

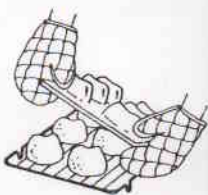
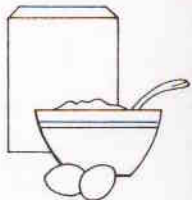
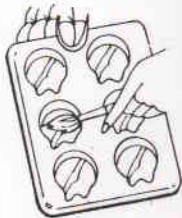
- Wilton Decorating Bag and Coupler, disposable bags or parchment triangles.
- Wilton Paste Icing Colors in Lemon Yellow, Brown, Watermelon, Pink and Sky Blue.
- Decorating tips 3 and 16.
- 1/3 cup of cake batter for each minicake (2-layer cake mix will make 12 to 18 minicakes).
- 4 to 6 cups icing* (for 12 to 18 minicakes).

*To decorate 12 to 18 minicakes as shown you will need:

- 1/4 cup brown icing
- 1/4 cup blue icing
- 1/4 cup pink icing
- 1/4 cup watermelon icing
- 3 to 4 1/2 cups yellow icing

Baking Instructions

1. Preheat oven to 350°. Grease inside of each pan well using a pastry brush and solid vegetable shortening. (Do not use butter, margarine or liquid vegetable oil.)
2. Sprinkle each well with flour, then shake until flour covers all surfaces. Turn pan upside down and tap lightly to remove excess flour. (You can also use a vegetable oil pan spray in place of solid shortening and flour.)
3. Prepare cake mix according to package directions or use your favorite scratch recipe. Measure 1/3 cup batter into each well. Cover remaining batter and set aside.
4. Bake minicakes on middle rack of preheated oven for 15 to 20 minutes. Remove from oven and cool on rack 5 minutes. Cut away crowns with serrated knife so minicakes will sit level.
5. To unmold minicakes, place cooling rack over pan. With both hands, turn pan and rack over. Lift pan off. Let minicakes cool about 1/2 hour before decorating. Wash pan and repeat (depending on amount of batter mix or recipe yields).



Making Buttercream Icing

The thick but 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. (Recipe may be doubled to make 4 cups, if a large or heavy duty mixer is used.)

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

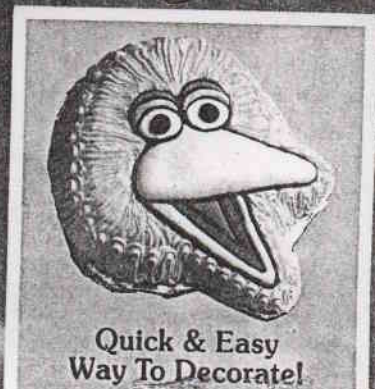
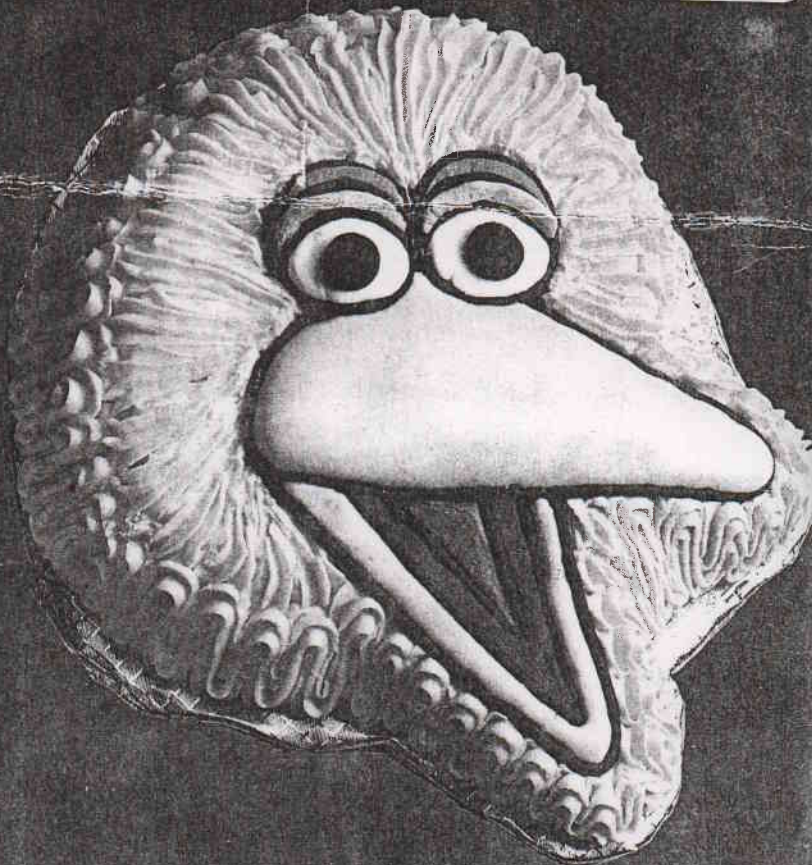
IN A LARGE MIXING BOWL: Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all the sugar has been mixed in, icing will appear dry. Add milk and beat at high speed until light and fluffy. 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 With Icing Mixes

