



# Baby Buggy

Four cakes only! 2-layer cake mix. Complete instructions included.

**Moule à gâteau Carrosse de bébé**  
Pour un mélange à gâteau à deux étages. Instructions incluses.



Stock No. 2105-3319



## Baby Buggy

Have that newborn riding in style. Welcome him or her in a precious carriage fit for royalty. This adorable buggy can travel from baby showers and christenings to welcoming baby home for the first time.

Decorating is easy and fun with Wilton! Choose from our large assortment of decorating tips, bags, icing colors, Ready-To-Use Icing and other cake decorating accessories. For more great ideas and quality products, see your Wilton dealer or the current Wilton Yearbook of Cake Decorating.

## Moule à gâteau Carrosse de bébé

avec deux roues

Célébrez la venue de bébé en grand! Accueille-le avec un carrosse élancé d'un roi. Cet adorable band transporte vos beaux invités aux cérémonies de bébé, aux réceptions de baptême ou à l'arrivée du nouveau-né à la maison.

Décorer est facile et amusant avec Wilton! Choisissez parmi notre vaste assortiment de douilles à décorer, de sacs à pâtisserie, de colorants à glaçage, de glacages décoratifs prêts à l'emploi et autres articles pour la décoration des gâteaux. Pour d'autres excellents produits et suggestions de décoration, voyez votre marchand Wilton ou le catalogue courant Wilton Yearbook of Cake Decorating.

**We recommend band washing pan in hot, soapy water.  
Nous recommandons de laver le moule dans l'eau chaude savonneuse.**

### Nous recommandons de laver le moule dans l'eau chaude savonneuse.

#### Baby Buggy

Use tips 3, 5, 12, 16; Wilton Icing Colors in Lemon Yellow, Rose, Royal Blue.

#### Carrosse de bébé

Nécessite les douilles 3, 5, 12 et 16, colorants à glaçage ainsi que les colorants à glaçage Wilton jaune citron, rose rose et bleu royal.



#### Checkerboard Carriage

Use tips 3, 12, 16; Wilton Icing Colors in Rose, Kelly Green, Lemon Yellow, Royal Blue, Copper (skin tone), Black, 2 in. round cookie.

#### Carrosse en damier

Nécessite les douilles 3, 12 et 16, les colorants à glaçage Wilton rose rose, vert irlandais, jaune citron, bleu royal, cuivre (ton de chair) et noir, ainsi qu'un biscuit rond de 2 pouces (5 cm).

#### Pretty in Pastels

Use tip 12; Wilton Icing Color in Kelly Green, pastel candy-coated mints, white candy-coated oval mints, 5/8 in. wide violet ribbon (18 in. needed).

#### Tendres pastels

Nécessite la douille 12, le colorant à glaçage Wilton vert irlandais, des minettes enrobées pastel, des minthes ovales enrobées blanches et une longueur de 18 pouces (45 cm) de ruban violet de 5/8 pouce (1 cm) de large.

#### White Mousse Magic

Use tip 3; Wilton Vanilla Whipped Icing Mix; White Cream Cheese Mousse. Recipe (included), pink double-sided satin ribbon (5/8 in. wide x 18 in. long).

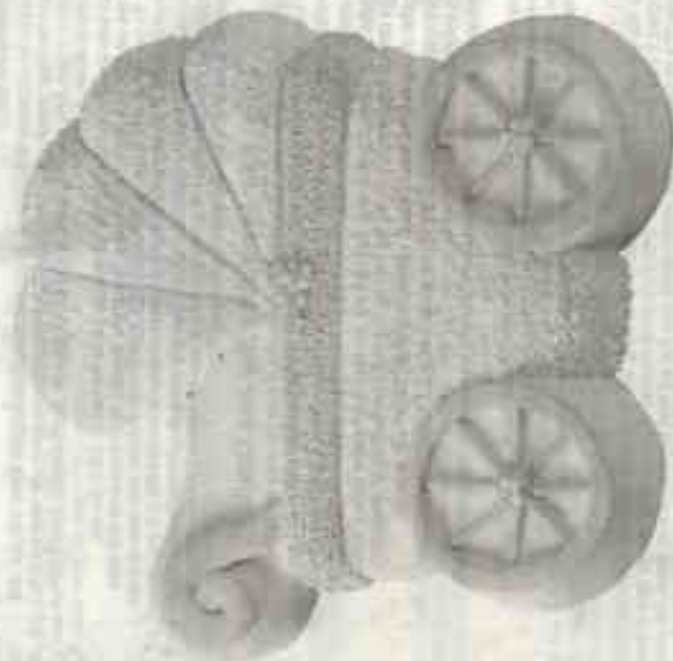
#### Magie de mousse blanche

Nécessite la douille 3, un mélange à glaçage fouetté à la vanille Wilton, une mousse blanche au fromage à la crème (recette incluse) et une longueur de 18 pouces (45 cm) de ruban double face en satin rose de 5/8 pouce (1 cm) de large.





# Instructions for Baking & Decorating Baby Buggy Cakes



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

- Wilton Decorating Bags, Conspires or Parchment Twirls
- Tips 2, 3, 5, 12, 16
- Wilton Icing Colors in Lemon Yellow, Rose, Royal Blue, Tip 3, 5, 12, 16
- Cake Board, Fetal-Fit Wings or serving tray
- One two-tier cake mix or ingredients to make two-tier layer cake recipe
- Conspire, light cream syrup
- Alternate design: use White Cream Cheese Mousse Recipe (included)
- Buttercream Icing recipe (included). Alternate design: use Wilton Vanilla Whipped Icing Mix.
- Alternate design: use pastel sandy-colored ruffles, white shiny-glazed oval ruffles, 2 in. round cookie, 5 1/8 in. wide heart ribbon (10 in.), 5/8 in. wide pink double-sided satin ribbon (10 in.).

## To Decorate Baby Buggy Cake

You will need Wilton Icing Colors in Lemon Yellow, Rose, Royal Blue; tips 2, 3, 5, 12, 16 of one firm white cake cone. Refrigerate letter burlap in covered containers until ready to use.

- Tip 1/4 cup blue
- Reserve 1 1/2 cups white (then 1 cup with 1 Tablespoon light cream syrup)

### WITH THINNED WHITE ICING

- Use spatula to ice side and background areas of buggy and wheels (smooth with finger dipped in confectioner).

### WITH WHITE ICING

- Use tip 3 and "To Make Dullies" directions to make rim of buggy.

### WITH LIGHT ROSE ICING

- Use tip 3 and "To Make Dullies" directions to outline rim on back of buggy.

### WITH BLUE ICING

- Use tip 5 and "To Pipe-In" directions to pipe center on wheels (smooth with finger dipped in confectioner).
- Use tip 12 and "To Pipe-In" directions to pipe to rim on wheels and handle on buggy (smooth with finger dipped in confectioner).

- Tip 1/4 cup blue
- Reserve 1 1/2 cups white (then 1 cup with 1 Tablespoon light cream syrup)

### WITH YELLOW ICING

- Use tip 16 and "To Make Stars" directions to cover buggy bottom and hood.

### WITH ROSE ICING

- Use tip 16 and "To Make Stars" directions to cover rim area of buggy.

### WITH WHITE ICING

- Use tip 3 and "To Make 5-Petal Solid Flowers" directions to make points on flowers.

### WITH LIGHT ROSE ICING

- Use tip 3 and "To Make Dots" directions to pipe dot in center of flower.

