



Wilton[®]

Complete Instructions for Baking & Decorating

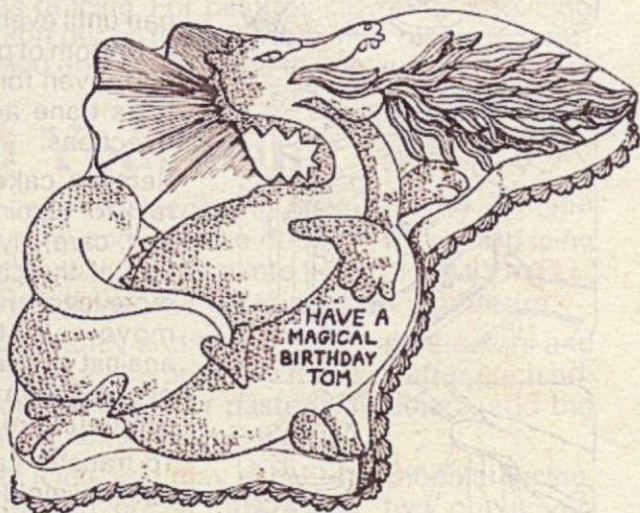
Mystical Dragon



PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

TO BAKE AND DECORATE THIS CAKE
you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tips 3 and 16 (alternate designs also use tips 7, 12, 18, 190 and 225)
- 2-layer cake mix or ingredients to make your favorite layer cake recipe
- 4 cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Wilton Paste Icing Colors in Brown, Leaf Green, Lemon Yellow, Golden Yellow and Orange (alternate designs also use Violet, Pink and White-White).





To Decorate Mystical Dragon Cake

WITH THINNED BROWN ICING

- Use spatula to ice cake sides and background area on cake top with thinned brown icing.

WITH BROWN ICING

- Use tip 3 and "To Outline" directions to outline dragon's body and features.
- Use tip 16 and "To Make Shells" directions to add shell border around edge of cake.
- Use tip 16 and "To Make Stars" directions to add stars to background area on cake top.

WITH WHITE ICING

- Use tip 3 and "To Fill-In" directions to fill-in dragon's eye and teeth.

WITH LIME ICING

- Use tip 16 and "To Make Stars" directions to cover dragon's back, tail, hands and head.

WITH ORANGE ICING

- Use tip 16 and "To Make Stars" directions to cover dragon's scales and tip of tail.
- Use tip 16 and "To Make Stripes" directions to make dragon's flaming breath.
- Use tip 3 and "To Make Dots" directions to add pupil to dragon's eye and to add nostril.

WITH GOLDEN YELLOW ICING

- Use tip 16 and "To Make Stars" directions to cover dragon's tummy and feet.
- Use tip 16 and "To Make Zigzags" directions to cover dragon's wings.
- Use tip 16 and "To Make Stripes" directions to make dragon's flaming breath.

WITH BROWN ICING

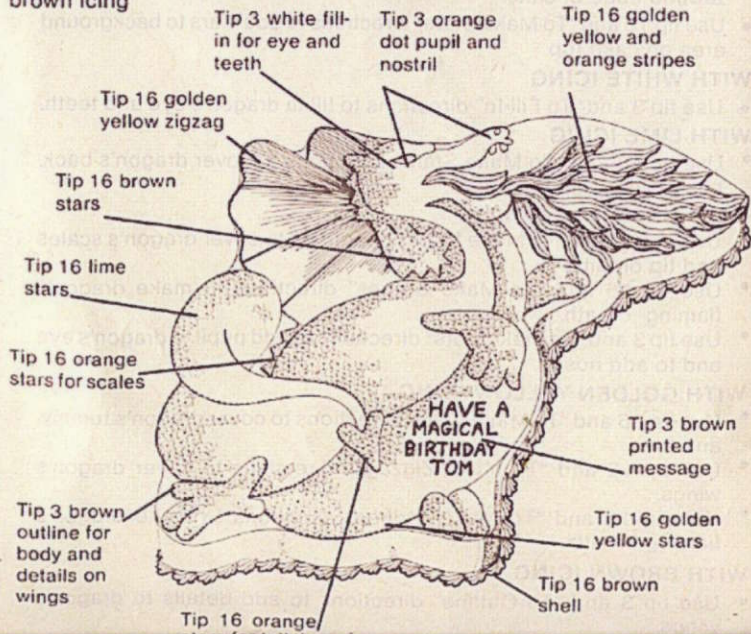
- Use tip 3 and "To Outline" directions to add details to dragon's wings.
- Use tip 3 and "To Write or Print" directions to add message.

