and down to surface. With tip 1/8 in. above surface, squeeze until a star is formed. Stop pressure and pull tip away.



To Make Zigzags

Use tip 3. Hold bag at a 45° angle with tip lightly touching surface. As you squeeze out icing with a steady, even pressure, move hand in a side-to-side motion. To end zigzag, stop pressure and pull tip away.



Icing Smooth

With a spatula, place icing on cake. Spread icing over area to be covered. For a smooth effect, run spatula lightly over the icing in the same direction blending it in for an even look.

To Decorate . . .

Prepare tinted icings: 1/2 cup orange, 1/2 cup light brown, 1/2 cup brown, 1/4 cup flestone and 2 1/4 cup white.

For Baseball Player

Ice sides and faceplate area smooth. Outline features with tip 3. Add tip 3 zigzag to hat bill and shirt stripe. Cover shirt, hat, hands, ball and background with tip 16 stars. Add tip 16 star border. Finish with tip 3 message. Position faceplate and serve.

For Football Player

Use toothpick to mark football, hand and fingers (ice lightly with thinned icing for easier marking). Decorate as described above.