

HAPPY

BIRTHDAY



**Topsy Turvy Pan**  
Pan takes only 2-layer cake mix. Complete, easy-to-follow instructions included.



**Moule Sens dessus dessous**  
Pour un mélange à gâteau à deux étages. Instructions complètes et simples à l'intérieur.



# Topsy Turvy Pan

Give your cake decorating a fun, new slant. Our topsy turvy "tiered" cake is just the right look for wacky birthdays, wild parties and special occasions that call for something different.

Decorating is easy and fun with Wilton! Choose from our large assortment of decorating tips, bags, icing colors, Ready-To-Use Decorating 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.

We recommend hand washing pan in hot, soapy water.

## Moule Sens dessus dessous

Faites votre décoration sous un angle nouveau et amusant! Notre gâteau - «toge» - Sens dessus dessous est tout indiqué pour les fêtes d'anniversaire farfelues, les parties loufoques et les occasions spéciales qui demandent quelque chose de différent.

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

Avant de l'utiliser la première fois, laver le moule dans de l'eau chaude savonneuse.



**Topsy Turvy**  
Use tips 3, 21; Wilton Icing Colors in Yellow, Rose, Orange, Royal Blue; Wilton Ready-To-Use Icing in Rainbow Nonpareils Sprinkle decorations.



**Pop Art**  
Use tips 3, 21, 47; Wilton Icing Colors in Rose, Kelly Green, Royal Blue, Lemon Yellow, Violet.

**Pop Art**  
Utilisez les douilles 3, 21 et 47, ainsi que les colorants à glaçage Wilton rose rose, vert irlandais, bleu royal, jaune citron et violet.



**Full-Tilt Celebration**  
Use tip 12; Wilton Icing Color in Lemon Yellow; Wilton Alphabet/Numerals Icing Decorations; Wilton Flowerful Medley Sprinkle Assortment; candy-coated chocolates; candy sticks; yellow spice drops.

**Tout de travers**  
Utilisez la douille 12; le colorant à glaçage Wilton jaune citron; les décorations Lettres et chiffres de glaçage Wilton; l'assortiment de perles à gâteaux Rhapsodie florale Wilton; des tranches au chocolat; des bâtonnets de bonbon, et des bonbons en gelée jaune.



**A Delicate Balance**  
Use tips 3, 7, 8, 47, 104, 352; Flower M No. 7; Wilton Icing Colors in Peach, Kelly Green, Ivory; Wilton Ready-To-Use Icing Fondant; Wilton Mentholate Powder, 5 lb. (1 lb. white ribbon (1 1/2 yards needed)).

**Un équilibre délicat**  
Utilisez les douilles 3, 7, 8, 47, 104 et 352; le clou à fleurs no 7; les colorants à glaçage Wilton pêche, vert irlandais et ivoire; le fondant roulé prêt à l'emploi Wilton; la meringue en poudre Wilton; une verge et demie (1,3 m) de ruban blanc de 5/8 po (16 mm) de large.

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

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### To Decorate Topsy Turvy

You will need Wilton Icing Colors in Violet, Lemon Yellow, Rose, Orange, Royal Blue; tips 3, 21, Wilton Rainbow Nonpareils. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 4 1/4 cups buttercream icing

- Tint 1/2 cup violet
- Tint 1/4 cup yellow
- Tint 1/2 cup rose
- Tint 1/4 cup orange
- Tint 1/4 cup blue
- Reserve 2 1/2 cups white (1 1/4 cups with 1 1/2 Tablespoons light corn syrup)

#### WITH THINNED WHITE ICING

- Use spatula to ice sides and incorporate areas
- Smooth

#### WITH ROSE ICING

- Use offset spatula to pipe decorative scalloped top. Pipe or dispense by pipe along opening drive side of hub. Use Smooth Icing with spatula and spatula with parchment.

#### WITH YELLOW ICING

- Use disposable decorating bag cut with a 3/8 in. diameter opening and 7/8 in. or dispense by pipe along opening drive side of hub. Use Smooth Icing with spatula and spatula with parchment.

#### WITH VIOLET ICING

- Use disposable decorating bag cut with a 3/8 in. diameter opening and 7/8 in. or dispense by pipe along opening drive side of hub. Use Smooth Icing with spatula and spatula with parchment.

