



Great for
Female Grads
and
Male Grads
Use your
Grad's school
colors!



Proud Graduate

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Proud Graduate



Top Achiever



Summa Cum Laude



Honor Roll Girl

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

with these grade-A cakes. Perfect for grads from elementary school to college — great for any end-of-class celebration!

Decorating is 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.

Wilton Method
Cake Decorating Classes!
Call: 1-800-942-8881



Proud Graduate (Feature)

Use tips 3, 16, 21 and Wilton Icing Colors in Copper, Lemon Yellow, Christmas Red, Brown, Black and Royal Blue.



Achiever

Use tips 2, 4, 16, 21 and Wilton Icing Colors in Golden Yellow, Brown, Copper and Ivory.



Summa Cum Laude

Use tips 3, 16, 21 and Wilton Icing Colors in Burgundy, Black, Brown and Golden Yellow.



Honor Roll Girl

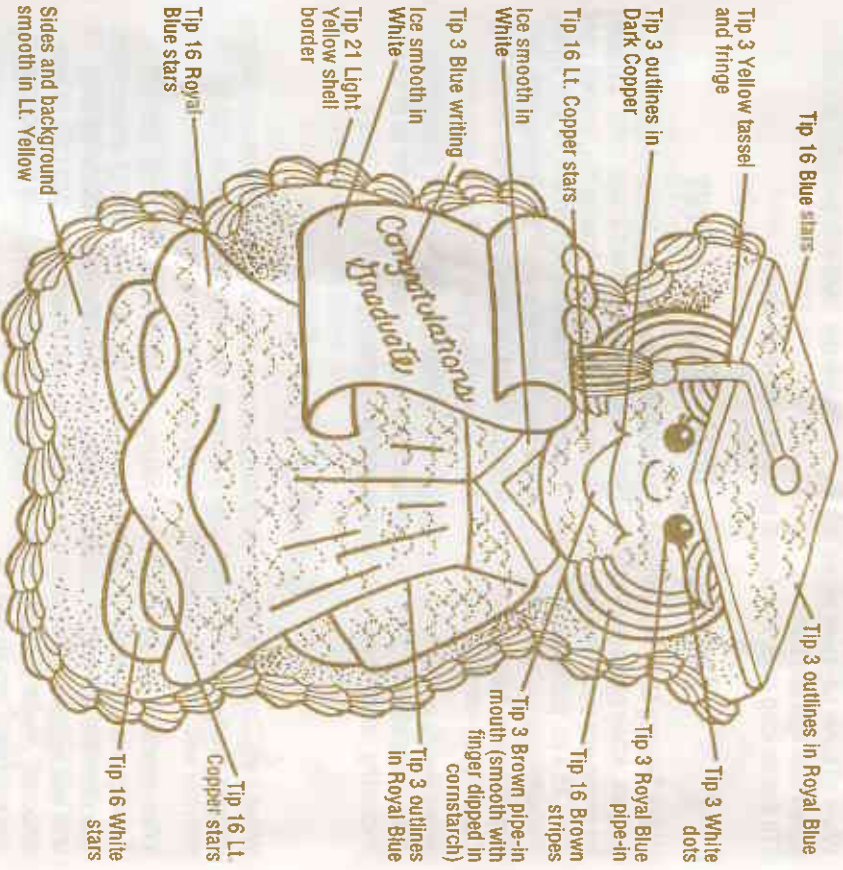
Use tips 3, 16, 21 and Wilton Icing Colors in Royal Blue, Brown, Golden Yellow and Copper.

To Decorate Honor Roll Girl

You will need Wilton Icing Colors in Royal Blue, Golden Yellow and Copper, and tips 3, 16, 21.

Make 4 1/2 cups buttercream icing:

- Tint 1 1/4 cups blue
- Tint 1/4 cup royal blue
- Tint 1/4 cup brown.
- Tint 1/4 cup yellow.
- Tint 1 1/2 cups lt. yellow.
- Tint 1/2 cup lt. copper (fleshstone).
- Tint 1/4 cup copper.
- Reserve 1/4 cup white.



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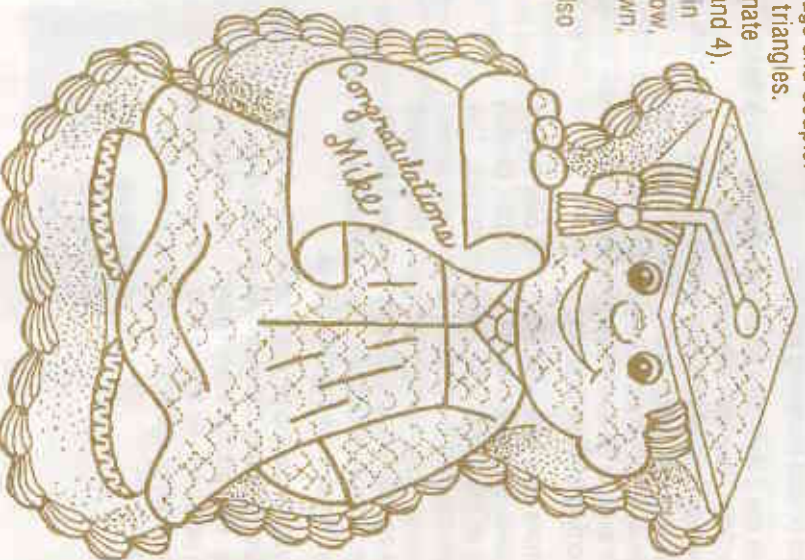
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Instructions for Baking & Decorating Proud Graduate Cakes

