

HAPPY
BIRTHDAY
MATE

Quick 'n Easy
Way To Decorate
Shown On Back!

- 5 more designs on back.
- "Sun" sational for birthdays, holidays, picnics, parties and more!
- Pan takes a 2-layer cake mix.
- Easy-to-follow baking and decorating instructions under label.
- Design shown uses tips 4, 12, 18 and Wilton Paste Icing Colors in Orange, Sky Blue, Lemon Yellow and Brown.

Wilton Sailboat Cake Pan



Manufactured in Korea by
Wilton, Inc.
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Fast 'n Easy Sailboat
 Design shown uses
 tips 4, 18 and Wilton
 Paste Icing Colors in
 Sky Blue, Lemon
 Yellow, Brown and
 Orange.



Snug Harbor
 Design shown uses
 tips 4, 12, 16 18
 and Wilton Paste
 Icing Colors in
 Lemon Yellow, Sky
 Blue, Brown, Black
 and Red-Red.



Sea Breeze
 Design shown uses tips
 4, 12, 16, 18 and Wilton
 Paste Icing Colors in
 Orange, Sky Blue,
 Lemon Yellow and
 Brown.



Moonlight Sail
 Design shown uses
 tips 2, 4, 7, 12, 18
 and Wilton Paste
 Icing Colors in
 Brown, Sky Blue
 and Lemon Yellow.



Lighthouse
 Design shown uses
 tips 4, 7, 18 and
 Wilton Paste Icing
 Colors in Orange, Sky
 Blue, Brown and
 Lemon Yellow.

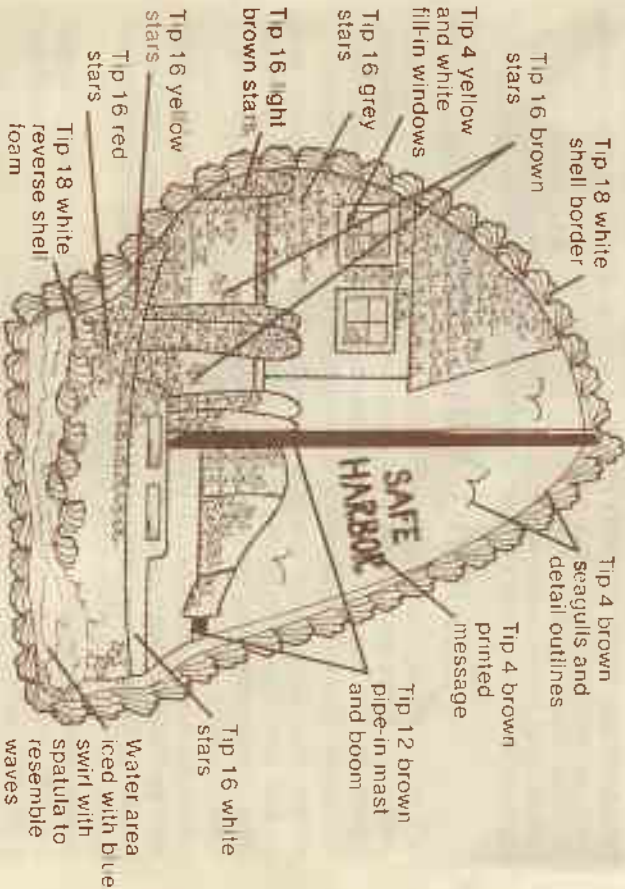




To Decorate Snug Harbor Cake

You will need tips 4, 12, 16, 18 and Wilton Paste-Icing Colors in Black, Lemon Yellow, Sky Blue, Brown and Red-Fed.

- Tip 5: cup icing blue (fill with 1 teaspoon milk or 1 Tablespoon light corn syrup)
 - Tip 5: cup icing light brown
 - Tip 1/2 cup icing brown
 - Tip 1/2 cup icing grey (add small amounts of black until desired color is reached)
 - Tip 1/2 cup icing red
 - Tip 1/2 cup icing yellow
 - Reserve 1 1/2 cups white icing (thin 1 cup with 2 teaspoons milk or 1 Tablespoon light corn syrup)
- With toothpick mark house and dock (Hint: lightly ice cake top blue for easier marking)
- Sky area iced smooth with thinned blue icing
- Cake sides (ed smooth with thinned white icing)



