



Instructions for Baking & Decorating Tweety Face Cake Pan

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)
- Decorating tips 3, 16, 21
- Wilton Icing Colors in Brown, Terra Cotta, Orange, Golden Yellow, Buttercup Yellow, Lemon Yellow, Leaf Green, Violet, Teal, Pink, Aster Mauve, Royal Blue
- Wilton Cake Board, Fancy-Foil Wrap
- Buttercream Icing (recipe included)



We recommend hand washing pan in hot, soapy water.

Wilton Method Cake Decorating Classes
Call: 800-942-8881

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To Decorate Tweety

You will need Wilton Icing Colors in Brown, Terra Cotta, Orange, Golden Yellow, Buttercup Yellow, Lemon Yellow, Leaf Green, Violet, Teal, Pink, Aster Mauve, Royal Blue and Tips 3, 16, 21. We suggest you tint all icings at one time, while the cake cools. Refrigerate icing in covered containers until ready to use.

Make 7 1/4 cups of buttercream icing:

- Tint 1/2 cup teal
- Tint 1/4 cup brown
- Tint 1/4 cup terra cotta
- Tint 1/4 cup orange/golden yellow combination
- Tint 1/4 cup golden yellow/buttercup yellow combination
- Tint 2 cups lemon yellow
- Tint 1/4 cup green/lemon yellow combination
- Tint 1/4 cup violet
- Tint 1/4 cup pink/aster mauve combination
- Tint 1/4 cup light blue/violet combination
- Tint 1 1/4 cups dark blue/violet combination
- Reserve 1 1/2 cups white (thin 1 cup with 1 Tablespoon of light corn syrup)

Decorate in Numerical Order:

1. Ice cake sides and background areas smooth with thinned white icing
2. Use tip 3. Outline Tweety, facial features and hat in dark blue/violet combination.
3. Use tip 3. Pipe-in whites of eyes in white (smooth with finger dipped in cornstarch).
4. Use tip 3. Pipe-in irises in light blue/violet combination and pupils in dark blue/violet combination (smooth with finger dipped in cornstarch).
5. Use tip 3. Pipe-in beak in orange/golden yellow combination (smooth with finger dipped in cornstarch).
6. Use tip 3. Pipe-in inside of mouth in brown (smooth with finger dipped in cornstarch).
7. Use tip 3. Pipe tongue in terra cotta.
8. Use tip 16. Cover Tweety with stars in lemon yellow.
9. Pipe tip 3 outline eyebrows and eyelashes in dark blue/violet combination.
10. Use tip 16. Cover hat with stars in teal.
11. Use tip 16. Fill in circles on hat with stars in golden yellow/buttercup yellow combination, pink/aster mauve combination and violet.
12. Use tip 16 to pipe-in pull-out star pom-pom in green/lemon yellow combination.
13. Use tip 21. Add shell bottom border in dark blue/violet combination.