To Decorate Mystical Dragon Cake

To make the Dragon Cake featured on the front of pan label you will need tips 3 and 16 and Wilton Paste Icing Colors in Leaf Green, Lemon Yellow, Golden Yellow, Orange and Brown. We suggest you tint all icings at one time, while cake cools. Refrigerate tinted icings in covered containers until ready to use.

- Tint $\frac{3}{4}$ cup icing lime by adding a small amount of Lemon Yellow to Leaf Green icing until desired color is achieved.
- Tint $\frac{3}{4}$ cup icing golden yellow.
- Tint $\frac{1}{4}$ cup icing orange.
- Reserve $\frac{1}{4}$ cup white icing.
- Tint 2 cups icing brown, or use chocolate icing (thin $1\frac{1}{4}$ cups with 1 Tbsp. milk or 2 Tbsp. light corn syrup).

Cake sides and background area on cake top iced smooth with thinned brown icing

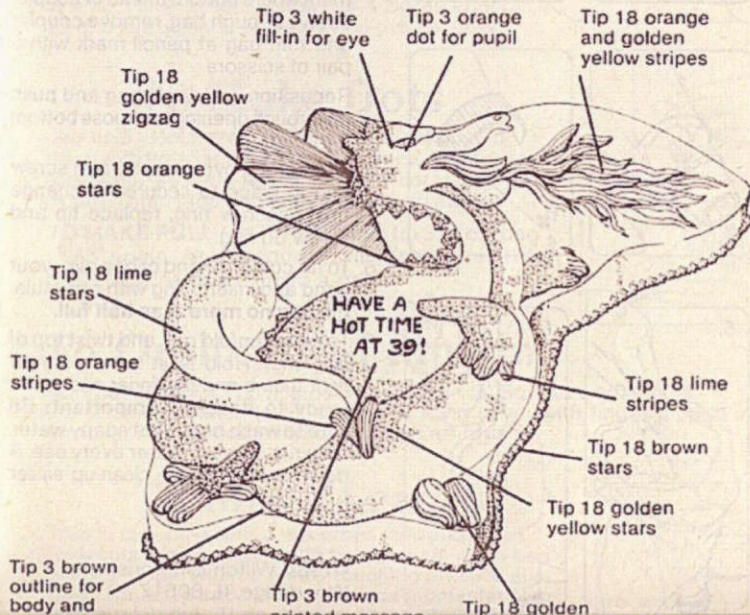


To Decorate Quick 'n Easy Dragon Cake

You will need tips 3 and 18 and Wilton Paste Icing Colors in Brown, Leaf Green, Lemon Yellow, Golden Yellow and Orange.

- Tint $\frac{3}{4}$ cup icing lime by mixing a small amount of Lemon Yellow into Leaf Green icing, until desired color is achieved.
- Tint $\frac{3}{4}$ cup icing golden yellow.
- Tint $\frac{1}{4}$ cup icing orange.
- Reserve $\frac{1}{4}$ cup white icing.
- Tint 2 cups icing brown, or use chocolate icing (thin $1\frac{1}{4}$ cups with 1 Tbsp. milk or 2 Tbsp. light corn syrup).