Wilton

Complete Instructions for Baking & Decorating

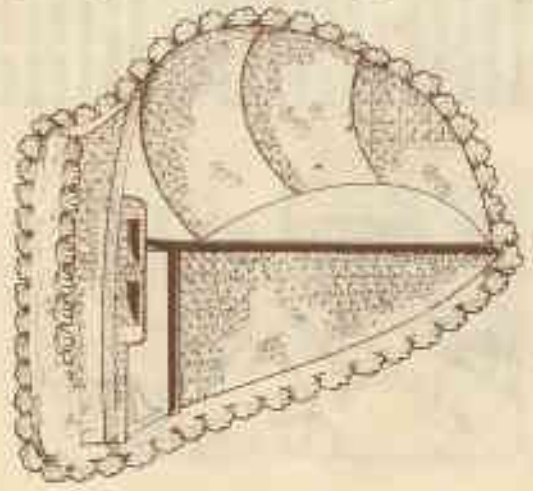
Sailboat Cake



PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE

TO DECORATE CAKES you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tips 4, 12 and 18 (alternate designs also use tips 2, 7, 16)
- Serving plate or foil-covered cake board
- 2-layer cake mix or ingredients to make your favorite layer cake recipe
- 4 cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting max (5.4 oz. box)
- Wilton Paste Icing Colors in Change, Sky Blue, Lemon Yellow and Brown (alternate also uses Red, Red and Black)



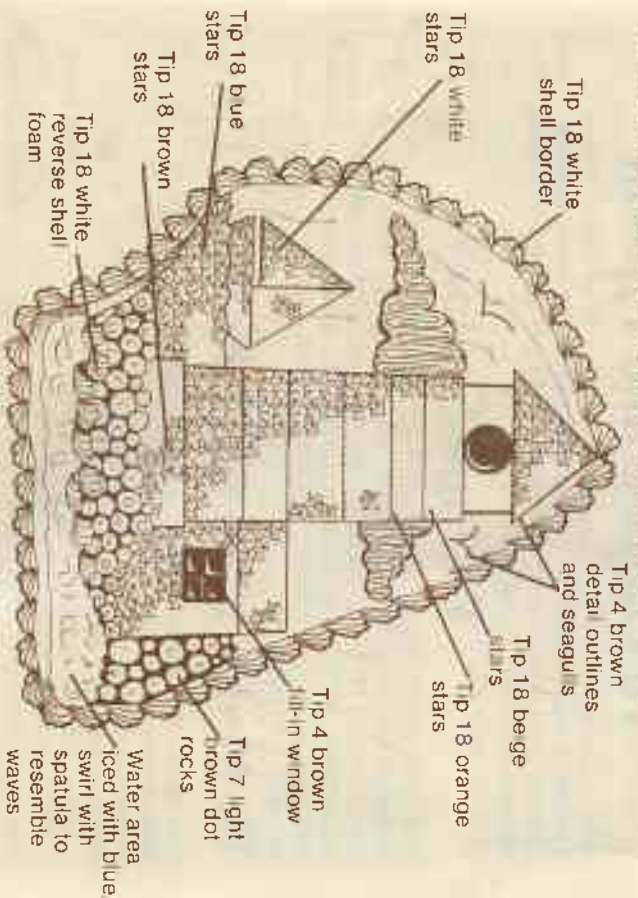


To Decorate Lighthouse Cake

You will need tips 4, 7, 18 and Wilton Paste-Icing Colors in Orange, Sky Blue, Brown and Lemon Yellow.

- Tint 1/2 cup icing orange
- Tint 1/2 cup icing beige (add small amounts of brown and yellow until desired color is reached)
- Tint 1/4 cup icing light brown
- Tint 1/2 cup icing brown
- Tint 1 cup icing blue (tint 1/2 cup with 1 teaspoon milk or 1 Tablespoon light corn syrup)
- Reserve 1 1/2 cups white icing (tint 1 cup with 2 teaspoons milk or 1 Tablespoon light corn syrup)

Sky area iced smooth with tinted blue icing; land with tinted brown icing and sides with thinned white icing. With toothpick, mark lighthouse, boat and clouds.

