

Wilton Celebrate!  
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change new party treats

## Frosty Ice Cream Molds

Molded ice cream makes attractive desserts or accompaniments for decorated cakes. And since there are so many different molds to choose from, you can create ice cream sculptures for holidays and parties the year round!

Metal molds work best for shaping ice cream, but plastic molds can be used as well. To shape, fill mold halves with softened ice cream, clamp together and freeze for about five hours or until very hard. To unmold, pat with warm, damp cloth and remove clamps, releasing one mold half at a time. Decorate as you wish, working quickly so ice cream won't melt. Refreeze until serving time.

### The Wilton Way of Cake Decorating Volume One

LAMB, BELL AND LOVEBIRDS, at left, all shaped of ice cream are perfect treats for Easter, a wedding shower or an anniversary. Follow ice cream molding procedure and use vanilla and pistachio for lamb and lovebirds and strawberry for bell. While molds are freezing, make the trims of buttercream. Pipe the daisies with tubes 103 and 104, the roses with tube 104 and the wild roses with tube 104. To decorate the lamb, place mold on a nest of tinted coconut, pipe tube 104 neck ribbon and tube 2 eyes and mouth, then position flowers with icing and re-freeze. To decorate bell pipe whipped cream base with tube 4D and starred garlands with tube 16. Attach roses with icing, pipe tube 67 leaves and re-freeze. To decorate lovebirds, pipe whipped cream at base with tube 4D, tube 2 piping gel eyes. Attach wild roses with icing adding tube 67 leaves. Again refreeze mold.

