



Wilton's  
SILVER  
CHICAGO 60642  
MADE IN KOREA  
303-555

## Decorating your Santa Cake

To make the Santa Cake, you will need Wilton Paste Food Colors in Kelly Green, Red-Red and Pink. Hint: Color all icings while the cake is cooling.

- Tint  $\frac{3}{4}$  cup of icing green for top flat portion of cake.
- Tint  $\frac{1}{2}$  cup of icing pink for Santa's nose and cheeks.
- Tint  $\frac{1}{4}$  cup of icing flesh for Santa's face by adding a very small amount of pink color to white icing.
- Tint 1 cup of icing red for Santa's hat, lips and rosette borders.
- Reserve  $\frac{1}{4}$  cup of white icing for side of cake, Santa's teeth, eyebrows, beard, mustache and fur trim on hat.

### WITH WHITE ICING

- Ice cake sides as smoothly as possible.
- Ice area for Santa's teeth as smoothly as possible.

### WITH GREEN ICING

- Using tube 16, cover top flat portion of cake with icing stars using technique described in "To Make Stars."

### WITH RED ICING

- With tube 16, cover Santa's hat with icing stars.
- With tube 22, make rosette borders around cake edges using technique described in "To Make Rosettes."
- Thin remaining red icing and make Santa's lips with tube 3 following technique described in "To Make Santa's Nose, Cheeks and Lips."

### WITH FLESH ICING

- With tube 16, cover Santa's face (excluding his nose and cheeks) with icing stars.

### WITH PINK ICING

- Using thinned pink icing and tube 3, outline and fill in Santa's nose and cheeks.

### WITH WHITE ICING

- Using tube 16, cover fur trim on Santa's hat and tassel with rosettes.
- With tube 16 and technique described in "To Make Santa's Beard, Eyebrows and Mustache," add Santa's facial hair.
- Add 2 raisins or chocolate chips for Santa's eyes.

Your twinkling-eyed Santa is ready to dress up any Christmas holiday dinner!

