





Barbie



Dream Barbie® Barbie®

Dream Barbie® Colors 0810



Sporty Barbie® Barbie®

Sporty Barbie® Colors 0810



Fun Barbie® Barbie®

Fun Barbie® Colors 0810

Dream Barbie® Colors 0810

Sporty Barbie® Colors 0810

Fun Barbie® Colors 0810

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Can takes any 2-layer cake mix. Suggested tips, colors and instructions on back. Facemaker included.



Barbie

Every little girl wants Barbie! She'll star on birthdays and big celebrations for years to come — great alternate ideas based on actual Barbie doll fashions add to her versatility!

Decorating is easy and fun with Wilton! Choose from our large assortment of decorating tips, bags, icing colors, ready-to-use decorator icing and mix and other exciting cake decorating accessories.

For more decorating ideas and quality products, see the current Wilton Yearbook of Cake Decorating.



Birthday Barbie™ (Feature)

Tips 3, 16, 104 and Wilton Peach Icing Color.



Sparkle Eyes™ Barbie™

Tips 3, 16, 103 and Wilton Pink and Black Icing Colors.



Dream Bride™ Barbie™

Tips 3, 16, 102, 125, 352 and Wilton Peach and Leaf Green Icing Colors.

Made in Korea

1992 Wilton Enterprises
Woodridge, IL 60517

A Wilton Industries Company



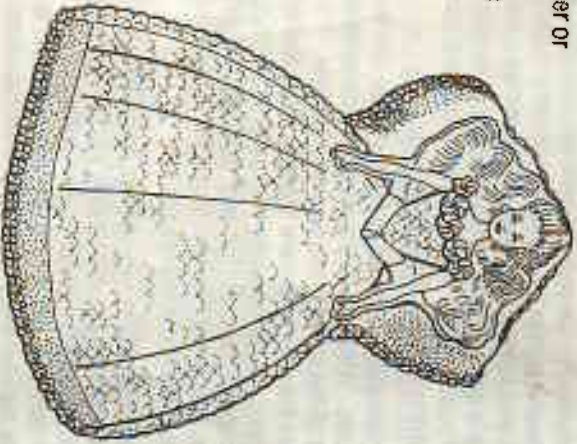
Instructions for Baking & Decorating

Barbie®

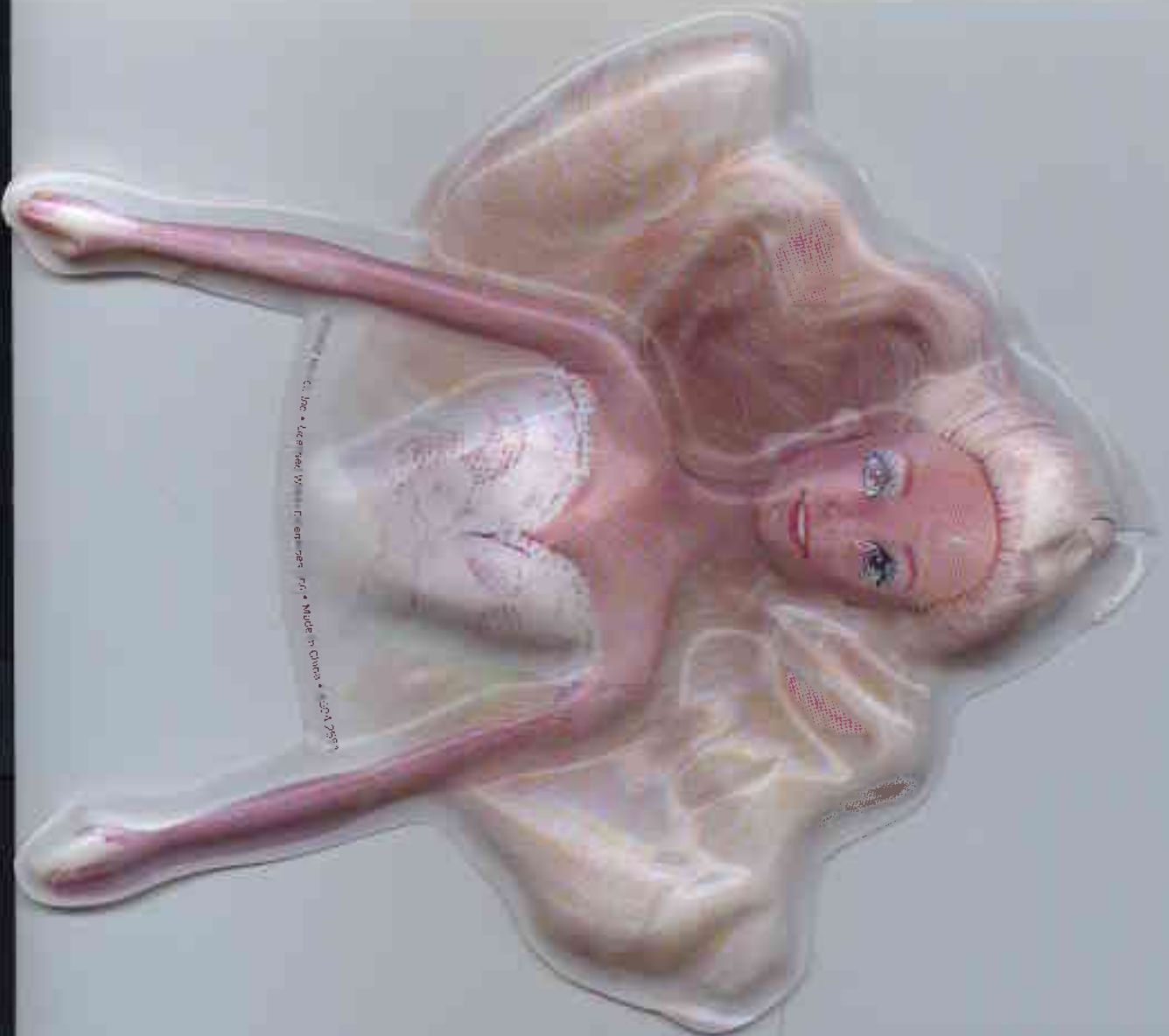
PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE

