

- To decorate you'll need Wilton decorating bags and coupler or parchment triangles; decorating tips 4, 12, 16 and Wilton Paste Icing Colors in Golden Yellow, Red, Brown and Orange.
- Easy-to-follow baking and decorating instructions on back of label
- Pan takes a 2-layer cake mix or ingredients to make your favorite layer cake recipe

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

©MCMLXXXV
American Greetings



Care Bear
Cousins



STOCK NO. 2106-3197

TM Designates Trademark of
American Greetings Corp.
Wilton Enterprises, Inc. Authorized User



Wilton

Brave Heart Lion Cake Pan

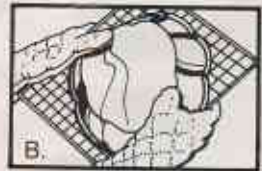
The sharing, caring leader of the Care Bear COUSINS™ will be a roaring success at your next celebration!

Brave Heart Lion Cake

Baking & Decorating Instructions

To Bake Cake:

1. Preheat oven to 350° or temp. per directions. Your cake will unmold easily, without sticking, if you grease the inside of pan using a pastry brush and solid vegetable shortening or use a vegetable oil pan spray (see pic A). Don't use butter, margarine or liquid vegetable oil. Make sure the inside of pan is completely covered.
2. 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.
3. Prepare 2-layer cake according to package or recipe directions and pour into pan. Bake on middle rack of 350° oven for 30 to 40 mins. or until cake tests done. Remove and cool on cake rack for 10 mins.
4. 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. To transfer to serving plate, hold a plate against cake and invert cake with rack. Remove rack and place serving plate on cake and invert. Be sure to hold rack and plate close together when turning to prevent cake from cracking.



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. You'll need to make 2 recipes (4 cups) to decorate this cake.

Recipe may be doubled to make 4 cups if a large or heavy-duty mixer is used.

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

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'll need 2 pkgs. of WILTON ICING MIX to decorate your cake. Prepare following pkg. directions. Each pkg. makes about 2 cups. Our Icing Mixes are available in Creamy White (excellent for tinting) and Chocolate Flavored.

Decorating With Canned Icing:

You'll need three 16.5 oz. cans of vanilla frosting. Each can yields about 1 1/2 cups. Hint: 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.

LABEL NO. 182

Decorating Techniques

Icing Smooth

With a spatula, place thinned icing on cake sides. Lightly run spatula over the icing in the same direction blending it in for an even look.

To Make Dots

Use tip 4. Hold bag straight up and down, 1/8" above surface. Squeeze to form dot, keeping tip in icing until dot is size you want. Flatten with finger tip dipped in cornstarch.



To Make Stars

Use tip 16. Hold bag straight up and down to surface. With tip 1/8" above cake, squeeze until a star is formed. Stop pressure and pull tip away.



Make Pull-Out Stars

Use tip 16. Hold bag at a 45° angle to cake. As you squeeze icing, pull tip up and away from cake. When icing strand is long enough, stop pressure and pull decorating tip away. Repeat in rows from the bottom up. Keep stars close together so cake shows through.



To Make Bow

Use tip 4. Hold bag at 45° angle. Lightly touch tip to cake and as you squeeze out icing with a steady pressure, move tip up around to the left and back down. Repeat to the right. Add tip 4 dot knot and streamers.



To Outline & Pipe-In*

Use tip 4. Hold bag at 45° angle. Touch tip to cake. Raise tip slightly and as you squeeze, guide tip along surface. To end outline, stop squeezing, touch tip to cake and pull away. To Pipe-In: Use tip 4 or 12 (if using tip 3, fill-in using thinned icing). Squeeze out rows of lines to fill area. Pat icing down with finger tip dipped in cornstarch or smooth with dampened art brush.



To Decorate You'll Need:

- Wilton decorating bags & coupler or parchment triangles (instructions included with all bags).
- Tips 4*, 12*, 16.
- Wilton Paste Icing Colors in Red, Brown, Orange, Golden Yellow.
- Tint 1/3 cup icing red.
- Tint 1/3 cup icing brown.
- Tint 1/2 cup icing yellow.
- Tint 1/3 cup icing orange (add a few drops of red to yellow icing**).
- Reserve 1 3/4 cups white icing (thin 1 1/4 cup with 1 Tbsp. corn syrup or 2 tsp. milk).
- Tint 3/4 cup icing gold (add a touch of red to yellow icing**).

*If using Wilton Basic Decorating Set, substitute tip 3 for 4 & 12.
**Alternate tinting instructions, if using liquid colors in set.

