

• To decorate you will need:
Decorating tips 3, 16, 21 and Wilton
Paste Colors in Orange, Sky Blue,
Lemon Yellow, Violet, Leaf Green
and Brown.

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Stock No. 2105-2060



st sure to present
birthdays and any
important event.
layer cake mix or
for favorite layer
cake recipe.



P.C. PoppleTM Cake Pan

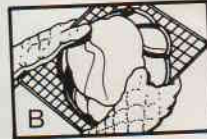
Baking & Decorating Instructions

To Bake Cake:

Preheat oven to 350° or temp. per directions. Your cake will unmold easily, without sticking, if you grease the inside of the pan completely using a pastry brush and solid vegetable shortening or use a vegetable oil pan spray (see pic A). (Don't use butter, margarine or liquid vegetable oil). Spread shortening so that all indentations are covered.



Sprinkle about 2 Tbsps. flour inside and shake so that flour covers all greased areas. Turn upside down and tap lightly to remove excess flour.



Prepare 2-layer cake according to package or recipe directions; pour into pan. Bake on middle rack or 350° oven for 30 to 40 mins. or until cake tests done. Remove cake from oven and cool on cake rack for 10 mins.

So cake sits level and to prevent cracking, while in pan, cut away the raised center portion with serrated knife.

To unmold cake, place cooling rack against cake and turn both rack and pan over (see pic B). Remove pan. Cool at least 1 hr. Brush off loose crumbs.

Decorating With Icing Mixes:

You'll need 2 pkgs. of WILTON ICING MIX to decorate your cake. Prepare, following pkg. directions. Each pkg. makes about 2 cups. Our Icing Mix is available in Creamy White (excellent for tinting).

Decorating With Canned Icing:

You'll need three 16.5 oz. cans of vanilla frosting. Each can yields about 1½ cups. Hint: Refrigerate before using. If icing becomes too soft, place decorating bag in refrigerator until chilled and firm.

Coloring Icing:

Wilton Paste Icing Colors are best for decorating because they are concentrated to give the deepest colors. To use, dip a toothpick into color, then swirl into icing. Mix well with a small spatula. Liquid Icing Colors mix instantly, but give a more pastel color. Add color by the drop.

Buttercream Icing Recipe

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 for this cake. Can be doubled, if using a heavy-duty mixer.

½ cup solid vegetable shortening	3 cups sifted confectioners sugar
½ cup butter or margarine	(There are 4 cups in a pound)
¼ teaspoon vanilla	1 Tablespoon plus 1 teaspoon 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. Keep icing covered with a damp cloth until you're ready to decorate. For best results, keep icing bowl in refrigerator when not in use.

Decorating Techniques

To Outline & Pipe-In

Use tip 3. Hold bag at 45° angle. Touch tip to cake. Raise tip slightly and as you squeeze, guide tip 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 tip dipped in cornstarch or smooth with dampened art brush.



To Make Stars

Use tip 16 or 21. Hold bag straight up and down above cake. Squeeze until a star is formed. Stop pressure and pull tip away.



To Make Pull-Out Stars

Use tip 21. Hold bag at a 45° angle to surface. 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.

To Make Pull-Out Stripes

Use tip 21. Hold decorating bag at 45° angle to surface. As you squeeze out icing with a steady, even pressure, pull tip up and away from surface. When icing strand is long enough, stop pressure and pull tip away. Make uniform stripes side-by-side until area is covered. Overlap stripes for dimension.

Tip 3 brown detail outlines

Tip 3 violet pipe-in nose

Tip 3 blue, white, green and brown pipe-in eyes

Tip 3 brown pipe-in mouth

Tip 21 violet and yellow pull-out stars

Sides and background areas on top iced smooth with thinned white icing.

violet pull-out stripes

stars

stars

stars

own message

Tip 21 yellow star border

To Decorate P.C. Popple Cake You'll Need:

- Wilton decorating bags & coupler or parchment triangles (instructions included with all bags).
- Decorating tips 3, 16, 21. (Tips 4 and 18 may be substituted for 3 and 16.)
- Wilton Paste Icing Colors in Orange, Sky Blue, Lemon Yellow, Violet, Leaf Green and Brown. (If using liquid colors in the Wilton Set, follow alternate instructions for colors not included. The colors achieved will be more pastel than those shown.)
- 4 cups of buttercream icing.
- Tint ¼ cup icing yellow.
- Tint 1 Tablespoon icing green.
- Tint ½ cup icing orange. (Add a few drops of red to yellow icing.)
- Tint ¼ cup icing brown.
- Tint ½ cup icing violet. (With liquid color, add 4 drops of red, 2 drops of blue.)
- Tint 1 cup icing blue.
- Reserve 1 cup white icing (thin with 2 Tablespoons light corn syrup or water).