

Happy  
Birthday  
Kiddo!



**ALF**



Gifted ALF



Party Hardy ALF

Pan takes any 2-layer cake mix. Suggested tips and colors on back, plastic facemaker and instructions under label.



## ALF®

*Invite the old ALFer to humor them on birthdays, holidays, graduation—fun times galore! The plastic facemaker included makes him a breeze to decorate.*

Decorating is easy with Wilton. Choose from our large assortment of decorating bags, tips, icing colors, icing mix and other cake decorating accessories.

For more decorating ideas and quality products, see the current Wilton Yearbook of Cake Decorating.

▶ **Plain Old ALF**

(Feature)

Use tips 3, 21 and Wilton Brown Icing Color.



Happy  
Birthday  
Dave

◀ **Party Hardy ALF**

Use tips 3, 21 and Wilton Brown Icing Color.

▶ **Gifted ALF**

Use tips 3, 16, 21 and Wilton Icing Colors Brown, Golden Yellow and Red-Red.

Yo!  
Willie,  
It's for  
You!



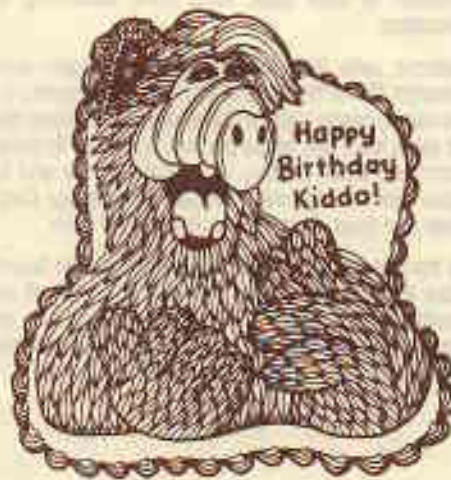
## Instruction Guide for Baking & Decorating

# ALF<sup>®</sup> Cakes

**PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.**

**TO DECORATE CAKES you will need:**

- Wilton Decorating Bag & Coupler or parchment paper triangles.
- Tips 3, 16, 21 (alternate ideas also use tips 3, 16 and 21)
- Wilton Brown Icing Color or substitute chocolate icing (alternate ideas use Brown, Golden Yellow and Red-Red).
- One 2-layer cake mix or ingredients for favorite layer cake recipe.
- Buttercream icing (recipe inside).
- Party hat for alternate design

