



Wilton Enterprises, Inc.

Wilton® PARTY PAN BAKE AND DECORATE A TREE-LITEFUL CAKE

Pan takes just one cake mix
• Easy-to-follow cake decorating
instructions under this label
• Full size color photo
• on reverse side
• Design

Stock No. 2105-42
Wilton Enterprises
Chicago, Ill. 606





Decorating your TREELITEFUL CAKE

To make the Treelittleful cake, you will need Wilton Paste Food Colors in Orange, Golden Yellow and Leaf Green. HINT: Color all icings while the cake is cooling.

- Tint $\frac{3}{4}$ cup icing golden yellow for tree base and star ornaments.
- Tint $\frac{1}{4}$ cups icing green to cover tree.
- Tint $\frac{1}{2}$ cup icing orange for garlands and star ornaments.

WITH YELLOW ICING

- Using tube 16, cover tree base with shells using technique described in "To Make Shells." Stagger the rows of shells close together so no cake shows through.

WITH GREEN ICING

- Using tube 67, cover the tree with leaves using techniques described in "To Make Leaves." Start at the bottom of cake working across, following the contours of the cake.

WITH ORANGE ICING

- Using tube 3 and technique described in "To Make Garlands and Ornaments" make small ball garlands across cake.
- Using tube 3 and same technique add larger ball ornaments randomly on cake.
- Using tube 16 and technique described in "To Make Stars" make a group of stars at top of cake for top ornament, and add star ornaments on the garlands and randomly on tree.

WITH YELLOW ICING

- Using tube 3, add tiny dots between points of orange stars and add larger ball ornaments randomly on cake.
- Using tube 16, make star ornaments on garlands and randomly on tree. Add one star to top ornament.

WITH ORANGE ICING

- Using tube 3, add tiny dots between points of yellow stars.
- Your beautifully decorated Treelittleful cake is ready to set the Christmas mood for your special Christmas gatherings.

