



Decorating the Champion Cake

To make The Champion cake in the colors shown, you will need Wilton Paste Food Colors in Golden Yellow, Orange and Brown. HINT: Color all the icings while the cake is cooling.

- Tint ¼ cup orange for drop flowers.
- Tint 1¼ cups yellow for cake sides, top background area and flower centers.
- Tint ¾ cup light brown for horse's head.
- Tint ¾ cup dark brown for horse's features, mane and shell borders.

WITH ORANGE ICING

- Use tube 225 and "To Make Flowers" directions to make 40 flowers on waxed paper. (Flowers should be made ahead of time and stored in the freezer. You may have extras, but it's better to have extras in case of breakage.)

WITH YELLOW ICING

- Use tube 3 to dot flower centers, then set flowers in freezer until ready to use.
- Ice sides of cake.
- Use tube 16 and "To Make Stars" directions to cover flat background portion of cake top.

WITH LIGHT BROWN ICING

- Use tube 16 and cover horse's head with stars, leaving open areas for eyes, nose and mouth.

WITH DARK BROWN ICING

- Use tube 16 and cover horse's mouth, nose and eyes. Using same tube add a row of stars on horse's ear and along bottom edge of mane.
- Use tube 16 and "To Make Horse's Mane" directions to add strands of icing to back of horse's neck and forelock. Start at the top of the head and work downward, making the lower strands of mane longer. When you've finished one complete layer, add a few more strands of icing right on top of the first layer to give mane a raised effect.
- Use tube 16 and "To Make Shells" directions to edge the cake top and base with shell borders.

TO COMPLETE CAKE

- Dot the base of the horse head with icing, remove flowers from freezer and position on cake.

Now The Champion is ready to make a prize showing for party guests.

