





## Baking & Decorating Instructions for Bugs Bunny

**To Bake Cakes:** Preheat oven to 350°F or temperature per recipe directions. Your cake will warrant evenly, without shortening or vegetable oil pan spray (don't use butter, margarine, or liquid vegetable oil). Spread the butter covers all prepared surfaces. Turn pan upside down and tap lightly to remove excess flour.

**To Make Frosting:** Make one (1 lb.) cake according to recipe directions. Turn cake into middle rack of cooling rack for 10 minutes or until cake has cooled and is just firm. Turn cake into middle rack of cooling rack for 10 minutes. So cake has cooled and is just firm, carefully slice off raised center portion. To unroll from pan, place cooling rack against cake and turn both cake and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake. To transfer cake to serving plate, hold raised center portion. To unroll from pan, place cooling rack against cake and turn both cake and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake. To transfer cake to serving plate, hold raised center portion.

**Masking Buttercream Icing:** The thick but creamy texture of this smooth icing makes it ideal for decorating. For best results, keep icing level in refrigerator when not in use. Icing can be refrigerated in an airtight container for up to 2 weeks in green cake form.

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- Trim 1/3 cup black terra cotta and brown
- Trim 1/4 cup peach
- Trim 1/4 cup sky blue
- Reserve 3 cups white (thin 1 1/4 cups with 1 tablespoon light corn syrup)
- Trim 1/4 cup terra cotta
- Trim 1/4 cup sky blue
- Trim 1/4 cup peach
- Make 3 1/2 cups brown-tan icing
- Cream Peach and Brown
- Cream Terra Cotta and Brown
- Cream Sky Blue
- Creaming time 2, 16, 21
- Decorating time 2, 16, 21
- Wilton Decorating Bags & Couplers (with all bags)
- Wilton Coloring in Black, Terra Cotta, Sky Blue

### Decorate in numerical order:

1. Using thinned white icing, ice background areas and sides of cake smooth.
2. Outline Bugs Bunny with 3/4 black icing.
3. Using up 3, pipe in pupils in black.
4. Using up 3, pipe in inside of mouth in terra cotta and brown (smooth with finger dipped in cornstarch).
5. Using up 3, pipe in inside of ears in terra cotta (smooth with finger dipped in cornstarch).
6. Using up 3, pipe in inside of ears in peach (smooth with finger dipped in cornstarch).
7. Using up 3, pipe in ears and bottom of face with up 16 white stars.
8. Cover outside of ears, top of face, arms and legs with up 16 grey stars.
9. Cover gloves, chest, feet, tail area and bottom of face with up 16 white stars (smooth with finger dipped in cornstarch).
10. Cover outside of ears, top of face, arms and legs with up 16 grey stars.
11. Using up 3, pipe thick wavy whiskers and tooth line.
12. Pipe up 21 white crooked borders. Add up 16 blue stars at whisker corners.

### To Make Dots:

Use up 3. Hold decorating bag straight up and down with up 16 in above surface. Separate and hold up in place momentarily, then move tip around in the right in a slow, circular motion.

### To Make Stars:

Use up 16. Hold bag straight up and down with up 16 in above surface. Separate and hold up in place momentarily, then move tip around only if you stop separating before you pull the tip away.

### To Outline & Pipe-In:

Use up 3. Hold bag in 45° angle. Touch up slightly and use squares over the bag in the same direction.

### To Ice Smooth:

With spatula, place icing on cake. Spread icing over area to be covered, turning spatula right to left. Use a wideback to smooth color into icing. Add color gradually until you get the kind color you desire.

### Coloring Your Icing:

When King Colors are used for decorating, they are concentrated and give the desired color. Use a wideback to smooth color into icing. Add color gradually until you get the kind color you desire.

### Decorating with Wilton Icing:

When Creaming White King Mix. To prepare, follow package directions. Each package makes about 2 cups of icing. You will need 3-5 packages. To prepare, follow package directions.

### When Ready-to-Use Decorating Icing:

Each 16.5 oz. can contains about 2 cups. You will need approximately 2-3 cans.

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11. À l'aide de la douille 21, remplir en noir les trous et les jambes.

12. À l'aide de la douille 21, ajouter une bordure de rose et remplir les centres des roses en étoiles bleu.

### Decorate in numerical order:

1. Avec le glacis blanc cerné, glacer uniformément le fond de la cake.
2. Délimiter trois zones à l'aide de la douille 2 avec des crochets noirs.
3. Remplir en blanc les zones oculaires.
4. À l'aide de la douille 3, remplir en terre cotta et terra cotta.
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