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Woodridge, IL 60517
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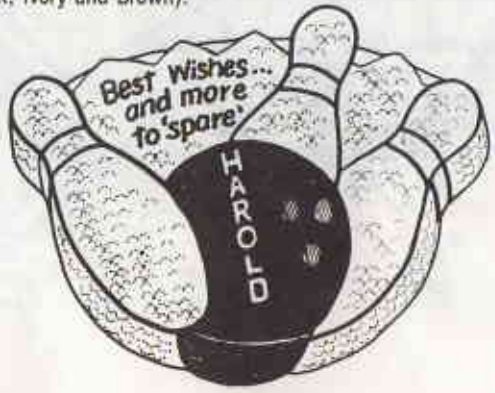
Instruction Guide for Baking & Decorating

"Bowling A Strike" Cakes

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

TO DECORATE CAKES you will need:

- Wilton Decorating Bag & Coupler or parchment paper triangles.
- Tips 3, 16 (alternate designs use tips 21 and 104).
- Wilton Icing Colors in Red, Golden Yellow and Black (alternate designs use Violet, Pink, Ivory and Brown).
- One 2-layer cake mix or ingredients for favorite layer cake recipe.
- Buttercream icing (recipe inside).

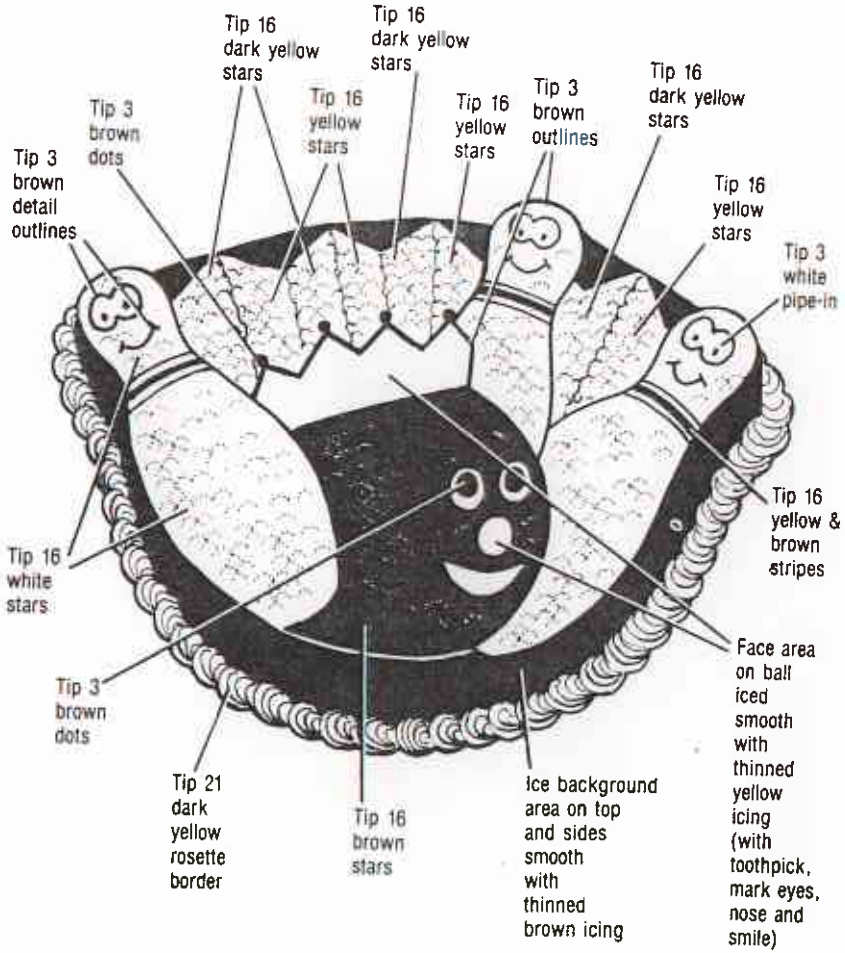


To Decorate Crowned The Champ Cake

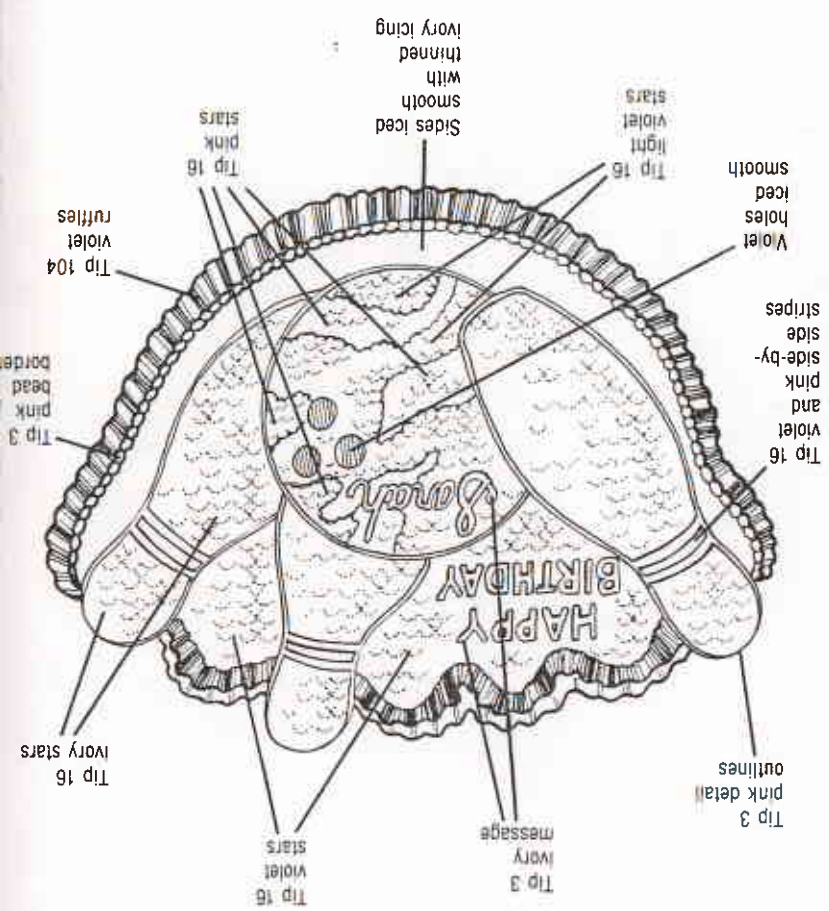
You will need Wilton Icing Colors in Brown, Golden Yellow; tips 3, 16 and 21.

Makes 4 cups buttercream icing:

- Tint ¼ cup yellow.
- Tint ¾ cup dark yellow.
- Tint 2 cups brown (thin 1 cup with 1 Tablespoon light corn syrup).
- Reserve 1 cup white.



To Decorate Feminine Flair Cake

You will need Wilton Icing Colors in Violet, Pink and Ivory; tips 3, 16 and 104.

- Tint 1 cup light violet.
- Tint 1 cup violet.
- Tint ¾ cup pink (thin ¼ cup with 1 teaspoon light corn syrup).
- Tint 1¾ cup ivory (thin 1 cup with 1 Tablespoon light corn syrup).