



Shari Lewis'
LAMB CHOP®
& FRIENDS

Pan takes any 2-layer cake mix. Suggested tips, colors and instructions on back.

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Baking & Decorating Instructions for Lamb Chop® Cake

To Bake Cake:



Preheat oven to 350° or temperature per recipe directions. Your cake will unmold easily, without sticking, when you grease the inside of the pan completely using a pastry brush and solid vegetable shortening or vegetable oil pan spray (don't use butter, margarine or liquid vegetable oil).

Spread the shortening so that all indentations are covered. Sprinkle about 2 tablespoons flour inside pan and shake so that flour covers all greased surfaces. Turn pan upside down and tap lightly to remove excess flour. Make one 2-layer cake according to package or recipe directions; pour into pan. Bake cake on middle rack of 350° oven 30-40 minutes or until cake tests done according to recipe directions.

Remove cake from oven and cool on cake rack for 10 minutes. So cake sits level and to prevent cracking, carefully slice off raised center portion while still in pan. To unmold from pan, place cooling rack against cake and turn both cake rack and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake.

To transfer cake to serving plate, hold cake board against cake and turn both cake and rack over. Lift off rack. Hold another board against bottom of cake and turn cake over. Be sure to hold cake, rack and boards close together while turning to prevent cake from cracking.



Making Buttercream Icing

The thick but creamy texture of this flavorful icing makes it ideal for decorating. For best results, keep icing bowl in refrigerator when not in use. It can be refrigerated in an airtight container for up to 2 weeks. Re-whip before using.

- 1/2 cup solid vegetable shortening
- 1/2 cup butter or margarine
- 4 cups (1 lb.) sifted confectioners sugar
- 2 tbsps. milk
- 1 tsp. vanilla extract

Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy. YIELD: 3 cups.

Decorating With Wilton Icing

Wilton Icing Mix: Excellent for tinting any shade required. You will need 2-3 packages of our Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. If you're using another type of frosting mix, you will need three 15.4 oz. packages of 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. 16.5 oz. can contains about 2 cups. It's ideal for all your decorating needs—frosting, decorating and flow.

Coloring Your Icing

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

DECORATING TECHNIQUES

Smooth Icing: Spread icing on cake. Spread icing over area to be covered, running spatula lightly over the direction.

Shell & Pipe-In: Hold bag at 45° angle. Touch tip to cake. Raise tip slightly and as you squeeze, guide tip along surface. To end outline, stop squeezing, touch tip to cake and pull away. **To Pipe-In:** Use tip 3. Squeeze out rows of lines to fill in area. Pat down with finger dipped in cornstarch or smooth with dampened art brush.

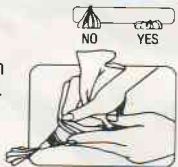
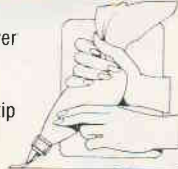
To Make Stars

Use tip 16. Hold bag straight up and down (see illustration) with tip 1/8 in. above surface. Squeeze until a star is formed, then stop pressure and pull tip away. Your stars will be neatly formed only if you stop squeezing before you pull the tip away.



To Make Pull-Out Stars

Use tip 16. Hold bag at a 45° angle to surface. As you squeeze out icing, pull tip up and away from cake. When strand is long enough, stop pressure and pull tip away. Work from bottom to top of area to be covered with pull-out stars.



To Make Shells

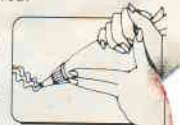
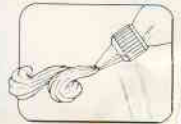
Use tip 16 or 21. Hold decorating bag at a 45° angle slightly above surface with end of bag pointing towards you. Squeeze until icing builds up and fans out into a base as you lift tip slightly. Relax pressure as you lower tip until it touches surface. Stop pressure and pull tip away without lifting tip off surface to draw shell to a point.

To Make Reverse Shells

Use same tip and positioning as for making shells. Squeeze bag to let icing fan out, then swing tip around to the left in a semi-circle motion as you relax pressure to form tail of a shell. Stop pressure, pull tip away. Repeat, only now swing tip around to the right. Continue, alternating directions until area is covered.

To Make Zigzags

Use tip 16. Hold bag at a 45° angle to surface, touch tip to surface, and as you squeeze out icing with a steady, even pressure, move tip back and forth to form a zigzag line. To end zigzag, stop pressure and pull tip away.



JOIN "THE LAMB CHOP® & FRIENDS" FAN CLUB

1 year membership includes a Fun-Filled Welcome Package, collectible "Let's Play" Poster Set and ongoing Club Surprises and Special Offers. Please send check or money order for \$6.95 (\$9.95 Canada) to:
"The Lamb Chop & Friends" Fan Club,
P.O. Box 413, Dept. WLT, Greenvale, NY 11548-0413

Child's Name: _____
 Address: _____
 City: _____ State/Prov.: _____ Zip/p.c.: _____
 Phone: () _____ Age: _____ Birthdate: _____ Sex: _____

To Decorate Lamb Chop® Cake You'll Need:

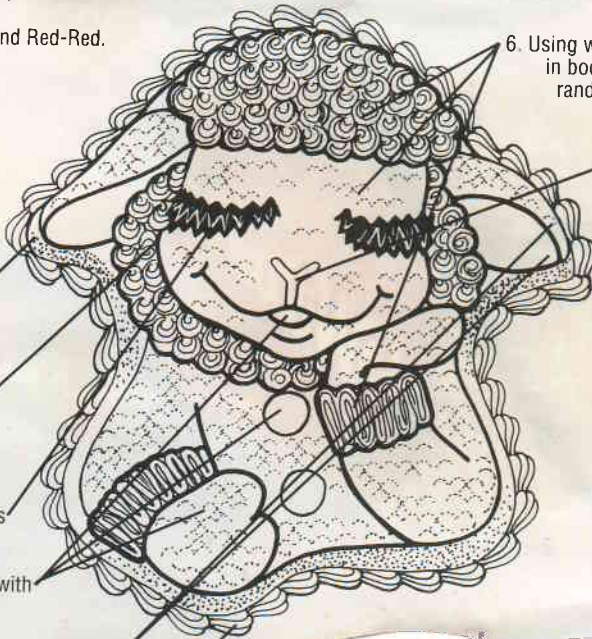
- Wilton Decorating Bags & Coupler or Parchment Triangles (instructions included with all bags).

- Decorating Tips 3, 16 and 21.
- Wilton Icing Colors in Brown, Black, and Red-Red.
- One 2-layer cake mix or ingredients for favorite layer cake recipe.

- Buttercream Icing (recipe above).
- Make 4 cups buttercream icing:
 - Tint 1/4 cup lt. brown
 - Tint 1/4 cup black
 - Tint 1/4 cup red
- Reserve 3 1/4 cups white (thin 1 1/2 cups with 1 tablespoon plus 2 teaspoons light corn syrup)

Decorate in numerical order:

1. Sides and background area iced smooth with thinned white icing.
2. Outline body, head and facial features with tip 3 black strings.
3. Using tip 16 and black icing, pipe pull-out stars for eyelashes.
4. Using red icing, pipe in buttons and tongue with tip 3; star fill in gloves with tip 16.
5. Using lt. brown icing, pipe in bottoms of ears with tip 3; star fill in ear tops with tip 16.
6. Using white icing and tip 16, star fill in body and face, add zigzag cuffs, pipe random reverse shells for fur around face.
7. Pipe tip 3 string nose with lt. brown icing.
8. Add tip 21 white shell base border.



Made in Korea
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Woodridge, IL 60517
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