



Sugar Plum
PARTY PANS
by Wilton

BE A HUNNY! BAKE A

Winnie the Pooh Cake

- ALL CHILDREN LOVE POOH—AND HE'S SO EASY TO DO WITH A SINGLE STAR TUBE!
- POOH TAKES JUST ONE CAKE
- SEE THE SIMPLE DECO DIRECTIONS INSIDE

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Wilton's Party Planners
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- POOH TAKES JUST ONE CAKE MIX — SEE THE SIMPLE DECORATING DIRECTIONS INSIDE.

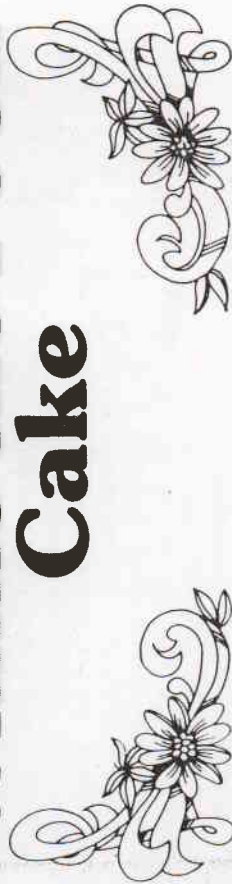
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Complete Instructions for Baking & Decorating

*Winnie the Pooh Cake

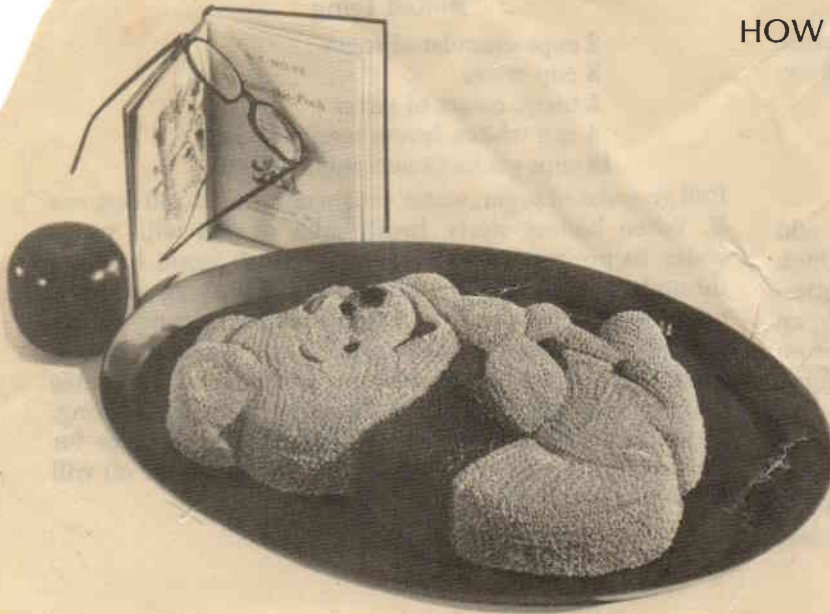
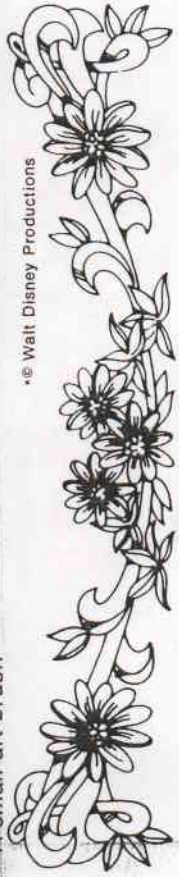


PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE BEFORE YOU BEGIN, you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Writing tube 3 and star tube 16
- Wilton Cake Board, 13" x 19", or serving plate large enough to hold cake
- One cake mix or ingredients for your favorite scratch recipe
- Two packages of frosting mix (creamy vanilla type, 15.4 oz. box), or ingredients to make one recipe of buttercream icing from recipe given in this booklet
- Wilton Paste Food Color in Brown, Golden Yellow and Red-Red
- A small art brush



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HOW TO DECORATE WINNIE THE POOH

Bake a cake, using Wilton's new Winnie the Pooh pan and just one box of cake mix. Use tube #3 to outline all grooves so that features will be clearly defined, then "fill in" with star tube #16 as shown. Use more stars for eyebrows and upper lip (tapering at ends with #3 string-work). Fill in eyeballs, nose and tongue with softened icing.

See other side for icing recipes.