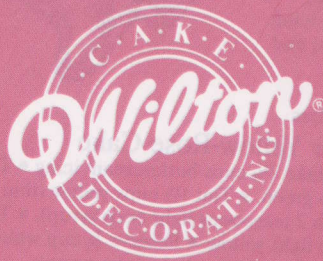




Stock No. 2105-7925

- What a great state to be in—deep in the heart of Texas!
- Takes a 2-layer cake mix or ingredients for your favorite layer cake.
- Easy-to-follow baking and decorating instructions on back of label.
- Feature cake uses tips 3, 16 and Wilton Paste Colors in Royal Blue and Wilton Red. Alternate design uses tips 3, 16, 63, 352 and Golden Yellow, Leaf Green Paste Colors, Ready-Made Icing Roses or tips 12, 104 and royal icing.



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Wilton Enterprises, Inc.
Woodridge, IL 60517

Lone-Star State Cake Pan

Lone-Star State Cake

Baking & Decorating Instructions:

To Bake Cake:

Preheat oven to 350° or temp. per recipe. Prepare cake batter according to instructions for one-mix cake mix. Grease inside of pan with a pastry brush and solid vegetable shortening or use a vegetable oil pan spray. Don't use butter, margarine or liquid vegetable oil. Spread shortening so that all indentations are covered. Sprinkle in about 2 Tbsps. flour in pan and shake so that flour covers all greased areas. Turn upside down and tap to remove excess flour.

Pour in batter and bake on middle rack for 30 to 40 mins. or until cake tests done. Remove and cool on cake rack for 10 mins. While in pan, cut away the raised center

portion with serrated knife, so cake sits level and to prevent cracking. To unmold cake, place cooling rack against cake and turn both rack and pan over. Remove pan. Cool at least 1 hr. Brush off loose crumbs.

Use your favorite buttercream icing recipe (find several in the current *Wilton Yearbook of Cake Decorating*); 2 packages of Wilton Icing Mix; three 16.5 oz. cans of vanilla frosting (each yields about 1½ cups). Tint desired colors with Wilton Paste or liquid (included in kits).

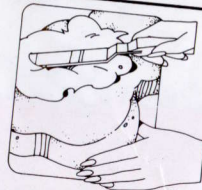
Icing Smooth with a Spatula:

With a spatula, place icing on cake. Spread icing over area to be covered. Run spatula lightly over the icing in the same direction blending it in for an even look.



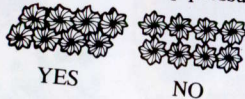
To Outline:

Use tip 3. Hold bag at 45° angle. Touch tip to cake. Raise tip slightly and as you squeeze, guide tip along surface. To end, stop squeezing, touch tip to cake and pull away.



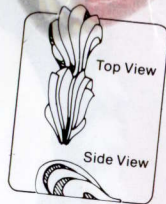
To Make Stars:

Use tip 16. Hold bag straight up and down. Squeeze until a star is formed. Stop pressure and pull tip away.



To Make Shells:

Use tip 16. Hold bag at 45° angle slightly above cake with end of bag pointing towards you. Squeeze until icing builds up and fans out into a base as you lift tip slightly. Relax pressure as you lower tip until it touches surface. Stop pressure and pull tip away without lifting tip off surface to draw shell to a point.



To Make Roses:

For roses, use Wilton Ready-Made Yellow Icing Roses (large and medium). Or refer to the current *Wilton Yearbook of Cake Decorating* for complete rose rosebud making instructions.

To Make Quick 'n Easy Shell-Motion Rosebuds

Use tip 63. Hold bag at a slant, touch large end of tip lightly to surface. Apply firm pressure to bag, letting icing build up and lifting tip slightly. Relax pressure as you pull your hand down. Stop and move away. Add tip 3 pull-out outline sepals.

Decorating Techniques

To Make Leaves:

Hold bag at a 45° angle with tip 352 lightly touching cake. Squeeze and hold tip in place momentarily to let icing fan out. Then relax and stop pressure as you pull tip away and draw leaf to a point.



To Decorate Lone-Star State Cake

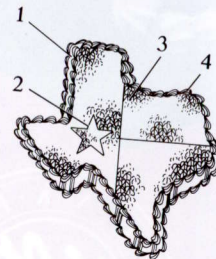
- You'll Need:**
- Wilton decorating bags & coupler or parchment triangles (instructions included with all bags).
 - Decorating tips 3 and 16 (alternate design also uses tips 63, 352 and Ready-Made Icing Roses).
 - Wilton Paste Icing Colors in Royal Blue, Red (alternate cake uses Golden Yellow and Leaf Green).

For Lone-Star State Cake:

- Make ¾ cups buttercream icing;
- Tint ½ cup blue. • Tint ½ cup red.
- Reserve 2½ cups (thin 1 cup with 2 teaspoons light corn syrup) white.

Decorate in numerical order:

1. Ice sides smooth with thinned white icing.
2. Tip 3 white outline star; blue vertical and red horizontal land lines
3. Tip 16 red, blue and white stars
4. Tip 16 white shell top and base borders



For Yellow-Rose Cake

- Make ¾ cups buttercream icing • Tint ½ cup green. • Tint 1½ cups yellow (thin 1 cup with 2 teaspoons light corn syrup). • Tint ½ cup light yellow. • Reserve ¾ cup white (thin with 2 teaspoons light corn syrup).

1. Sides iced yellow and top white with thinned icing
2. Tip 16 white and yellow shell borders
3. Tip 3 green outline vines
4. Tip 63 yellow rosebuds with tip 3 green outline sepals
5. Tip 352 green leaves
6. Wilton Ready-Made Icing Roses or tips 12/104.