TO DECORATE CAKES you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles.
- Tips 3, 16, 104 (alternate designs also use 102, 103, 125 and 352).
- Wilton Icing Colors in Peach (alternate designs also use Leaf Green, Pink and Black).
- Wilton Edible Glitter.
- Alternate designs use (one package of each) Bomboniere™ 3 1/2 White Instant Bow, Bomboniere™ Luxe Edge Indescent Tulle Circles, Bomboniere™ Pink Tulle Circles.
- One 2-layer cake mix or ingredients for favorite layer cake recipe.
- Buttercream Icing (recipe inside).



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How To Decorate Dream Bride™ Barbie®

You will need Wilton Icing Colors in Peach and Leaf Green; tips 3, 16, 102, 125, 352; one package Bomboniere™ Pink Tulle Circles (optional), Edible Glitter Bomboniere™ Luxe Edge Indescent Tulle Circles.

Make 4 3/4 cups buttercream icing:

- Tint 2 Tablespoons peach.
- Tint 2 Tablespoons green.
- Reserve 4 1/2 cups white (Tint 2 1/4 cups with 2 Tablespoons corn syrup).

Gather 2 tulle circles for veil and place behind Barbie® image

Four tulle circles cut to 3 in.; one 1 1/2 yd. Instant Bow for each

Position Barbie® image on cake.

Tip 3 White dot

Tip 3 White cornelli face

Bow made with 6 in. Instant Bow Ribbon

Double loop bow made with 8 in. Instant Bow Ribbon

Tip 125 White ruffle

Tip 3 White dots

Edge base with tip 16 White stars

Four tulle circles cut to 3 in.; five 2 in. Instant Bow Ribbon streamers

Tip 16 Peach rosettes with tip 352 leaves

Tip 16 White stars

Ice sides and top of cake smooth in White

Tip 102 White ruffles

Tip 125 large White ruffles

Tip 3 White outlines

How To Decorate Sparkle Eyes™ Fashion Barbie®

You will need Wilton Icing Colors in Pink and Black; and tips 3, 16, 103; one package Bomboniere™ Pink Tulle Circles (optional), Edible Glitter Bomboniere™

Make 4 1/4 cups buttercream icing:

- Tint 2 cups pink (tint 1 1/2 cup with 1 Tablespoon plus 2 teaspoons corn syrup).
- Tint 1/4 cup grey.
- Reserve 2 cups white.