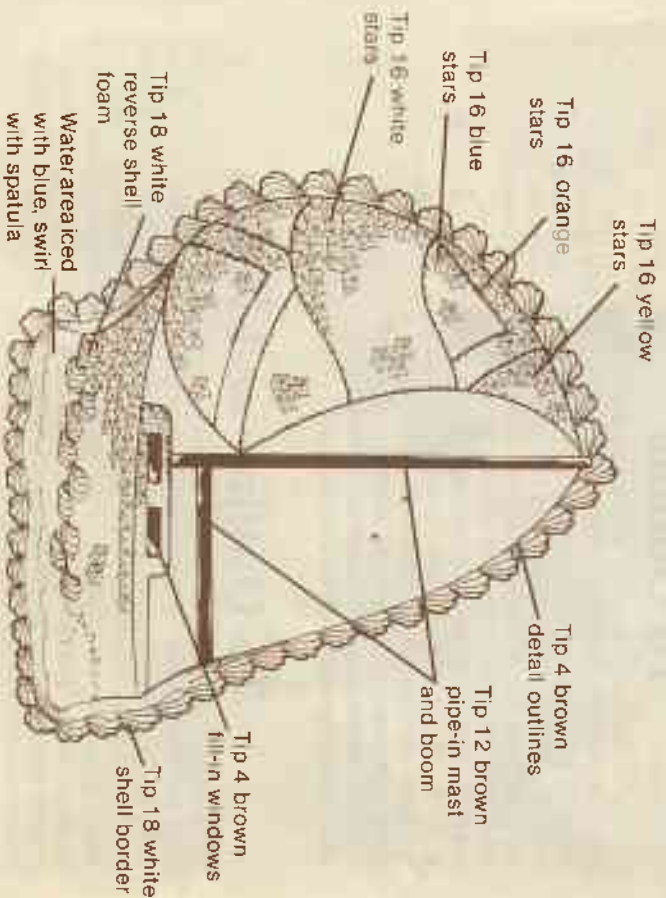


To Decorate Sea Breeze Cake

You will need tips 4, 12, 16, 18 and Wilton Paste-Icing Colors in Orange, Sky Blue, Lemon Yellow and Brown.

- Tint 1/2 cup icing yellow
- Tint 1/2 cup icing orange
- Tint 1/4 cup icing brown
- Tint 1 cup icing blue (tint 1/2 cup with 1/2 teaspoon milk or 2 teaspoons light corn syrup)
- Reserve 2 cups white icing (tint 1 1/2 cups with 1 Tablespoon milk or 2 Tablespoons light corn syrup)

Sail area and cake sides iced smooth with thinned white icing. Sky area iced smooth with thinned blue icing. With toothpick, mark design on spinnaker.





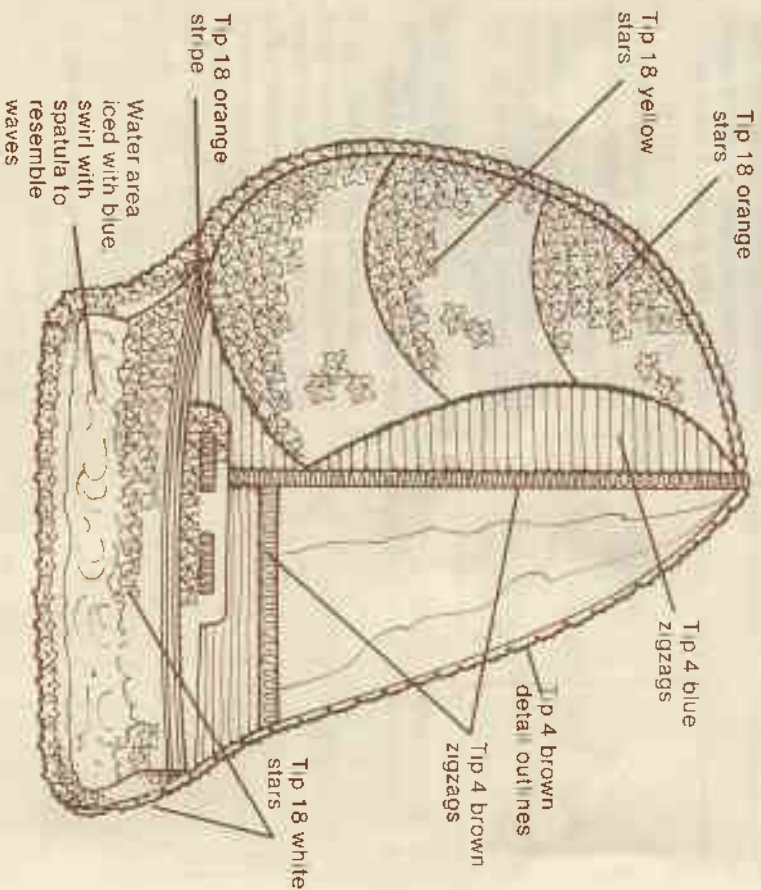
To Decorate

Quick 'n Easy Sailboat Cake

You will need tips 4, 18 and Wilton Paste Icing Colors in Orange, Sky Blue, Lemon Yellow and Brown.

