

Label No. 1821-4893 K



© 1981 The Bobbs-Merrill Company, Inc.

Wilton's
**Raggedy Ann™
Cake Pan**

- Bakes the best loved, make-believe friend a child ever had!
- Ideal for birthdays, take-to-school treats and more.

To Make Dots

Use tip 3. Hold decorating bag straight up and down with tip 1/8" above practice surface.

Squeeze to form a dot, keeping tip in icing until dot is size you desire. Then stop pressure and pull tip away.

To flatten dot, pat down with a spatula dipped in cornstarch.



Top View



To Make Elongated Shell Hair

Use tip 22. Hold decorating bag at a 45° angle to surface with end of bag pointing towards you. Lightly touch tip to surface and squeeze until icing builds and fans out into a base. Then lift tip slightly, maintain pressure and pull to form tail. Stop pressure when desired length is reached and pull tip away. Make elongated shells side-by-side to form curls.

To Make Hair Bow

Use tip 22. Hold bag at 45° angle to cake surface. Lightly touch tip to surface and as you squeeze out icing with a steady pressure, move tip up around and down to the left, then up to make first loop. Repeat to right for other loop to form a figure-8 motion. Finally, hold decorating bag straight up and down with tip 1/8" above center of bow. Squeeze and hold tip in place momentarily, then move tip around to the right in a short circular motion, stopping pressure just before you reach your original starting point. Pull tip away to form bow knot.

To Make Ropes

Use tip 22. Hold bag at a 45° angle to practice surface with end of bag pointing over right shoulder. Touch tip to surface and squeeze bag, moving tip down and up around to right forming a slight "s" curve. Stop pressure, pull tip away. Tuck tip under bottom arch of first "s" and repeat procedure. Continue joining "s" curves to form rope.

Wilton Enterprises, Inc.
Woodridge, IL 60517

Stock No. 1808-5568 K



Wilton®

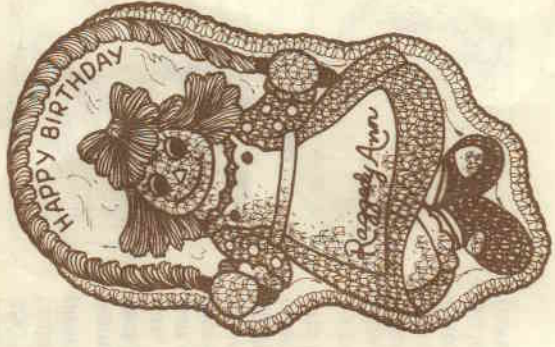
Complete Instructions for Baking & Decorating

Raggedy Ann™ Cake



PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.
TO DECORATE CAKES you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tips 3, 16 and 22
- Serving plate or cake board
- A 2-layer cake mix or ingredients for your favorite layer cake recipe
- 4 cups buttercream icing (recipe in this booklet) or 3 packages creamy vanilla type frosting mix (15.4 oz. box)
- Wilton Paste Food Colors: Sky Blue, Orange, Christmas Red and Brown



© 1981 The Bobbs-Merrill Company, Inc.