Ice cake sides and background on cake top smooth with thinned brown icing

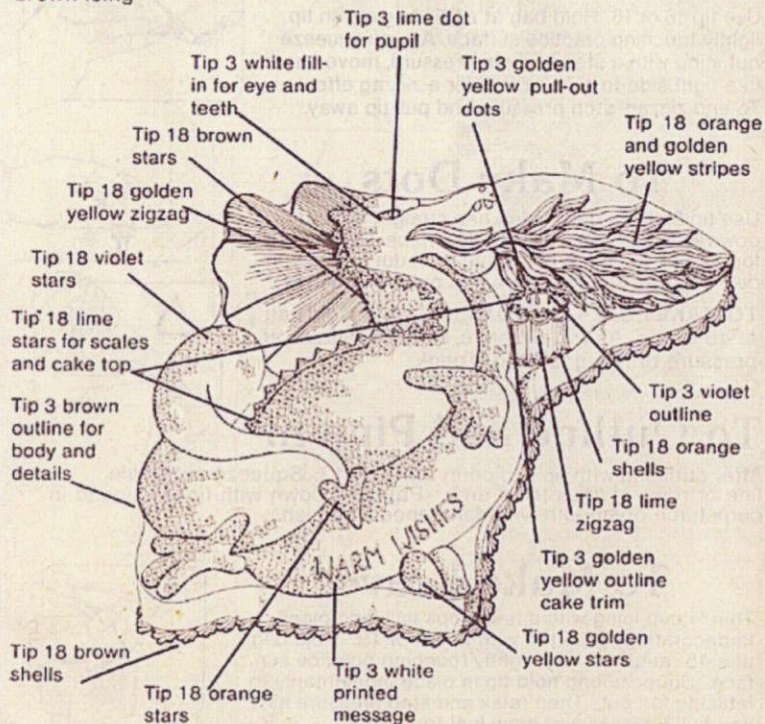


To Decorate Cake Bearing Dragon Cake

You will need tips 3 and 18 and Wilton Paste Icing Colors in Brown, Violet, Leaf Green, Lemon Yellow, Golden Yellow and Orange.

- Tint $\frac{1}{2}$ cup icing violet.
- Tint $\frac{3}{4}$ cup icing golden yellow.
- Tint $\frac{1}{4}$ cup icing lime.
- Tint $\frac{1}{4}$ cup icing orange.
- Reserve $\frac{1}{4}$ cup white icing.
- Tint 2 cups icing brown, or use chocolate icing (thin $1\frac{1}{4}$ cups with 1 Tbsp. milk or 2 Tbsp. light corn syrup).

Ice cake sides and background area on cake top smooth with thinned brown icing



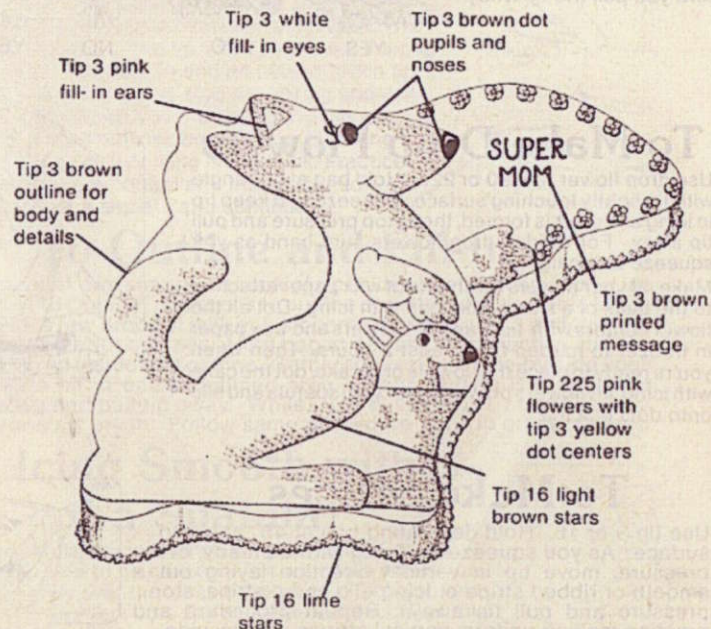
To Decorate Super Mom and Friend Cake

You will need tips 3, 16 and 225 and Wilton Paste Icing Colors in Leaf Green, Lemon Yellow, Brown and Pink

- Tint $\frac{3}{4}$ cup icing light brown.
- Tint $\frac{1}{4}$ cup icing brown (or use chocolate icing).
- Tint $\frac{1}{4}$ cup icing pink.
- Tint $\frac{1}{4}$ cup icing yellow.
- Reserve $\frac{1}{4}$ cup white icing.
- Tint $2\frac{1}{4}$ cups icing lime by mixing a small amount of Lemon Yellow into Leaf Green icing (thin $1\frac{1}{2}$ cups with 1 Tbsp. milk or 2 Tbsp. light corn syrup).