- Tint ½ cup icing blue (thin with ½ tsp. milk or 2 tsp. light corn syrup)
- Tint ½ cup icing orange
- Tint ½ cup icing yellow
- Tint ¼ cup icing brown
- Reserve 2 ½ cups white icing (thin 1 ½ cups with 1 Tablespoon milk or 2 Tablespoons light corn syrup)

Sail area and cake sides iced smooth with thinned white icing



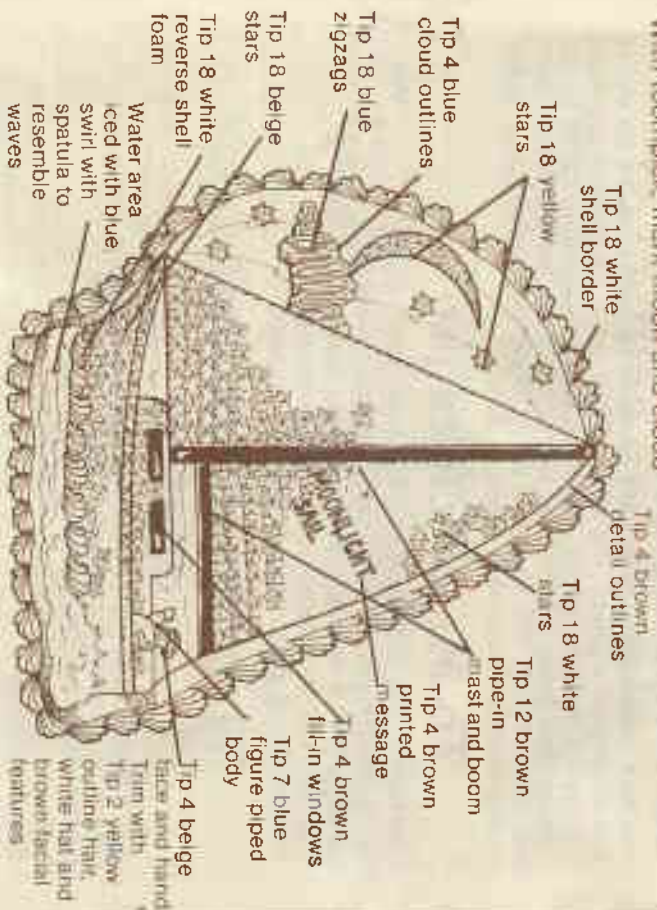
To Decorate

Moonlight Sail Cake

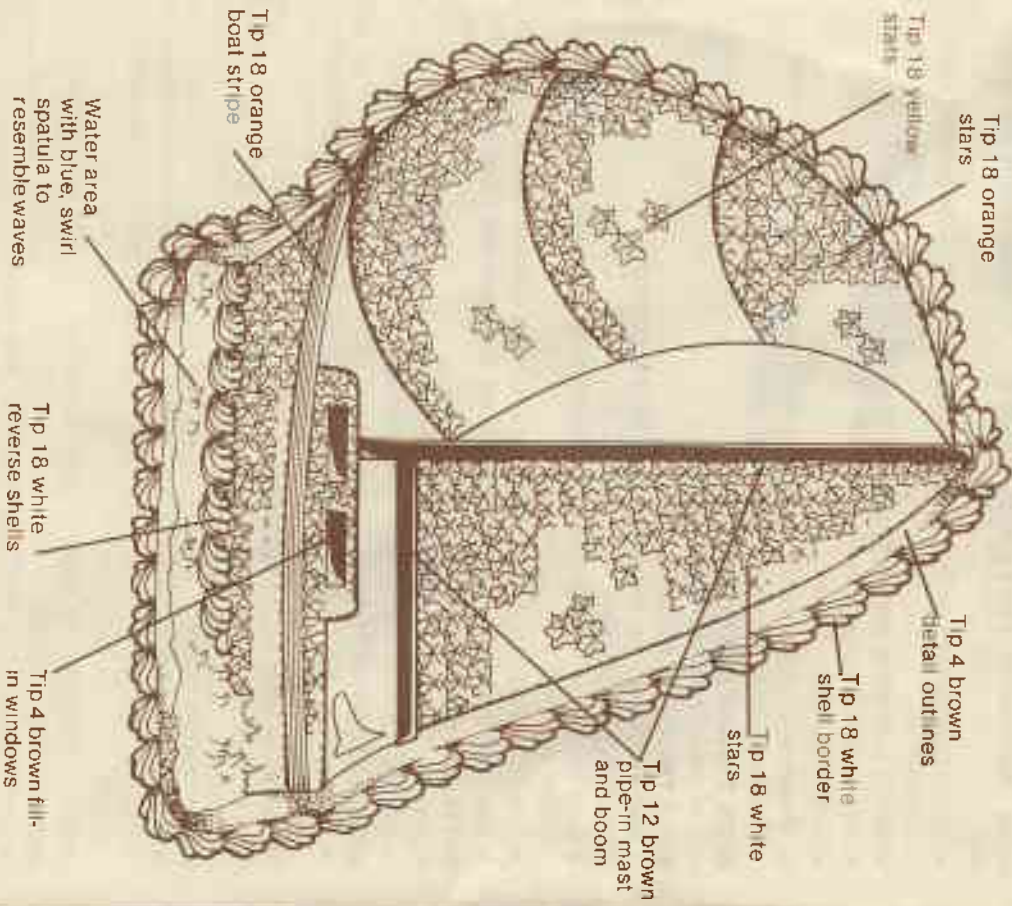
You will need tips 2, 4, 7, 12, 18 and Wilton Paste Icing Colors in Brown, Sky Blue and Lemon Yellow.

- Tint ½ cup icing yellow
- Tint ½ cup icing beige (add small amounts of brown and yellow until desired color is reached)
- Tint ½ cup icing light brown (thin with ½ teaspoon milk or 2 teaspoons light corn syrup)
- Tint ¼ cup icing blue
- Tint ½ cup icing dark brown
- Reserve 2 ½ cups white icing (thin 1 cup with 2 teaspoons milk or 1 Tablespoon light corn syrup)

Sky area on cake top iced smooth with thinned light brown icing
 Cake sides iced smooth with thinned white icing
 With toothpick, mark moon and cloud



Cake sides iced smooth with thinned white icing
 Sky area blue with thinned blue icing





To Decorate Sailboat Cake

You will need Wilton Paste Icing Colors in Orange, Sky Blue, Lemon Yellow and Brown. We suggest you tint all icings at one time, while cake cools. Refrigerate tinted icings in covered containers until ready to use.

