



## Instructions for Baking & Decorating Winnie the Pooh Cake

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU BEGIN. IN ADDITION, to decorate cake you will need:

- Wilton Decorating Bags and Couplers or Parchment Triangles (instructions included with all bags)
- Tips 3 and 16
- Wilton Icing Colors in Violet, Black, Royal Blue, Burgundy and Winnie the Pooh Icing Colors Kit (or use Brown, Golden Yellow and No-Taste Red instead of Kit; see how to mix Winnie the Pooh Colors in these instructions)
- One 2-layer cake mix or ingredients to make favorite layer cake recipe
- Cake Board, Fancy-Foil Wrap or serving tray
- Buttercream Icing (recipe included)
- Wilton Piping Gel or honey



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### To Pipe with Piping Gel

Pour out any liquid, then tint desired color with Wilton Icing Color. Add a small amount of color at a time (gel takes color very fast). Use a cut bag to flow piping gel into desired area.

Note: Right-handed decorators work from left to right, left-handers decorate right to left, except when printing or writing.

### Cake Release

For perfect, crumb-free cakes!

No need to grease and flour your baking pan – Cake Release coats in one step. Simply spread Cake Release lightly on pan bottom and sides with a pastry brush and fill with batter. Cakes release perfectly without crumbs every time, giving you the ideal surface for decorating. Now in convenient dispensing bottle. Certified Kosher. 8 oz. 702-6016



### To Decorate Winnie the Pooh Cake

You will need Wilton Decorating Tips 3 and 16; Wilton Icing Colors in Violet, Black, Royal Blue, Burgundy and Winnie the Pooh Icing Colors Kit (or use Brown, Golden Yellow and No-Taste Red instead of Kit; see how to mix Winnie the Pooh Colors below), Wilton Piping Gel. We suggest you tint all icings at one time, while the cake cools. Refrigerate icing in covered containers until ready to use.

Make 4 cups buttercream icing:

- Tint 1/8 cup light yellow (thin with 1 teaspoon light corn syrup)
- Tint 2 cups yellow\*
- Tint 1/8 cup dark yellow\*\* (thin with 1 teaspoon light corn syrup)
- Tint 3/4 cup blue\*\*\*
- Tint 3/4 cup red
- Tint 1/8 cup black (thin with 1 teaspoon light corn syrup)
- Tint 1/8 cup burgundy (thin with 1 teaspoon light corn syrup)
- Tint 1 Tablespoon piping gel yellow (or honey can be used)

### How to Mix Winnie the Pooh Colors

\*For Winnie the Pooh Yellow, mix Golden Yellow with a little Brown and No-Taste Red

\*\*Add a little more Brown to Winnie the Pooh Yellow

\*\*\*For Hunny Pot Blue, mix Royal Blue and add Violet

### Decorate in Numerical Order

1. Ice pad of paw smooth in dark yellow.
2. Ice inside hunny pot smooth in light yellow.
3. Ice hunny pot label smooth in blue.
4. Outline details on Pooh bear, shirt and pot using tip 3 black strings
5. Pipe tip 3 black eyebrows and grin; pipe in eyes, nose and inside mouth (smooth with finger dipped in cornstarch).
6. Pipe tip 3 burgundy tongue (smooth with finger dipped in cornstarch).
7. Cover Pooh Bear with tip 16 yellow stars.
8. Cover shirt with tip 16 red stars
9. Cover Hunny Pot with tip 16 blue stars.
10. Print "hunny" inside label on pot using tip 3 black strings.
11. Pipe tinted piping gel (or honey) on paw and spilling out of pot.