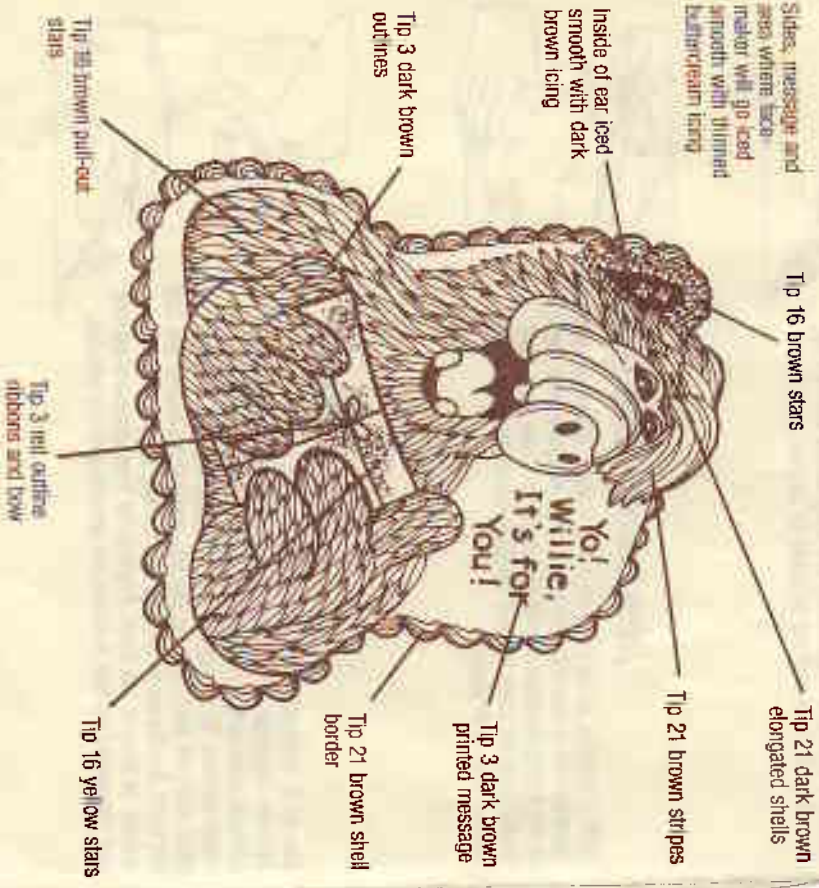


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## To Decorate Gifted ALF Cake

You will need Wilton King Colors in Brown, Golden Yellow and Wilton Red. Make 3 1/2 cups buttercream icing.

- Tint 1/2 cup red.
- Tint 1/4 cup yellow.
- Tint 1/4 cup dark brown.
- Tint 1 1/4 cups brown.
- Reserve 1 1/2 cups white (finn with 1 1/2 teaspoons light corn syrup).



## To Decorate Feature Alf

You will need Wilton Brown Icing Color or substitute chocolate icing, tips 3, 16 and 21. We suggest you color all the icings at once while the cake roasts. Refrigerate icings in covered containers until ready to use.

Make 3/4 cups buttermilk icing:

- Tint 1/4 cup dark brown.
- Tint 1/2 cups brown.
- Reserve 1 1/2 cups white (thin with 1 1/2 teaspoons light corn syrup).

### WITH THINNED WHITE ICING

- With spatula, ice sides, message area and where banner will go.

### WITH DARK BROWN ICING

- Ice inside of ear smooth (see hint under icing directions).
- Use tip 3 and "To Make Outlines" directions to outline head, body and hands.
- Use tip 3 and "To Print" directions to add message.
- Use tip 21 and "To Make Elongated Shells" directions to add eyebrows.

### WITH BROWN ICING

- Use tip 16 and "To Make Stars" directions to cover outside and fill in ear.
- Use tip 16 and "To Make Pull-Out Stars" directions to pipe "fur" on body, hands and around face.
- Position ALF's banner.
- Use tip 16 and "To Make Stripes" directions to add strands of hair.
- Use tip 21 and "To Make Stripes" directions to edge base.

Shells, message and area where banner will go. Ice smooth with thinned buttermilk icing.

Tip 16 brown stars

Tip 21 dark brown elongated shells

Tip 16 brown stripes

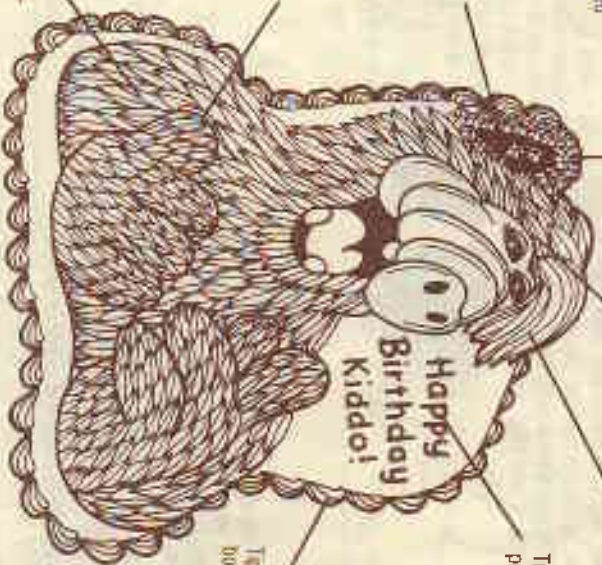
Inside of ear iced smooth with dark brown icing

Tip 3 dark brown printed message

Tip 3 dark brown outlines

Tip 21 brown shell border

Tip 16 brown pull-out stars



To Decorate Party Hardy ALF  
Follow similar color instructions and simply change message and add party hat. Hint: Push a wooden craft stick or straw into side, then plunger hat.

