



T-Nee-Bikini

CAKE PAN

U.S. Patent D-221,577

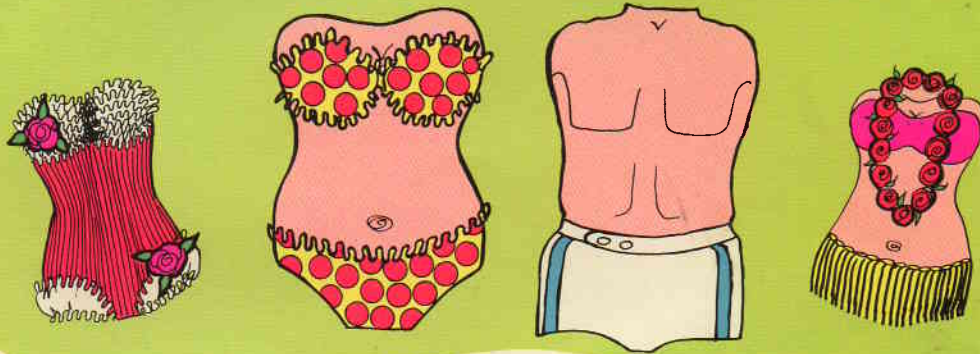


COMPLETE
INSTRUCTIONS
AND
UNLIMITED
VARIATIONS



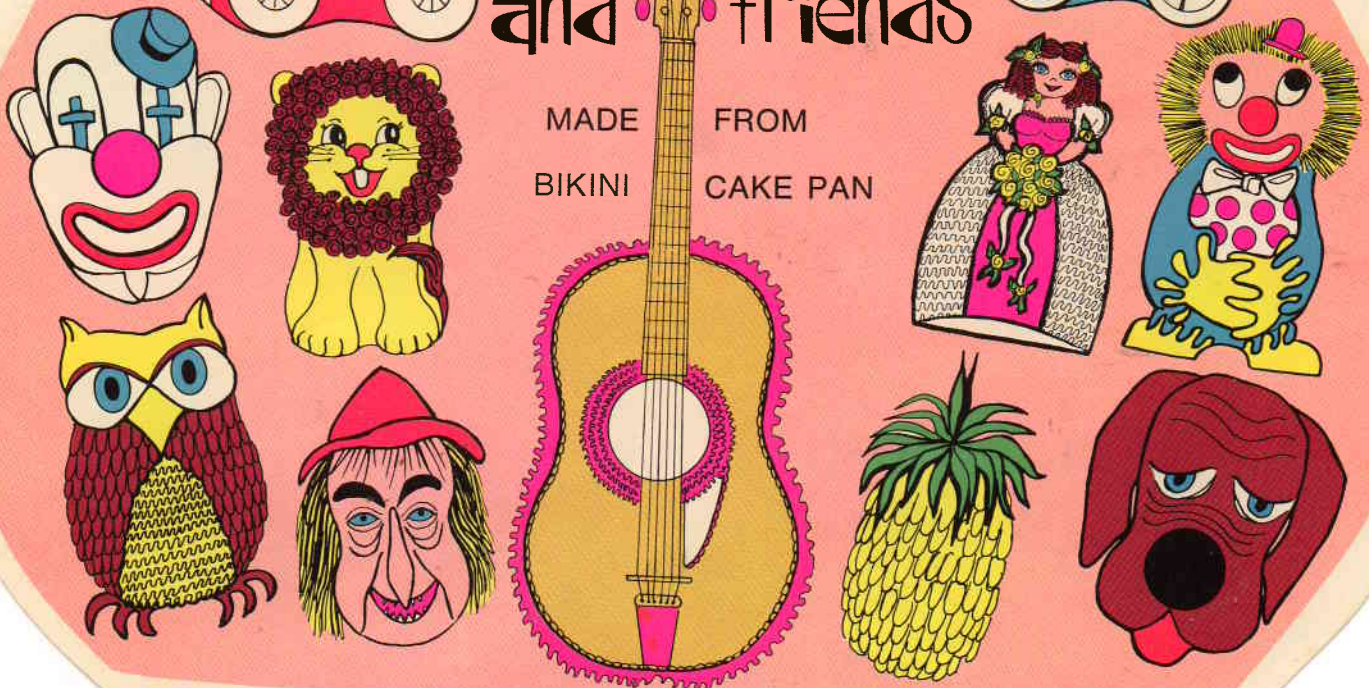
© COPYRIGHT 1971 BY
FANCY FOODS BY FLO

Flo's Variations



and friends

MADE FROM
BIKINI CAKE PAN



Additional "Fancy Pans" — Decorating ideas — supplies —
Write: Fancy Foods By Flo, Dept. 101, 12026 Dresden
Place, Granada Hills, Calif. 91344. Brochure
illustrated by Naoma Oddie

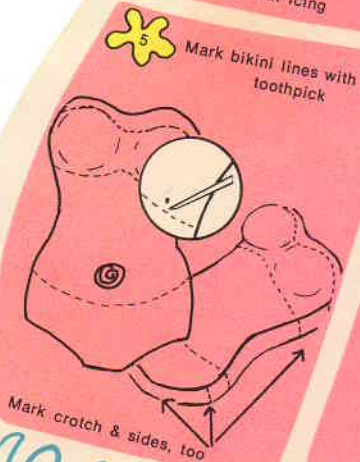
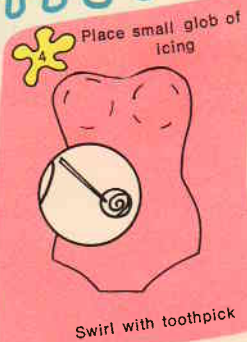
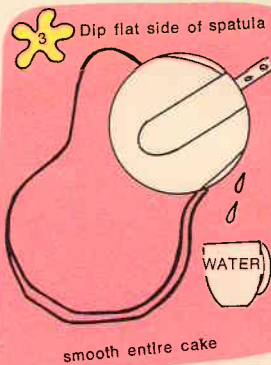
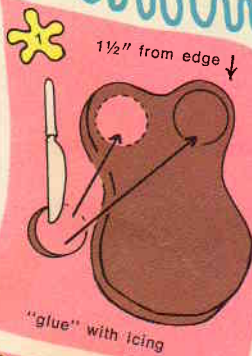
Made in U.S.A.

Flo's Bikini

MAKE YOUR CAKE THE CONVERSATION PIECE OF YOUR PARTY

- ... Brochure contains only a few of the unlimited imaginative possibilities which may be created with your Bikini Cake Pan
- ... May be iced smooth in your choice of colors or,
- ... Become an artistic masterpiece with a minimum of cake decorating supplies

Requires 2 cupcakes and one standard packaged cake mix, baked as directed. If you wish to make your own cupcakes, fill 2 cupcake pans $\frac{3}{4}$ full — use balance of batter in body pan.



BASIC ICING

1 lb. + 2 cups powdered sugar 1 cup solid shortening
 1/2 cup canned milk 1/4 teaspoon flavoring
 Beat on medium speed

FLO'S BIKINI: Use "Basic Icing," but increase milk 1/2 cup more for easy spreading. For Bikini, blend 1/4 of icing with your choice of food coloring. Make remaining icing Flesh* color.

***HOW TO MIX FLESH COLOR:** Divide equally in 3 containers — make one pale yellow, the other very pale pink, the third remains white. Blend these three icing colors together gradually until flesh tone is achieved.