

Milton®

Holiday Bunny Pan

- Bake and decorate a Hoppy Holiday cake for Easter or other Springtime celebrations!
- Here are two more ways to decorate your Holiday Bunny Cake! Alternate designs use additional Paste Icing Colors in Violet and Brown.



2 more
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Wilton®

**Complete Instructions
for Baking & Decorating**

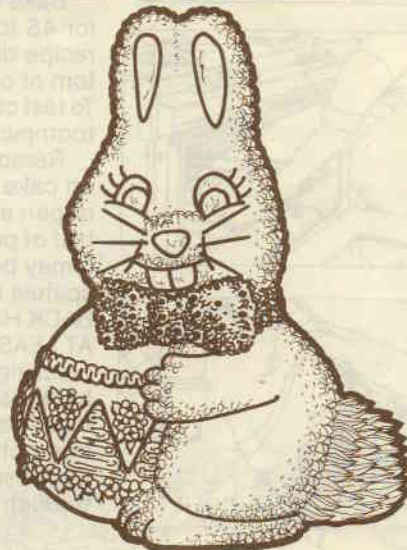
**Holiday
Bunny Cake**



PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

TO DECORATE CAKES you will need:

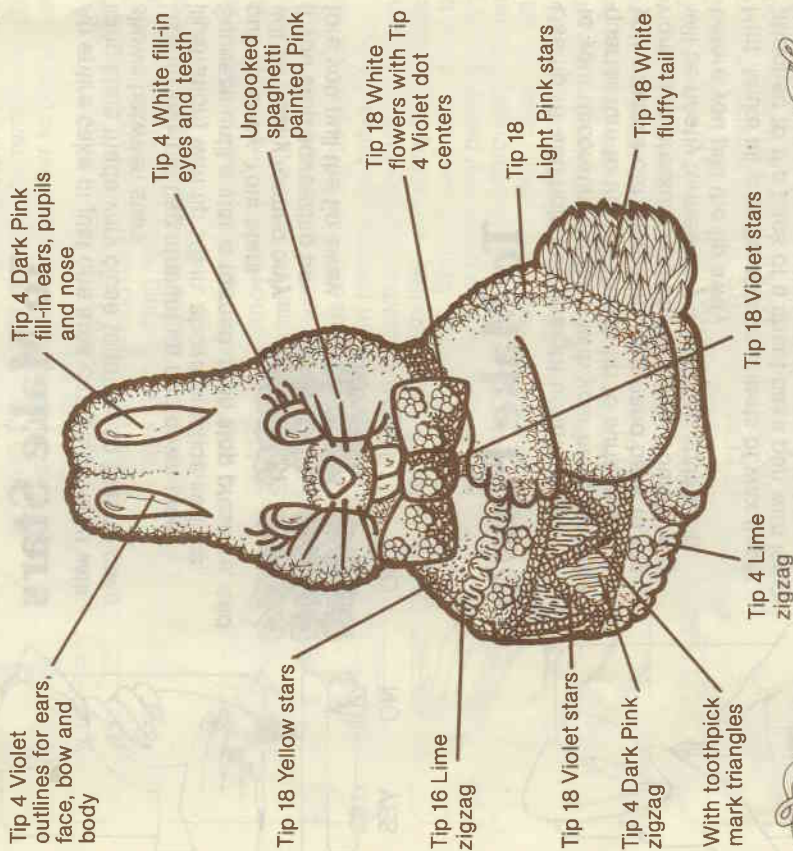
- Wilton Decorating Bag and Coupler or several parchment paper triangles
- Tips 4 and 18 (Alternate design also uses 16)
- 6 to 6-1/2 cups pound cake batter
- 4 cups of buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Wilton Paste Icing Colors in Sky Blue, Pink, Leaf Green, Lemon Yellow (Alternate cake designs also use Violet and Brown)
- Uncooked spaghetti
- Serving plate.



To Decorate Blushing Bunny

Use Wilton Paste Icing Colors in Pink, Violet, Lemon Yellow and Leaf Green. Use uncooked spaghetti for whiskers.

- Tint 1/3 cup icing Dark Pink
- Tint 2/3 cup icing Violet
- Tint 1/2 cup icing Lemon Yellow
- Tint 1/4 cup icing Lime by mixing a small amount of Lemon Yellow into Leaf Green icing
- Reserve 1/2 cup White icing
- Tint 1-3/4 cups icing Light Pink



To Decorate Bunny's Basket

Use Wilton Paste Icing Colors in Brown, Lemon Yellow, Pink and Leaf Green. For Brown, you can substitute chocolate icing.

- Tint 1/4 cup icing Dark Brown
- Tint 3/4 cup icing Lemon Yellow
- Tint 1/4 cup icing Pink
- Tint 1/4 cup icing Lime by mixing a small amount of Lemon Yellow into Leaf Green icing
- Reserve 3/4 cup White icing (Thin 1/4 cup White icing with 1 teaspoon light corn syrup or 1/4 teaspoon milk for icing background of egg smooth.)
- Tint 1-3/4 cups icing Brown.

