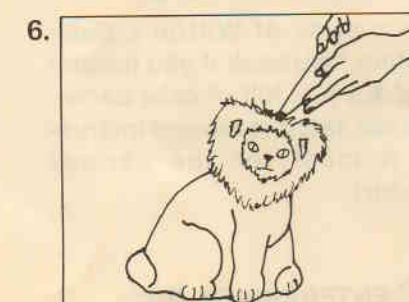
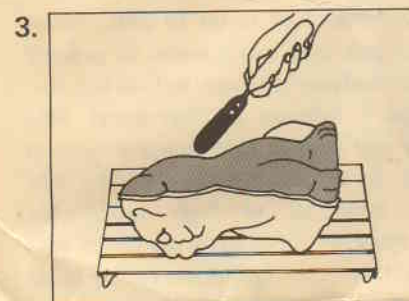
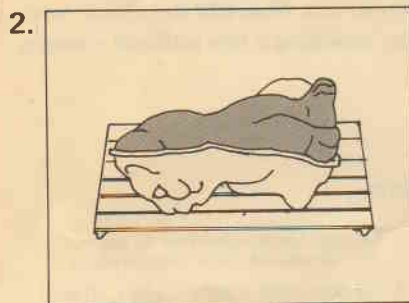
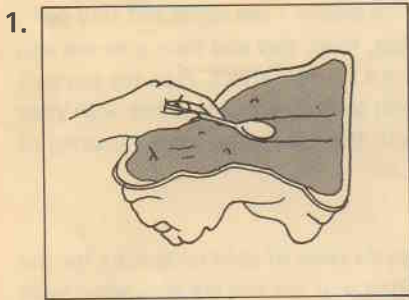


Wilton® PRESENTS THE LOVABLE ANIMAL CAKES



1. **First prepare the pan** by coating both inner halves with a thin layer of shortening. Use your fingers to spread the shortening evenly and to make sure all of the pan's indentations are well-covered. This will prevent any cake from sticking to the pan during baking time. Now dust lightly with flour and you are ready to add the batter.

2. **Pour the batter** from one standard package cake mix or from approximately six cups of your favorite cake recipe batter into the front half of the greased and floured pan. Remove any large air bubbles by running a spoon through the batter without touching the sides of the pan. Now snap the back of the pan into place and you're ready to bake! (See # 1)

3. **Place the pan** face down on the top rack of a pre-heated 350 degree oven and bake for 35 to 45 minutes. You may want to spread aluminum foil on the lower rack of the oven to catch any batter that may seep through during baking. To test cake, insert a toothpick into the open vent hole; if the toothpick comes out clean, the cake is done.

4. **To cool cake**, place pan face down on cake stand for ten minutes, then tap bottom gently with handle of a spatula and carefully unsnap back half of pan and lift off to remove. Immediately replace back pan half, invert cake and tap front of pan gently with handle of a spatula and remove front of pan. Let cake rest face up for about 30 to 45 minutes until cool to touch, then stand it up, remove back of pan, place on a party plate and decorate! (See # 2 & # 3)

Make a tame tiger cub.

First outline the eyes with tube 3. Then pipe the ears, brown stripes and claws with tube 16. Use this same tube to fill in all the tan areas with icing stars and cover the remaining cake with orange icing stars. Pipe the nose and mouth with tube 4. Then for the finishing touch, brush in slightly thinned royal icing for eyes and glaze with a coating of corn syrup. What a roaring-good party treat! (See # 4)

Or make a playful party puppy.

As with the tiger, first outline the facial features with tube 3, the eyes, nose and mouth. Pipe the puppy's tan spots and tiny paws with tube 16 icing stars. Then use this same tube to pipe brown icing stars. The puppy's tan chest, chin, ears and nose area are also decorated with tube 16, but this time the stars are pulled out to points giving the "coat" of icing a fur-like effect. Pipe the puppy's bright red collar with tube 16, trim with tube 2 beading. Then add the dog tag to the collar with tube 3, pressing it flat with your finger. To finish, brush in slightly thinned royal icing for the eyes, nose and mouth, and as with the tiger, glaze with a coating of corn syrup. Now you're ready to serve your surprise. (See # 5)

You can even make a lovable lion.

First outline eyes with tube 2; then pipe the ears, face and body with tube 16 icing stars. Add extra rows of gold icing stars for the tail and pipe the brown nose and paws using the same tube. The mane and tufts of icing on the tip of the tail are also piped with tube 16 but, just as for the puppy, the stars are pulled out to points giving these areas a fur-like effect. Now add the mouth with tube 3 and fill in the eyes with slightly thinned royal icing. Give your lion his wispy whiskers by attaching a few artificial stamens or thin pieces of wire with dots of icing; then set out your cake and celebrate! (See # 6)