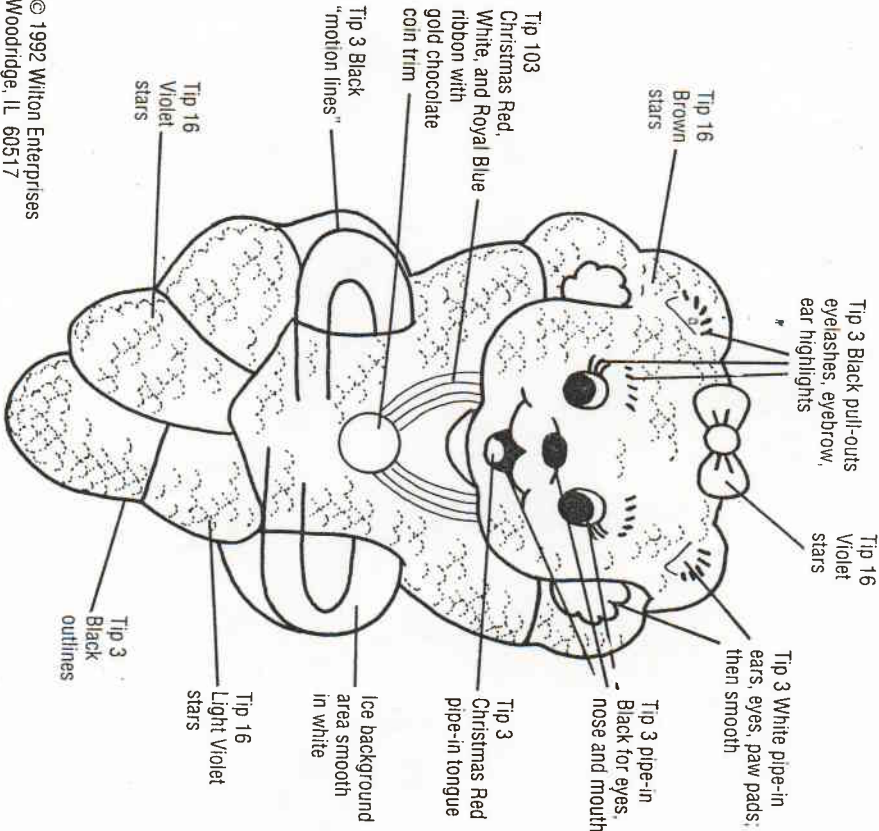


To Decorate Personal Best Bear

You will need Wilton Paste Colors in Violet, Christmas Red, Royal Blue, Brown and Black; tips 3, 16, and 103; and a foil-covered chocolate coin.

Make 4-1/4 cups buttercream icing:

- Tint 1-1/2 cups Violet.
- Tint 1/2 cup light Violet.
- Tint 2T Christmas Red.
- Tint 2T Royal Blue.
- Tint 1-1/4 cups Brown.
- Tint 1/4 cup Black.
- Reserve 1/2 cup white.



© 1992 Wilton Enterprises
Woodridge, IL 60517
A Wilton Industries Company

Stock No. 1808-2021

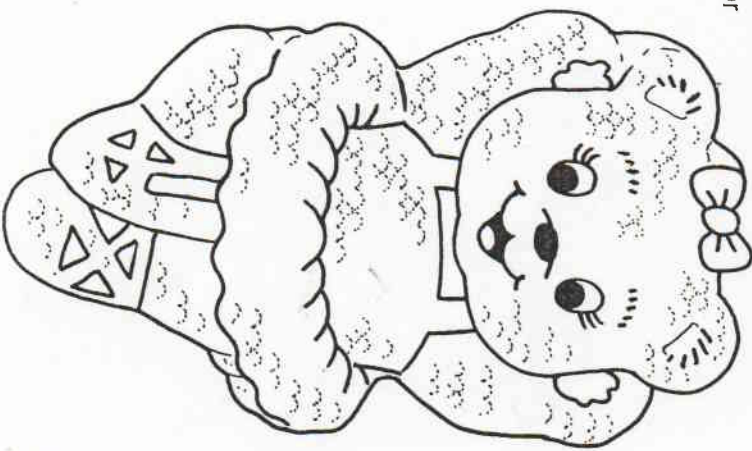


Instructions for Baking & Decorating Ballarina Bear

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE

To Decorate Cakes you will need:

- Wilton Decorating Bag and Coupler or parchment triangles.
- Tips 3, 16 (alternate designs also use tips 103, 233).
- Wilton Paste Icing Colors in Brown, Pink, and Black (alternate designs also use Violet, Wilton Red (no taste), Christmas Red, Royal Blue, Kelly Green, and Golden Yellow).
- One 2-layer cake mix or ingredients to make favorite layer cake recipe.
- Buttercream Icing (recipe inside).
- Candy Trim for alternate design: gold foil-covered chocolate coin for Personal Best design.
- Foil-covered cake board or serving plate.

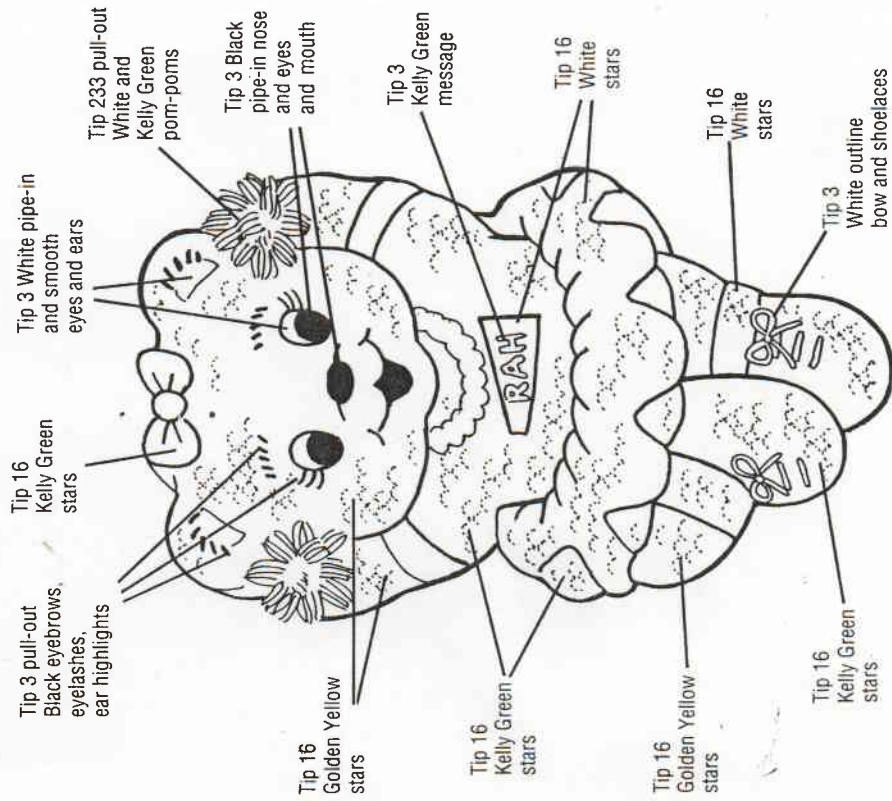


To Decorate Team Spirit Bear

You will need Wilton Paste Colors in Kelly Green, Golden Yellow, and Black; tips 3, 16, and 233.

Make 4 cups buttercream icing:

- Tint 1-1/2 cups Kelly Green.
- Tint 1-1/2 cups Golden Yellow
- Tint 1/4 cup Black.
- Reserve 3/4 cup of white.

