





Decorating Your Happy Birthday Cake

To make the Happy Birthday Cake, you will need Wilton Paste Food Colors in Orange, Red-Red and Lemon Yellow. We suggest you color all the icings at one time, while the cake is cooling. Refrigerate icings in covered containers until ready to use.

- Tint $1\frac{3}{4}$ cups of icing yellow for icing cake sides, lettering and borders.
- Tint $\frac{3}{4}$ cup of icing orange, adding a little red-red, for filling in top portion of cake.

WITH YELLOW ICING

- Ice the sides of the cake as smoothly as possible.

WITH RED-ORANGE ICING

- Using tube 3, outline "Happy Birthday."
- Using tube 16, fill in area around "Happy Birthday" with icing stars, as directed in "To Make Stars" above.

WITH YELLOW ICING

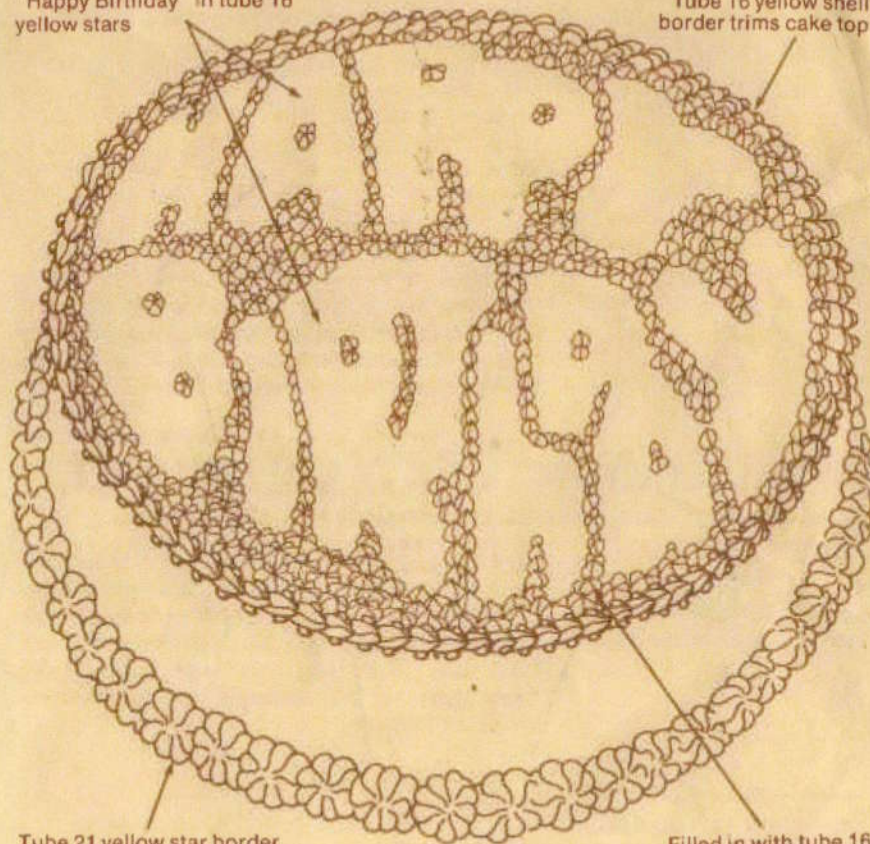
- With tube 16, fill in "Happy Birthday" with icing stars using same technique as for filling in area around "Happy Birthday."
- With tube 16 and "To Make Shells" directions put border around the top edge of cake.
- Using tube 21 and "To Make Stars" directions put border around the bottom edge of cake.

Your bright and cheery cake is ready to be the star of the birthday celebration.



"Happy Birthday" in tube 16
yellow stars

Tube 16 yellow shell
border trims cake top



Tube 21 yellow star border
trims cake base

Filled in with tube 16
red-orange stars