

This famous hero will activate fun on birthdays, Dad's Day and more.

- Pan takes 2-layer cake mix or ingredients for favorite layer cake recipe.
- Easy-to-follow baking and decorating instructions on back of label.

To decorate you will need:
decorating tips 3, 16 and
Wilton Paste Colors in
Brown, Moss Green,
Golden Yellow and Black.

Pan manufactured in Korea, plastic facemaker
made in Hong Kong, for
Wilton Enterprises, Inc. Woodbridge, NJ 06517

HAPPY BIRTHDAY
HERO!

Includes
Timesaving
Facemaker!



G.I. Joe® 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 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.

Buttercream Icing Recipe

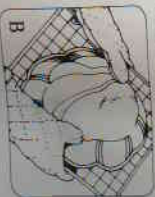
The thick creamy texture of this flavorful icing makes it ideal for decorating. It can be refrigerated in an airtight container for up to 2 weeks. Rewhip before using. Makes 2 cups. Makes two recipes for this cake. Can be doubled, if using a heavy-duty mixer.

- 1/2 cup solid vegetable shortening
- 1/2 cup butter or margarine
- 1/4 teaspoon vanilla
- 3 cups sifted confectioner's sugar (There are 4 cups in a pound)
- 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.

Prepare 2-layer cake according to package or recipe directions; pour into pan. Bake on middle rack of 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 1 1/2 cups. 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.

Decorating Techniques

To Outline & Pipe-In

To Make Reverse Shells
Use tip 16. Hold decorating bag at 45° angle with tip squeezed until icing builds and fans out.

To Decorate G. I. Joe Cake You'll Need:
• Wilton Decorating bags & coupler or parchment triangles (instructions included with all bags).
• Tips 1, 16, 18 and 18 may be substituted.

Label No. 1821-2950