





**MICKEY
UNLIMITED**



Mickey Mouse

Part cakes on 2-layer cake.
Für Suggestend tips: colors
and instructions on back.
Vous pouvez utiliser un
mélange à gâteau à 2 étages.
Vous trouverez sur verso les
instructions ainsi que les
instructions et douilles requises.
colours et douilles requises.
El molde acepta para un
hazlo preparada para un
pastel de dos capas. En la
parte trasera se encuentran
colores, colores e
instrucciones.



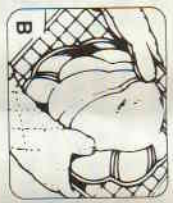
© Wilton



Baking & Decorating Instructions for Mickey Mouse

To Bake Cake: Preheat oven to 350°F or temperature per recipe directions. Your cake will unmold easily, without sticking, when you grease the inside of the pan completely using a pastry brush and solid vegetable shortening or vegetable oil pan spray (don't use butter margarine, or liquid vegetable oil). Spread the shortening so that all indentations are covered. Sprinkle about 2 tablespoons flour inside pan and shape so that flour covers all greased surfaces. Turn pan upside down and tap lightly to remove excess flour.

Make one 2-layer cake according to package or recipe directions; pour into pan. Bake cake on middle rack of 350° oven 30–40 minutes or until cake tests done according to recipe directions. Remove cake from oven and cool on cake rack for 10 minutes. So cake sits level and to prevent cracking, while still in pan, carefully slice off raised center portion. To unmold from pan, place cooling rack against cake and turn both cake rack 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 a cake board against bottom of cake and turn cake over. Be sure to hold cake, rack and boards close together while turning to prevent cake from cracking.



Making Buttercream Icing

The thick but creamy texture of this flavorful icing makes it ideal for decorating. For best results, keep icing bowl in refrigerator when not in use. Icing can be refrigerated in an airtight container for up to 2 weeks. Rewhip before using. **YIELD:** 3 cups.

- ½ cup solid vegetable shortening
- ½ cup butter or margarine
- 1 teaspoon Wilton Clear Vanilla Extract

Cream butter and shortening with electric mixer. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy.

- 4 cups (1 lb.) sifted confectioners' sugar
- 2 tablespoons milk

Decorating with Wilton Icing

Wilton Creamy White Icing Mix: Excellent for tinting any shade required. Each package makes about 2 cups of icing; you will need 2–3 packages. To prepare, follow package directions. Wilton Ready-To-Use Decorator's Icing: Ideal for all your decorating needs. Each 16.5 oz. can contains about 2 cups; you will need approximately 2–3 cans.

Coloring Your Icing

Wilton Icing Colors are best for decorating because they are concentrated and give the deepest colors. Use a toothpick to swirl color into icing, then mix well. Add color gradually until you get the icing color you desire.

DECORATING TECHNIQUES

To Ice Smooth

With spatula, place icing on cake. Spread icing over area to be covered, running spatula lightly over the icing in the same direction.

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 tip away. To pipe-in, squeeze out rows of lines to fill area. Pat icing down with finger dipped in cornstarch or smooth with dampened decorator's brush.



To Make Stars

Use tip 16. Hold bag straight up and down (see illustration) with tip ¼ in. above surface. Squeeze until a star is formed, then ston pressure and



To Decorate Mickey Mouse

- You'll need:
 - Wilton Decorating Bags & couplers or parchment triangles (instructions included with all bags).
 - Decorating tips 4, 16, 21.
 - Wilton Icing Colors in Golden Yellow, Red-Red, Copper (flesh) and Black.
 - Wilton Cake Board.
 - Fanci-Foil Wrap.
 - Make 5 cups buttercream icing.
 - Tint ¾ cup black
 - Tint ½ cup red
 - Tint ¼ cup lc. copper (flesh)
 - Tint ¼ cup copper
 - Tint ¾ cup yellow