



BOWLING PIN PAN BAKING INSTRUCTION SHEET

Wash pan in hot soapy water to remove manufacturing oils. It's easy to bake party shaped cakes if you keep one important thing in mind. In order to smoothly reproduce all the curves and indentations of the design, you must grease your pans properly. This is truly the secret of the perfectly shaped cake.

To do this right, it is best to begin with a heavy white vegetable shortening. Spread it generously all over the inside of each pan, making sure that every curve and indentation is coated. Then pour in about two tablespoons of flour, tip pan back and forth and tap sharply on table to spread over entire bottom and sides. Pour off excess flour, patting pan again to create an even coating of flour. If shiny spots remain, grease and flour them again.

After pan is greased and floured, prepare a single cake mix according to package directions. Place pans level on their racks, divide batter evenly between pans. Bake at 350° in center of oven; place large end of pan toward the back of oven; again level pans on their racks. Bake 30-35 minutes or until cake in large end of pan springs back lightly when touched with finger. Do not overbake. Cool on rack ten minutes. When cake is cooled, before unmolding, carefully trim cake even with top edge of pan. To unmold; place cake circle or flat plate on top of cake; invert circle, pan and rack in the same motion. Tap pan gently with handle of spatula; carefully lift pan from cake.

To make upright bowling pin cake, spread buttercream icing on top of both halves and press together.