- Tint $\frac{1}{2}$ cup icing blue (thin with $\frac{1}{2}$ teaspoon milk or 2 teaspoons light corn syrup)
- Tint $\frac{1}{2}$ cup icing orange
- Tint $\frac{1}{2}$ cup icing yellow
- Tint $\frac{1}{4}$ cup icing brown
- Reserve $2\frac{1}{2}$ cups white icing (thin 1 cup with 2 teaspoons milk or 1 Tablespoon light corn syrup)

WITH THINNED WHITE ICING

- Use spatula to ice sides smooth.

WITH THINNED BLUE ICING

- Use spatula to ice sky area on cake top smooth.

WITH BROWN ICING

- Use tip 4 and "To Outline" directions to outline sail, mast, boom, cabin and hull.
- Use tip 4 and "To Fill-In" directions to fill in cabin windows.

- Use tip 12 and "To Pipe-In" directions to cover mast and boom.

WITH ORANGE ICING

- Use tip 18 and "To Make Stars" directions to cover spinnaker.
- Use tip 18 and "To Outline" directions to add boat stripe to hull.

WITH YELLOW ICING

- Use tip 18 and "To Make Stars" directions to cover center section of spinnaker and hull.

WITH THINNED BLUE ICING

- With spatula, ice water area using swirling motion to resemble waves.

WITH WHITE ICING

- Use tip 18 and "To Make Stars" directions to cover sail and cabin.
- Use tip 18 and "To Make Reverse Shells" directions to add water foam.

- Use tip 18 and "To Make Shells" directions to edge cake base.

WITH BROWN ICING

- Use tip 4 and "To Print" directions to add message.