

Easy-to-follow baking and decorating hints on back and side panels. Also great for muffins and brownies. One 2-layer cake mix yields 12 to 14 little treats to decorate any

A delightful treat!
Six individual bears,
ideal for cakes, brownies, gelatin,
rice cereal treats and snacks.

Mimi Bears





Mini Bears

Wilton makes any occasion special. For a wide variety of quality pans and decorating accessories, see your Wilton dealer or the current Wilton Yearbook of Cake Decorating.

Buddy Bear

Use tips 3, 16, and Wilton Icing Colors in Lemon Yellow and Brown.



Brown Bear

Use tip 3 and Wilton Icing Color in Brown.



Open Carefully! Baking and decorating instructions on other side.

"Wiggles" Bear

Use your favorite gelatin recipe.



Ballerina Bear

Use tips 3, 16, Wilton Icing Color in Pink and paper cupcake liners.



Indonesia
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Instructions for Baking & Decorating Mini Bear Cakes

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

- Wilton Decorating Bags and Couplers or parchment paper triangles
- Wilton Decorating Tips 3 and 16
- Wilton Icing Colors in Lemon Yellow, Rose and Royal Blue (for Sunny Bear)
- Wilton Ready-To-Use Decorator Icing in White and Chocolate (for Panda Bear)
- Wilton Cake Release, peanut butter and confectioners' sugar (for Brownie Bear)
- Wilton Buttercream Icing Recipe (for Sunny Bear). You may substitute Wilton Ready-To-Use Decorator Icing or Wilton Creamy White Buttercream Icing Mix
- 1/8 in. wide ribbon (4 inches long) for each Sunny Bear



We recommend hand washing pan in hot, soapy water.

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

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To Decorate Brownie Bear

Use tip 3, favorite brownie recipe, 1/4 cup peanut butter mixed with 2 Tablespoons confectioners' sugar (for every six bears). Grease pan with Wilton Cake Release before baking.

To decorate, follow directions below in numerical order:

1. Using tip 3 and peanut butter mixture, pipe dot eyes and nose, outline mouth.
2. Using tip 3 and peanut butter mixture, pipe-in ears and paws.



To Decorate Panda Bear

Use tips 3, 16 and Wilton Ready-To-Use Decorator Icing in White and Chocolate

To decorate, follow directions below in numerical order:

1. Using tip 3 and white icing, pipe-in eyes, muzzle, paws and pads (pat smooth with finger dipped in cornstarch).
2. Using tip 3 and chocolate icing, outline around eyes.
3. Using tip 3 and chocolate icing, pipe dot pupils, nose and outline mouth.
4. Using tip 16 and chocolate and white icing, cover bear with stars.



Cake and Brownie Baking Instructions

1. Preheat oven to 350°F.
2. Using pastry brush, grease inside of pan with Wilton Cake Release, solid vegetable shortening, or use vegetable pan spray. If using shortening or pan spray, sprinkle flour into pan, shake to cover all greased surfaces and remove all excess flour.
3. Prepare mix; pour 1/4 cup batter into each cavity in pan.
4. Bake on middle rack for 15-20 minutes.
5. Cool 5 minutes and trim so cakes sit level.
6. Unmold cakes and cool 30 minutes before decorating.
7. Wash pan and repeat to bake remaining bears.

Cake Release

For perfect, crumb-free cakes!

No need to grease and flour your baking pan – Cake Release coats in one step. Simply spread Cake Release lightly on pan bottom and sides with a pastry brush and fill with batter. Cakes release perfectly without crumbs every time, giving you the ideal surface for decorating. Now in convenient dispensing bottle. Certified Kosher. 8 oz.

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