



Instructions for Baking & Decorating First & Ten Football Cakes

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

- Wilton Decorating Bags and Couplers or parchment paper triangles.
- Tips 3 and 16
- Wilton Icing Colors in Brown
- Cake Board, Fancy-Foil Wrap or serving tray.
- One 2-layer cake mix or ingredients to make favorite layer cake recipe.

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

© 2001 Wilton Industries, Inc.
Woodridge, IL 60517
www.wilton.com



Stock No. 2105-6504

To Decorate Fast Football Cake

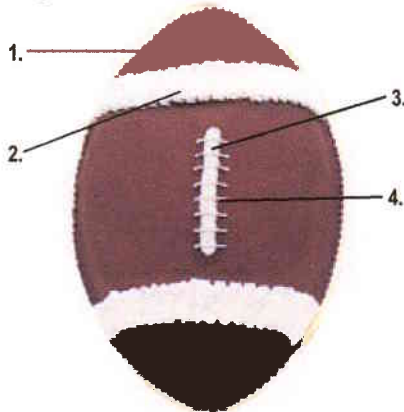
You will need Tips 3, 16; Wilton Icing Color in Brown. We suggest you color all icings at once while the cake cools. Refrigerate icings in covered containers until ready to use.

Make 1 1/2 cups buttercream icing:

- Tint 1 cup brown
- Reserve 1/2 cup white

Decorate in numerical order:

1. Ice cake smooth with brown icing
2. Tip 16 white zigzags
3. Tip 16 white outline
4. Tip 3 white outlines



Decorating With Wilton Icings

Wilton Frosting Mix: You will need 2-3 packages of Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. Excellent for tinting any shade required. If you're using another type of frosting mix, you will need three 15.4 oz. packages of the creamy vanilla type that will frost two 8 in. or 9 in. layers. For each package of frosting mix, use four less teaspoons water than package directs. Each package makes about 1 3/4 cups icing. Do not refrigerate icing before decorating. Cake may be refrigerated after it is iced.

Wilton Ready-to-Use Decorator's Icing: You will need approximately 2-3 cans of our delicious white icing. Each 16.5 oz. can holds about 2 cups. It's ideal for all of your decorating needs – frosting, decorating and flower making.

Coloring Your Icing

Wilton Icing Colors are best for decorating because they are concentrated and give the deepest, most vivid icing colors. Use a toothpick to swirl icing color into icing, then mix well. Add color gradually until you get the icing color you desire.

To Decorate First & Ten Football Cake

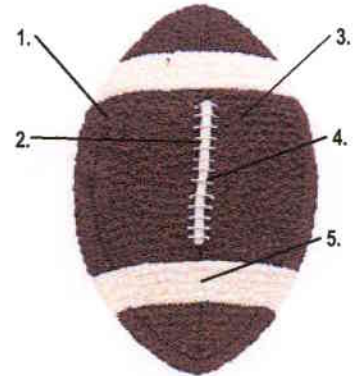
You will need Tips 3, 16; Wilton Icing Color in Brown. We suggest you color all icings at once while the cake cools. Refrigerate icings in covered containers until ready to use.

Make 1 1/2 cups buttercream icing:

- Tint 1 cup brown (remove 2 Tablespoons and tint a darker brown)
- Reserve 1/2 cup white

Decorate in numerical order:

1. Outline seams of ball with tip 3 dark brown strings
2. Tip 16 white pull-out stripes
3. Tip 16 brown stars
4. Tip 3 white outlines
5. Tip 16 white stars



To Decorate Football Cake

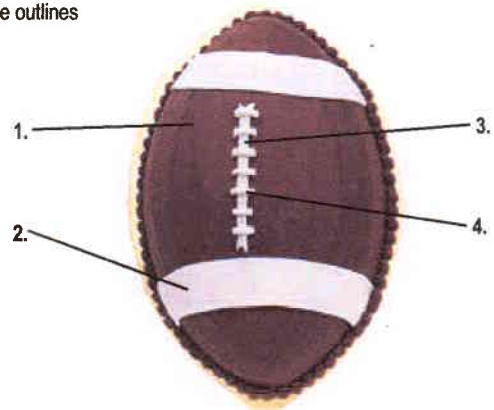
You will need Tips 3, 16; Wilton Icing Color in Brown. We suggest you color all icings at once while the cake cools. Refrigerate icings in covered containers until ready to use.

Make 1 1/2 cups buttercream icing:

- Tint 1 cup brown (remove 2 Tablespoons and tint a darker brown)
- Reserve 1/2 cup white

Decorate in numerical order:

1. Ice cake smooth with brown icing
2. Tip 16 white outline and fill-in, then smooth with finger dipped in cornstarch
3. Tip 16 white outline
4. Tip 3 white outlines



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..

702-6016