Ice cake sides and background areas on cake top smooth with thinned lime icing

Use toothpick to mark kangaroo details



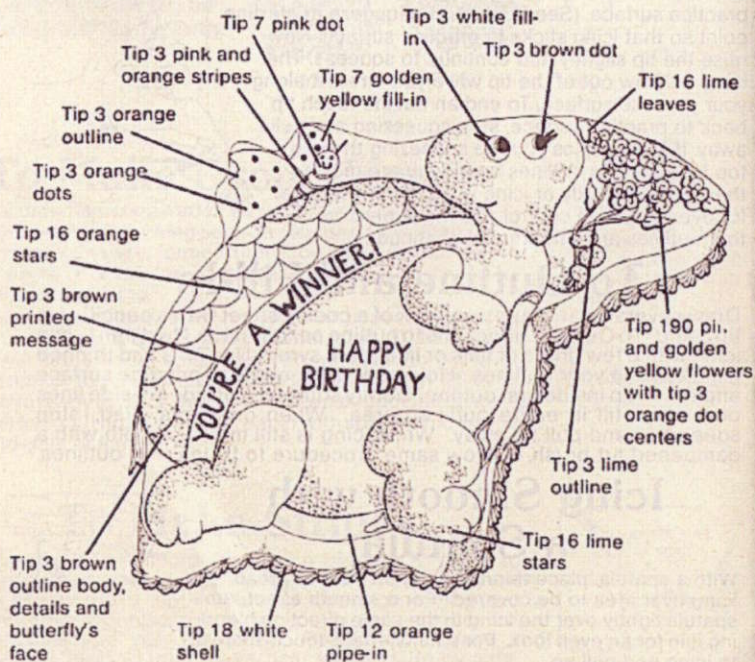
To Decorate Racing Turtle Cake

You will need tips 3, 7, 12, 16, 18 and 190 and Wilton Paste Icing Colors in Leaf Green, Lemon Yellow, Orange, Pink, Brown and Golden Yellow.

- Tint $\frac{1}{2}$ cup icing orange.
- Tint $\frac{1}{4}$ cup icing brown.
- Tint $\frac{1}{4}$ cup icing pink.
- Tint $\frac{3}{8}$ cup icing golden yellow.
- Reserve 2 cups white icing (thin $\frac{1}{4}$ cups with 1 Tablespoon milk or 2 Tablespoons light corn syrup).
- Tint $\frac{1}{2}$ cup icing lime by mixing a small amount of Lemon Yellow into Leaf Green icing.

Ice cake sides and background areas on cake top smooth with thinned white icing

Use toothpick to mark turtle and butterfly details



To Decorate Young-At-Heart Dragon Cake

You will need tips 4, 16 and 18 and Wilton Paste Icing Colors in Leaf Green, Pink, Orange and Golden Yellow.

- Tint $1\frac{1}{2}$ cups icing Leaf Green (thin $\frac{3}{4}$ cup with 1 Tbsp. milk or 2 Tbsp. light corn syrup).
- Tint $\frac{3}{4}$ cup icing Pjnk.
- Tint $\frac{1}{4}$ cup icing Orange.
- Reserve $\frac{3}{4}$ cup white icing (thin $\frac{1}{2}$ cup with $\frac{1}{2}$ tsp. milk or 2 tsp. light corn syrup).
- Tint $\frac{3}{4}$ cup icing Golden Yellow.

Ice background and sides smooth with thinned white icing
Ice sides smooth with thinned green icing