You can get a delicious, creamy icing that is ideal for decorating with a convenient WILTON ICING MIX. To prepare, follow package directions. Each package makes about 2 cups of icing. WILTON ICING MIXES are available in Creamy White (excellent for tinting) and Chocolate Flavored. (If you would like to use any other creamy vanilla type icing mix, for each 15.4 oz. package of mix, use four less teaspoons water than package directs. Each package makes about 1 3/4 cups of icing.) Do not refrigerate icing before decorating. Minicakes may be refrigerated after they've been iced.

- Highlight your next birthday party or classroom celebration with colorful Big Bird™ minicakes!
- Individual servings are lots of fun... sized just right for lunch boxes, too.
- One 2-layer cake mix makes 12 to 18 minicakes.
- Easy-to-follow baking and decorating instructions are on back of label (remove label carefully).
- Designs shown use tips 3 and 16 and Wilton Paste Icing Colors in Lemon Yellow, Brown, Watermelon, Pink and Sky Blue.*

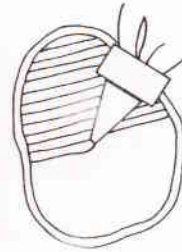
*If you are using a Wilton Cake Decorating Set, substitute Red liquid color for Pink and Watermelon Paste Icing Colors.



Wilton®
Mini

Quick & Easy
Way To Decorate!

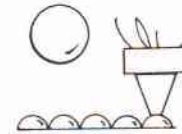
To Outline & To Fill-In: Use tip 3. Hold bag at a 45° angle and touch tip to surface. Raise tip slightly and continue to squeeze. The icing will flow out of the tip while you direct it along the surface. To end outline, stop squeezing, touch tip to surface and pull away. To fill-in outlined area, thin icing with a few drops of milk or light corn syrup. Hold bag at 45° angle and touch tip inside first outline. Squeeze out side-by-side lines of icing to fill entire outlined area. Smooth fill-in area with a dampened art brush.



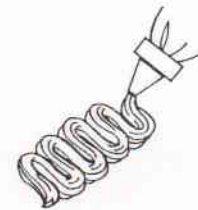
To Ice Cake With a Spatula: With a spatula, place icing on cake. Spread icing over area to be covered. For a fluffy effect, touch spatula to icing and pull up.



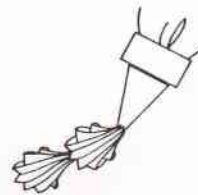
To Make Dots: Use tip 3. Hold bag straight up and down, almost touching cake. Squeeze to form dot, keeping tip in icing until dot is size you want. Flatten with fingertip dipped in cornstarch.



To Make Zigzags: Use tip 16. Hold bag at a 45° angle with tip lightly touching cake. As you squeeze out icing with a steady, even pressure, move hand in a tight side-to-side motion. To end zigzag, stop pressure and pull tip away.



To Make Shells: Use tip 16. Hold bag at a 45° angle to cake with end of bag pointing towards you. Lightly touch tip to cake and squeeze until icing builds and fans out into a base. Then lift tip slightly and relax pressure as you pull tip down and towards you to make a tail. *For elongated shells:* Maintain pressure and pull to form long tail. Stop pressure completely and pull tip away for a finished shell.



To Decorate Minicakes As Shown*

*For a Quick and Easy way to decorate your Big Bird minicakes, begin by using Yellow icing and "To Ice Cake With a Spatula" directions to ice face and head areas. Continue with Steps 1 to 5; omit Steps 6 and 7.

1. Use Brown icing and "To Outline" directions to outline Big Bird's eyes, beak and tongue using tip 3.
2. Use Pink, Blue and White icing and "To Fill-In" directions to fill in the three sections of eyes using tip 3.
3. Use Brown icing and "To Make Dots" directions to add pupils to Big Bird's eyes using tip 3.
4. Use Pink and Red icing and "To Fill-In" directions to fill in sections of Big Bird's tongue using tip 3.
5. Use Yellow icing and "To Fill-In" directions to fill in both sections of beak using tip 3.
6. Use Yellow icing and "To Make Shells" directions to cover top of minicake using tip 16.
7. Use Yellow icing and "To Make Zigzags" directions to cover sides of minicake using tip 16.

