



EASY AS 1-2-3
Happy Birthday
Big Bird



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Pan takes any 2-layer cake mix. Suggested tips and colors on back; instructions under label.



It's Easy as 1-2-3 to Bake & Decorate a Big Bird Cake!

1. BAKE!

Preheat oven to 350° or temp. per recipe directions. Grease inside of pan completely using a pastry brush and solid vegetable shortening or use a vegetable oil pan spray. (Don't use butter, margarine or liquid vegetable oil.) Spread shortening so that all indentations are covered.

Sprinkle about 2 tbsps. of flour inside pan 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 325° oven for 60 to 70 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. Remove pan. Cool at least 1 hr. Brush off crumbs.

2. FROST!

You'll need two 16.5 oz. cans of white icing or 2½ cups of buttercream icing. Try our canned Decorator White Icing. It tastes delicious and is ready for decorating. Tint icing gradually adding liquid food color and mixing with a small spatula. Continue adding color until desired color is reached.

To frost, you will need:

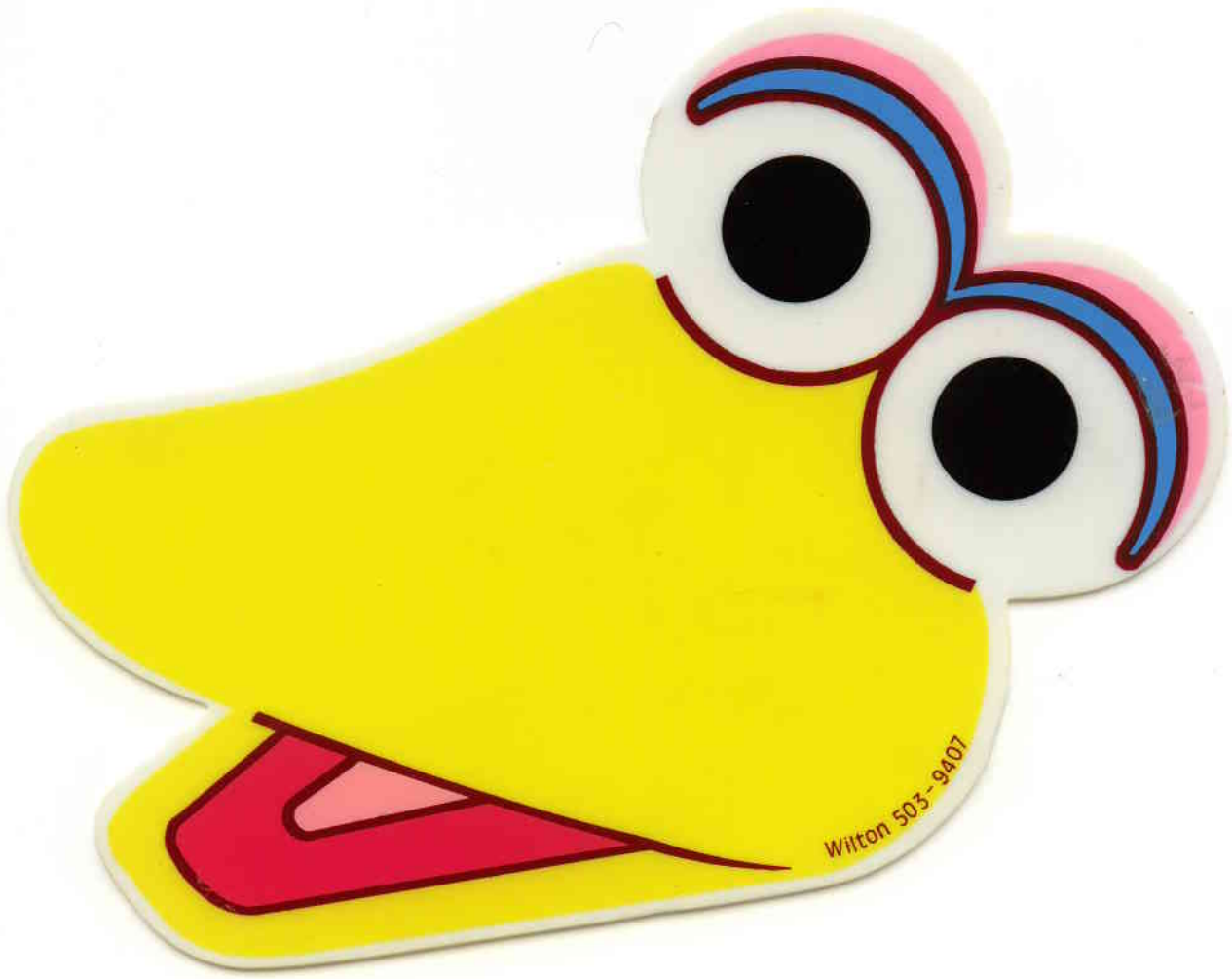
- ½ cup blue icing.
- Tint remaining icing yellow.

3. DECORATE!

With a spatula, ice bow on top and sides with blue icing. Use a circular motion on knot of bow. Ice face area with yellow icing. Pat and fluff to resemble feathers. Position facemaker.



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



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