



Stock No. 2106-3351

Four more
decorating ideas
on back—including
Quick 'N Easy version!

Wilton®

Bugs Bunny Cake Pan

- Bakes an upbeat "wabbit" cake that's sure to be a hit
- Drums up excitement any time—especially birthdays and holidays
- Pan takes a 2-layer cake mix
- Easy-to-follow baking and decorating instructions under label

Feature design uses tips 4, 12, 16 and Wilton Paste Icing Colors in Brown, Black, Pink, Golden Yellow and Orange.

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

Tic Tock BUGS BUNNY™

Design shown uses tips
4, 12, 16 and Wilton
Paste Icing Colors in
Golden Yellow, Brown,
Black and Pink



Quick 'N Easy BUGS BUNNY™

Design shown uses tips
4, 12, 18 and Wilton
Paste Icing Colors in
Brown, Black, Pink and
Golden Yellow.



Hoppin' Easter BUGS BUNNY™

Design shown uses tips
4, 16, 18 and Wilton
Icing Colors in Brown,
Black, Pink, Golden Yellow
and Orange



Party Time BUGS BUNNY™

Design shown uses tips 4, 12,
16, 18 and Wilton Paste Icing
Colors in Leaf Green, Lemon
Yellow, Golden Yellow, Pink,
Brown and Black.



Wilton.

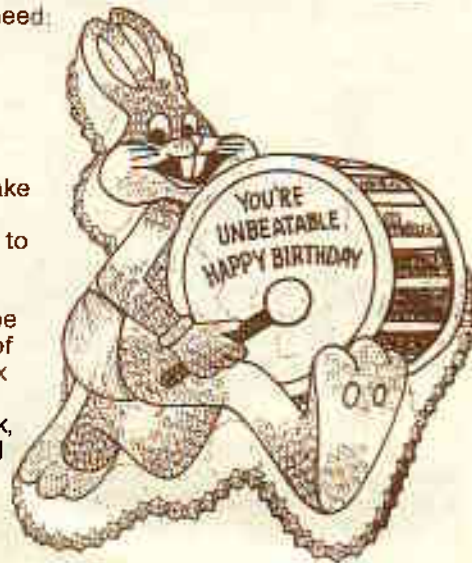
**Complete Instructions
for Baking & Decorating**

**BUGS BUNNY™
Cake**

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

TO DECORATE CAKES you will need:

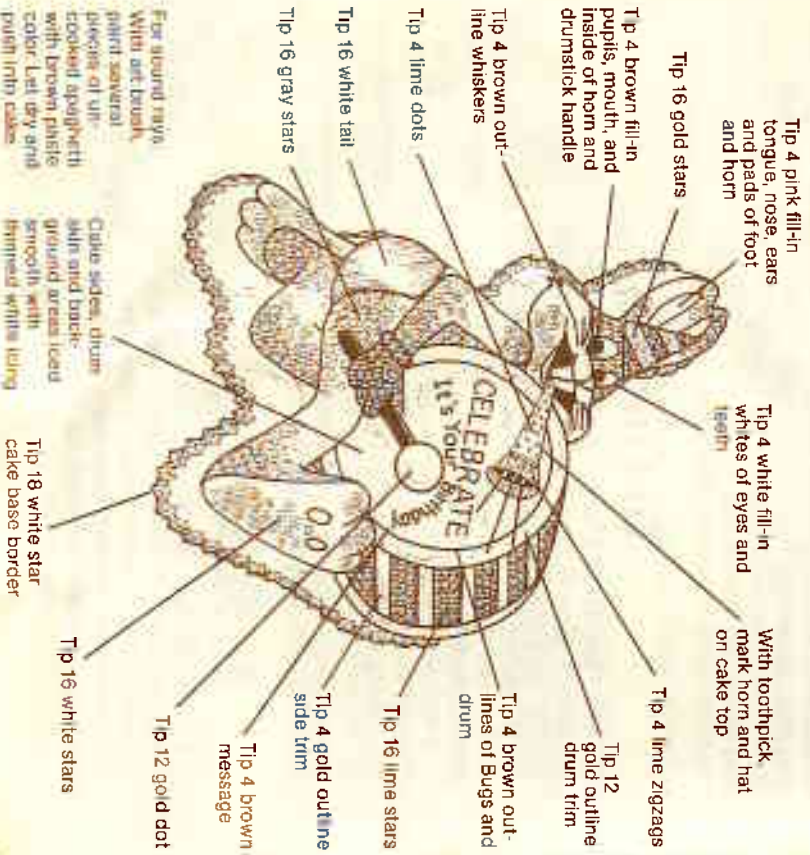
- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tips 4, 12 and 16 (alternate designs also use tip 18)
- Serving plate or foil-covered cake board
- 2-layer cake mix or ingredients to make your favorite layer cake recipe
- 4 cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Wilton Paste Icing Colors: Black, Brown, Pink, Golden Yellow and Orange (alternate designs also use Lemon Yellow and Leaf Green)
- Uncooked spaghetti
- Art brush



