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- Delight the birthday boy or girl with the strongest Wuzzle™ of them all!
- Easy-to-follow baking and decorating instructions on back of label.
- Pan takes a 2-layer cake mix or your favorite 2-layer cake recipe.
- To decorate you'll need Wilton decorating bags and coupler or parchment triangles; tips 3, 16, 21 and Wilton Paste Icing Colors in Sky Blue, Brown, Orange, Burgundy and Lemon Yellow.



HAPPY BIRTHDAY

Wilton

Manufactured in Korea for
Wilton Enterprises, Inc.
Woodridge, IL 60517

Bumblelion™ Cake Pan

Baking & Decorating Instructions

To Bake Cake:

Preheat oven to 350° or temp. per directions. Your cake will unmold easily, without sticking, if you grease the inside of the pan completely using a pastry brush and solid vegetable shortening or use a vegetable oil pan spray (see pic A). (Don't use butter, margarine or liquid vegetable oil). Spread shortening so that all indentations are covered.



Sprinkle about 2 Tbsps. flour inside and shake so that flour covers all greased areas. Turn upside down and tap lightly to remove excess flour.

Prepare 2-layer cake according to package or recipe directions; pour into pan. Bake on middle rack of 350° oven for 30 to 40 mins. or until cake tests done. Remove cake from oven and cool on cake rack for 10 mins.



So cake sits level and to prevent cracking, while in pan, cut away the raised center portion with serrated knife. To unmold cake, place cooling rack against cake and turn both rack and pan over (see pic B). Remove pan. Cool at least 1 hr. Brush off loose crumbs.

Decorating With Icing Mixes:

You'll need 2 pkgs. of WILTON ICING MIX to decorate your cake. Prepare, following pkg. directions. Each pkg. makes about 2 cups. Our Icing Mixes are available in Creamy White (excellent for tinting) and Chocolate Flavored.

Decorating With Canned Icing:

You'll need three 16.5 oz. cans of vanilla frosting. Each can yields about 1½ cups. Hint: Refrigerate before using. If icing becomes too soft, place decorating bag in refrigerator until chilled and firm.

Coloring Icing:

Wilton Paste Icing Colors are best for decorating because they are concentrated to give the deepest colors. To use, dip a toothpick into color, then swirl into icing. Mix well with a small spatula. Liquid Icing Colors mix instantly, but give a more pastel color. Add color by the drop.

Buttercream Icing Recipe

The thick creamy texture of this flavorful icing makes it ideal for decorating. It can be refrigerated in an airtight container for up to 2 weeks. Rewhip before using. Makes 2 cups. Makes two recipes for this cake. Can be doubled, if using a heavy-duty mixer.

½ cup solid vegetable shortening 3 cups sifted confectioners' sugar
 ½ cup butter or margarine (There are 4 cups in a pound)
 ¼ teaspoon vanilla 1 Tablespoon plus 1 teaspoon milk

IN A LARGE MIXING BOWL: Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all the sugar has been mixed in, icing will appear dry. Add milk and beat at high speed until light and fluffy. Keep icing covered with a damp cloth until you're ready to decorate. For best results, keep icing bowl in refrigerator when not in use.

Decorating Techniques

To Make Stripes

Use tip 16. Hold decorating bag at 45° angle to surface. As you squeeze out icing with a steady, even pressure, move tip in vertical direction laying out a ribbed stripe of icing. To end stripe, stop pressure and pull tip away. Make uniform stripes side-by-side until area is covered.

Icing Smooth

The first step is to ice background area on cake top and sides smooth with thinned icing. Hint: To ice small background areas on top, use tip 16. Squeeze icing on the area and smooth with spatula.

To Outline & Pipe-In

Use tip 3. Hold bag at 45° angle. Touch tip to cake. Raise tip slightly and as you squeeze, guide tip along surface. To end outline, stop squeezing, touch tip to cake and pull away. To



To Make Pull-Out Stars

Use tip 21. Hold bag at a 45° angle to surface. As you squeeze out icing, pull tip up and away from surface. When icing strand is long enough, stop pressure and pull decorating tip away.



Pipe-In: Use tip 3. Squeeze out rows of lines to fill area. Pat icing down with finger tip dipped in cornstarch or smooth with dampened art brush.

To Make Dots

Use tip 3. Hold bag straight up and down, ¼" above cake. Squeeze to form dot, keeping tip in icing until dot is size you want. Flatten with finger tip dipped in cornstarch.



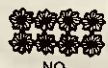
Top View

To Make Stars

Use tip 16, or 21. Hold bag straight up and down above cake. Squeeze until a star is formed. Stop pressure and pull tip away.



YES



NO



NO



YES

To Decorate Bumblelion Cake You'll Need:

- Wilton decorating bags & coupler or parchment triangles (instructions included with all bags).
- Decorating tips 3, 16, 21.
- Wilton Paste Icing Colors in Sky Blue, Burgundy, Brown, Orange and Lemon Yellow. If using liquid colors in the Wilton Set, follow alternate instructions for colors not included.
- Tint 1 Tablespoon icing blue.
- Tint ½ cup icing brown.
- Tint ½ cup icing yellow.
- Tint 1 cup icing rust (mix equal amounts of orange and brown paste; or 1 drop each yellow, brown and red liquid color.)
- Tint ½ cup icing burgundy. (Add 1 drop of red).
- Reserve 1¼ cups white icing (thin 1 cup with 1 teaspoon water or light corn syrup).

