



Wilton[®]
Pink Panther Pan[™]

- Bakes a jazzy party cat cake
 - Pan takes a 2-layer cake mix or recipe
 - A fun cake idea for Father's Day, birthdays, New Year's Eve, and get-togethers!
 - Easy-to-follow baking and decorating instructions under this label
- Design shown uses tips 4, 12, 16, 18 and Wilton Paste Food Colors in Pink, Golden Yellow, Brown

Manufactured in Korea for:
Wilton Enterprises, Inc.
Woodridge, IL 60517

Stock No. 2105-2576



Wilton[®]

**Complete Instructions
for Baking & Decorating**

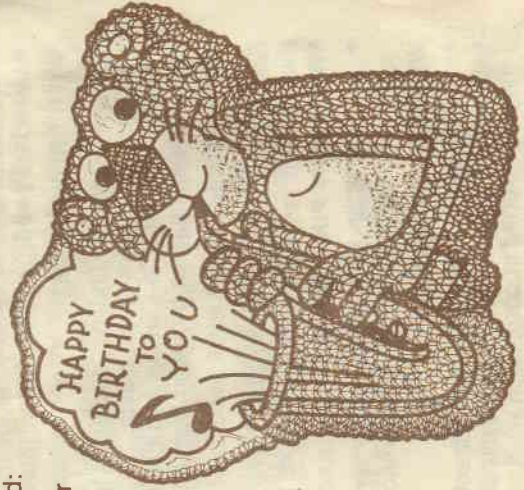
Pink Panther[™] **Cake**



PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

TO DECORATE CAKES you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tips 4, 12, 16, 18
- Serving plate
- A 2-layer cake mix or ingredients to make your favorite layer cake recipe
- 3-1/2 cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Wilton Paste Food Colors: Pink, Golden Yellow, Brown



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Decorating Your Pink Panther™ Cake

To decorate the Pink Panther™ Cake, you will need Wilton Paste Food Colors in Pink, Golden Yellow and Brown. We suggest you color all the icings at once while the cake cools. Refrigerate icings in covered containers until ready to use.

- Tint 1 cup icing pink.
- Tint 1/4 cup icing deep pink.
- Tint 1/4 cup icing light pink.
- Tint 1/4 cup icing brown.
- Tint 1/2 cup icing yellow.
- Reserve 1-1/4 cups white icing. (Thin 1/2 cup with 1/2 teaspoon milk or 2 teaspoons light corn syrup for icing message area on cake top smooth.)

WITH WHITE ICING

- Use spatula to ice message area on cake top and sides smooth.

WITH DEEP PINK ICING

- Use tip 4 and "To Outline" directions to outline face, ears, inside ears, eyes, nose, cheeks, mouth, around mouth and nose area, arms, hands, and stomach.
- Use tip 4 and "To Outline" directions to add crease to stomach.
- Use tip 16 and "To Make Stars" directions to cover nose.

WITH BROWN ICING

- Use tip 4 and "To Outline" directions to outline saxophone, keys, message area and to make music blasts.
- Use tip 4 and "To Outline and Fill-in" directions to fill in mouthpiece, horn opening, area between horn and fingers, and to make music note.

WITH PINK ICING

- Use tip 16 and "To Make Stars" directions to cover outer ears, cheeks, head, arms, chest, fingers and sides of body.

WITH LIGHT PINK ICING

- Use tip 16 and "To Make Stars" directions to cover inner ears, area around mouth and nose, and stomach.

WITH YELLOW ICING

- Use tip 16 and "To Make Stars" directions to cover saxophone.
- Use tip 12 and "To Make Dots" directions to add eyeballs, (Shape with fingertip dipped in cornstarch.)



WITH BROWN ICING

- Use tip 4 and "To Make Dots" directions to add pupils to eyes. (Flatten with fingertip dipped in cornstarch.)
- Use tip 4 and "To Outline" directions to add whiskers.
- Use tip 4 and "To Print" directions to print message on cake top.

WITH WHITE ICING

- Use tip 18 and "To Make Stars" directions to add cake base message area border.