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

- Wilton Decorating Bags and Coupler or parchment paper triangles.
- Tips 3, 16, 21 (alternate designs also use 2 and 4).
- Wilton Icing Colors in Copper, Lemon Yellow, Christmas Red, Brown, Black, Royal Blue (alternate designs also use Golden Yellow, Ivory, Burgundy).
- Cake Board, Fancy-Foil Wrap.
- One 2-layer cake mix or ingredients to make your favorite layer cake recipe.
- Buttercream Icing (recipe inside).

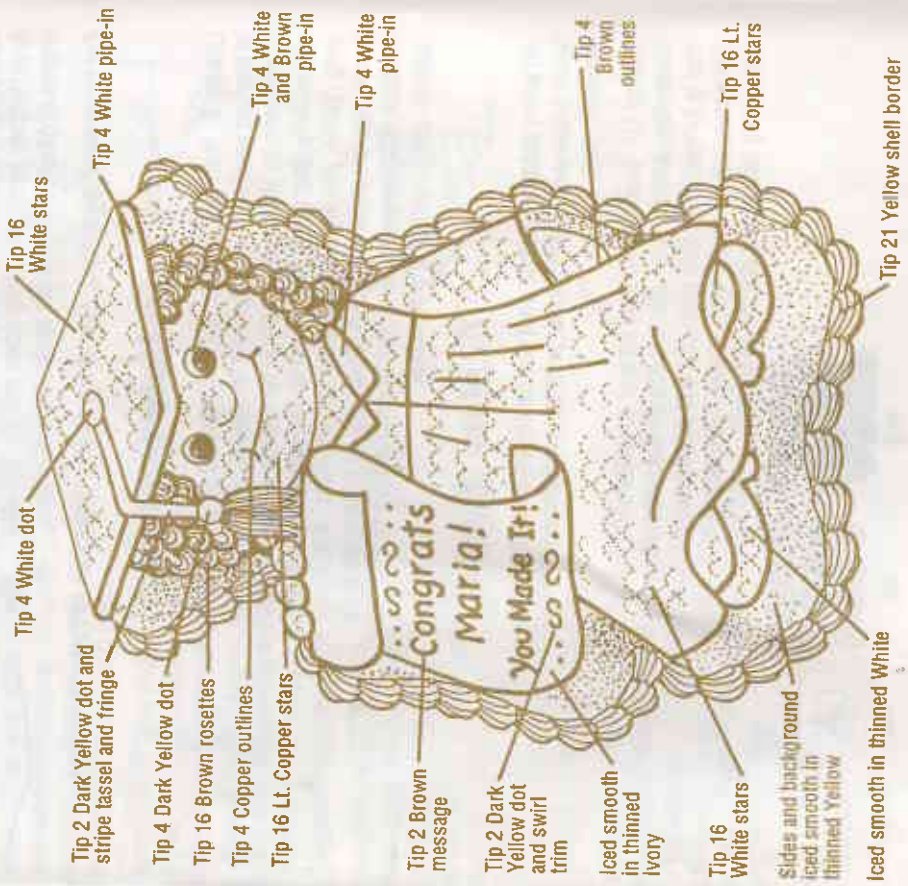


To Decorate Top Achiever

You will need Wilton Icing Colors in Golden Yellow, Brown, Copper and Ivory, tips 2, 4, 16, 21.

Make 4 1/4 cups buttercream icing:

- Tint 1/2 cup brown.
- Tint 1/4 cup copper.
- Tint 1/4 cup lt. copper (fleshstone).
- Tint 1/4 cup ivory (thin with 1/8 teaspoon light corn syrup).
- Tint 1 1/2 cups yellow (thin 1/2 cup with 1/4 teaspoon light corn syrup).
- Tint 1/4 cup dark yellow.
- Reserve 1 1/4 cups white (thin 1/4 cup with 1/8 teaspoon light corn syrup).



To Decorate Summa Cum Laude

You will need Wilton Icing Colors in Burgundy, Black, Brown and Golden Yellow, and tips 3, 16, 21.

Make 4 cups buttercream icing:

- Tint 1 1/4 cups burgundy.
- Tint 1/2 cup black.
- Tint 1/2 cup brown.
- Tint 1/4 cup yellow.
- Reserve 1 1/2 cups white.