#### WITH WHITE ICING

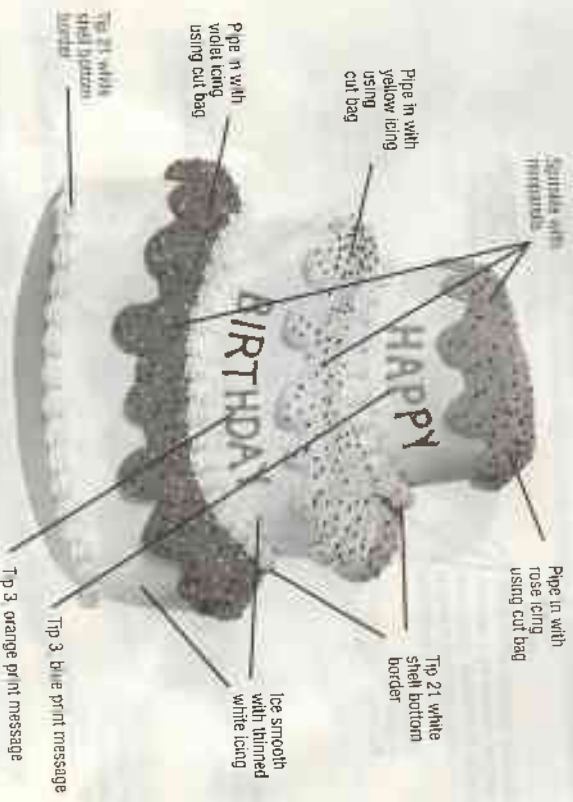
- Use tip 21 and 7/8 in. Make Shell, (shell-like to pipe without thinned corn syrup)

#### WITH BLUE ICING

- Use tip 5 and Tip 12 decorations to print message

#### WITH ORANGE ICING

- Use tip 3 and Tip 12 decorations to print message

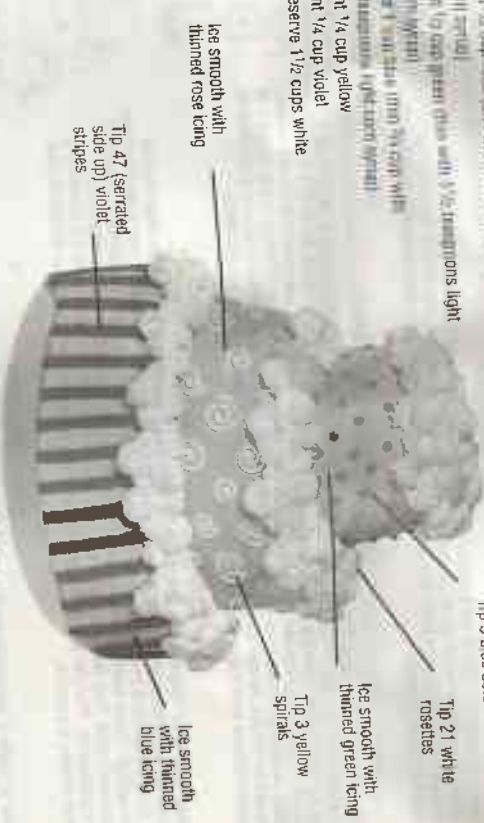


### To Decorate Pop Art

You will need Wilton Icing Colors in Rose, Kelly Green, Royal Blue, Lemon Yellow, Violet; tips 3, 21, 47.

Make 4 cups buttercream icing

- Tint 1/2 cup violet (1 1/2 cups with 1 1/2 Tablespoons light corn syrup)
- Tint 1/2 cup green (1 1/2 cups with 1 1/2 Tablespoons light corn syrup)
- Tint 1/4 cup yellow
- Tint 1/4 cup violet
- Reserve 1 1/2 cups white



### To Decorate THE-TWIL Celebration

You will need Wilton Icing Colors in Lemon Yellow, Tip 12, Wilton Rainbow Nonpareils, Candy Sprinkle Assortment (candy sprinkles), Candy sticks, yellow spice drops.

Make 3 cups buttercream icing:

- Tint 1 3/4 cups yellow (1 1/4 cups with 1 1/2 Tablespoons light corn syrup)
- Reserve 1 1/4 cups white