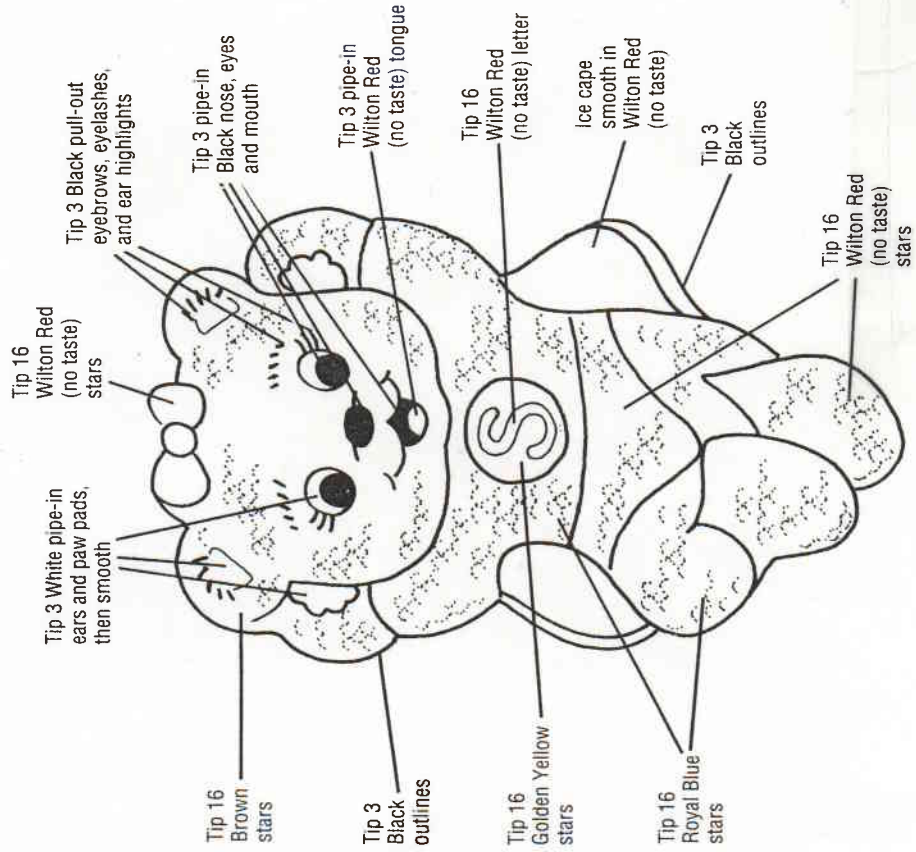


To Decorate She's Super Bear

You will need Wilton Paste Colors in Royal Blue, Brown, Wilton Red (no taste), Golden Yellow and Black; tips 3 and 16.

Make 4 cups buttercream icing:

- Tint 1-1/2 cups less 2T Royal Blue (reserve 2T untinted for white areas).
- Tint 1-1/4 cups Brown.
- Tint 3/4 cup Wilton Red (no taste).
- Tint 1/4 cup Golden Yellow.
- Tint 1/4 cup Black.



To Decorate Ballerina Bear

You will need Wilton Paste Icing Colors in Brown, Pink, and Black; and tips 3 and 16. We suggest you tint all icings at one time, while cake cools. Refrigerate icings in covered containers until ready to use.

Make 3 cups buttercream icing:

- Tint 1-3/4 cups Brown.
- Tint 1/4 cup Black.
- Tint 1 cup less 2 T Pink (reserve 2 T untinted for white areas)

WITH WHITE ICING

- Use tip 3 and "To Pipe-In" directions to fill in ears, paw pads, and eyes smooth.

WITH BLACK ICING

- Use tip 3 and "To Make Outlines" directions to outline leotard and tutu, shoes, bow and facial features.
- Use tip 3 and "To Pipe-In" directions to fill in pupils, and nose.

WITH PINK ICING

- Use tip 16 and "To Make Stars" directions to cover bow, leotard and tutu, and ballet shoes.
- Use tip 3 and "To Pipe-In" directions to add ballet shoe ties (use heavy pressure) and tongue.

WITH BROWN ICING

- Use tip 16 and "To Make Stars" directions to cover face, arms and legs.

WITH BLACK ICING

- Use tip 3 and add pull-out eyebrows, eyelashes and ear highlights.

