



1 2 3

Bunny Face



1. BAKE



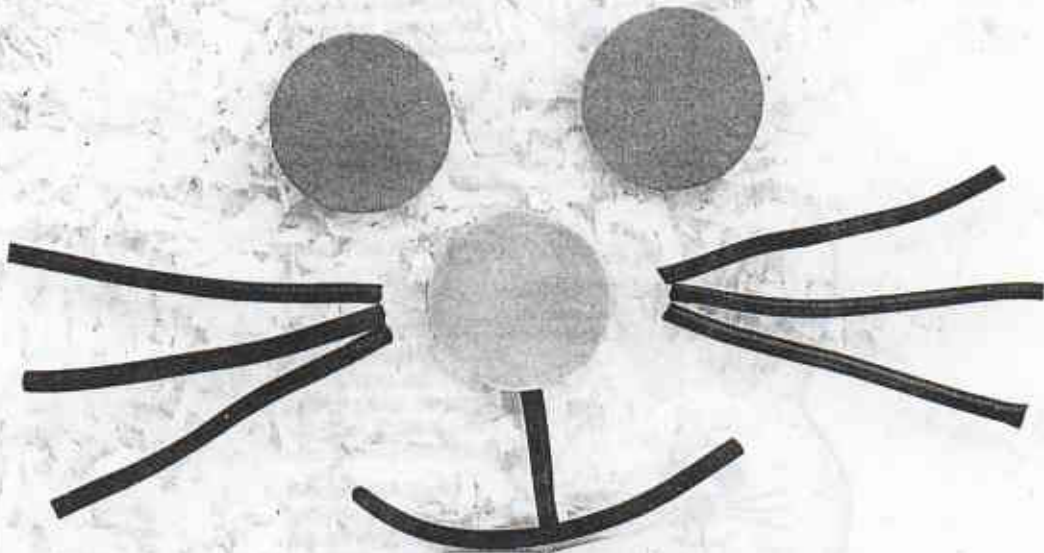
2. FROST



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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Bunny Face

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, coconut or shapes cut from fruit snacks. Use these fun pans for your favorite gelatin or salad mold recipe, too!



1. BAKE!

Preheat oven to 350° or temperature per recipe directions.

Grease inside of pan completely using pastry brush and solid vegetable shortening. (see pic. A) 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. Vegetable oil pan spray can also be used. (Do not use butter, margarine or liquid vegetable oil.)

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

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 hour. Brush off loose crumbs.



2. FROST!

You'll need two 16 oz. cans of vanilla icing or 2½ cups of buttercream icing (thinned).

3. DECORATE!

You will need Wilton Icing Color in Black and Pink, coconut, black licorice strings and candy discs.

TINTED COCONUT: Place shredded coconut in plastic sandwich bag. Add a few drops of Pink icing color, diluted slightly with water. Shake bag until color is evenly distributed.

With a spatula, place a generous amount of icing on face and ears; ice smooth. Next pat white coconut over top and sides of face. Add pink tinted coconut for inside of ears. Add candy discs for eyes, nose and mouth. Cut black licorice strings for facial features and whiskers.

