



1 2 3

Darling Dolly



1. BAKE

2. FROST

3. DECORATE

It's easy as 1, 2, 3 to make and decorate your favorite cake, gelatin or salad mold in a Wilton fun shaped pan. Pan takes one 2-layer cake mix. Easy to follow instructions included.

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Darling Dolly

Wilton Easy as 1, 2, 3 shaped pans are ideal for making your favorite cake. Simply bake, frost with your favorite topping and decorate with candy sprinkles or shapes cut from fruit snacks. Use these fun pans for your favorite gelatin or salad mold recipe, too.



1. BAKE!

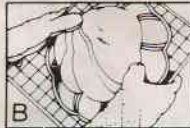
Wash pan with hot, soapy water and dry thoroughly before using. Preheat oven to 350° or temp. per

recipe directions. Grease inside of pan completely using a pastry brush and solid vegetable shortening or use a vegetable oil pan spray (see pic. A). (Don't use butter, margarine or liquid vegetable oil.) Spread shortening so that all indentations are covered.

Sprinkle about 2 tbsps. of flour inside pan and shake so that flour covers all greased areas. Turn upside down and tap lightly to remove excess flour.

Prepare 2-layer cake according to package or recipe directions; pour into pan. Bake on middle rack of 350° oven for 35 to 45 mins. or until cake tests done. Remove cake from oven and cool on cake rack for 10 mins.

So cake sits level and to prevent cracking, while in pan, cut away the raised center portion with serrated knife. To unmold cake, place cooling rack against cake and turn both rack and pan over (see pic. B). Remove pan. Cool at least 1 hr. Brush off loose crum



2. FROST!

You'll need two 16 oz. cans of vanilla icing or 2½ cups of buttercream icing (thinned). Tint ½ cup light pink for face, legs and hands, 1 cup pink for dress, ¾ cup brown for hair and ¼ cup black for shoes. /

3. DECORATE!

You will need candy-coated chocolates, black licorice strings, snowflake sprinkles and candy discs.

With spatula, place a generous amount of icing and ice face, legs and hands smooth. Next ice dress, shoes and hair.

Hint: give hair textured effect by "combing" through with fork.

Add candy-coated chocolates for eyes, black licorice for mouth. Use candy discs for dimples and break in half for hair bows. Add snowflake sprinkles on dress.