Two gathered Pink tulle circles trimmed to 1 1/2 in. high

Tip 103 Pink scallops

Position Barbie® image on cake.

Tip 3 Pink outlines

Tip 16 Grey stars

Tip 16 White star border

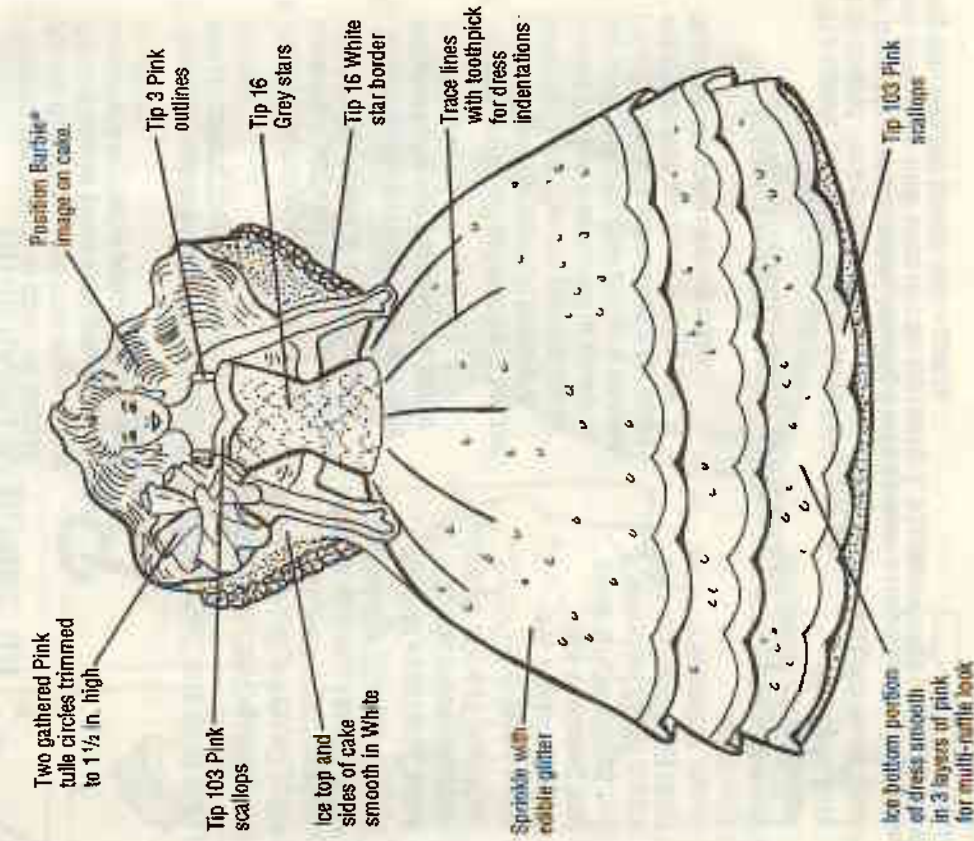
Ice top and sides of cake smooth in White

Trace lines with toothpick for dress indentations

Sprinkle with edible glitter

Ice bottom portion of dress smoothly in 3 layers of pink for multi-ruffle look

Tip 103 Pink scallops



How To Decorate Birthday Barbie® Cake

You will need Wilton Icing Color in Peach; tips 3, 16, 104; Wilton Edible Glitter (optional). We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 3 1/2 cups buttercream icing:

- Tint 2 1/2 cups peach (thin 1/2 cup with 2 teaspoons corn syrup).
- Tint 1/4 cup dark peach.
- Reserve 3/4 cup white (thin 1/2 cup with 2 teaspoons corn syrup).

WITH THINNED WHITE ICING

- Ice background area at top and sides of cake smooth.

- Position Barbie® image on cake.

WITH THINNED PEACH ICING

- Ice bottom of dress (on cake sides smooth).

WITH DARK PEACH ICING

- Outline dress details with tip 3.

WITH PEACH ICING

- With tip 16 stars cover dress on cake top and sides.
- Add tip 16 rosettes to dress neckline.
- Add tip 3 dot pulled into teardrop at center of white ribbon at waist.
- Edge lower base border with tip 16 stars.

WITH WHITE ICING

- Pipe tip 104 ribbon at waist.
- Edge upper base border with tip 16 stars.
- Sprinkle dress with edible glitter.