BUGS BUNNY TRADEMARK AND
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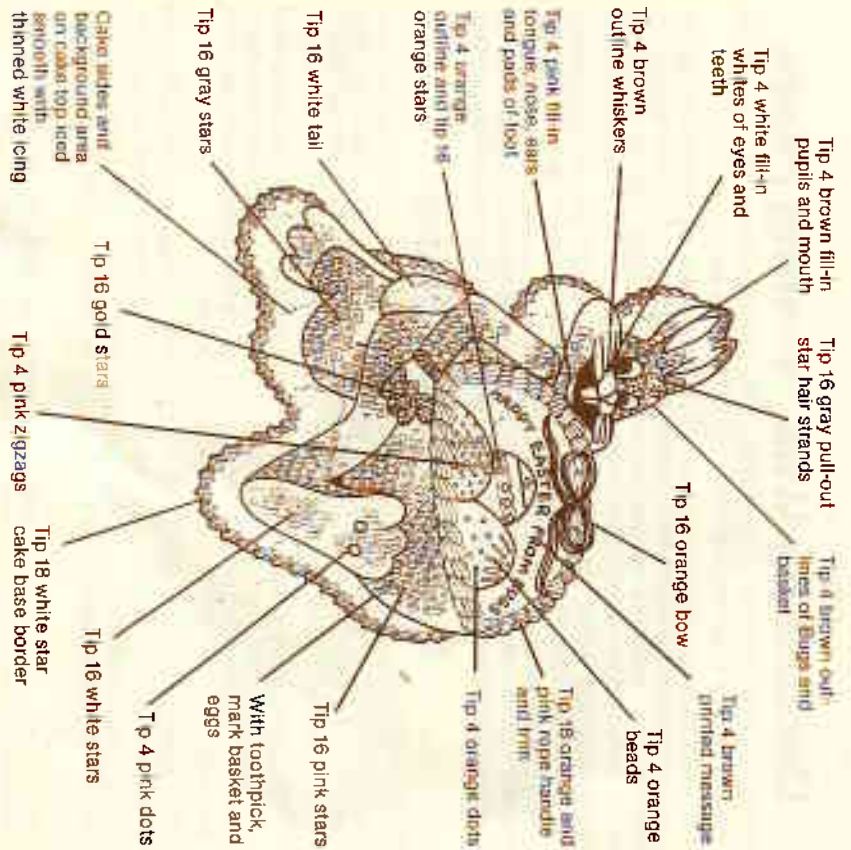
To Decorate Party Time BUGS BUNNY™ Cake

- Use Wilton Paste Icing Colors in Black, Brown, Lemon Yellow, Leaf Green, Golden Yellow and Pink. You'll also need several pieces of uncooked spaghetti and an art brush.
- Tint 1/4 cup icing pink
 - Tint 1/2 cup icing lime green (add a few dashes of Leaf Green to Lemon Yellow icing)
 - Tint 1/4 cup icing brown
 - Tint 1/4 cup icing gold
 - Tint 1/2 cup icing gray (add small amounts of black)
 - Reserve 2-1/4 cups white icing (thin 1-1/2 cups with 1 Tablespoon light corn syrup or 2 teaspoons milk).



To Decorate Hoppin' Easter BUGS BUNNY™ Cake

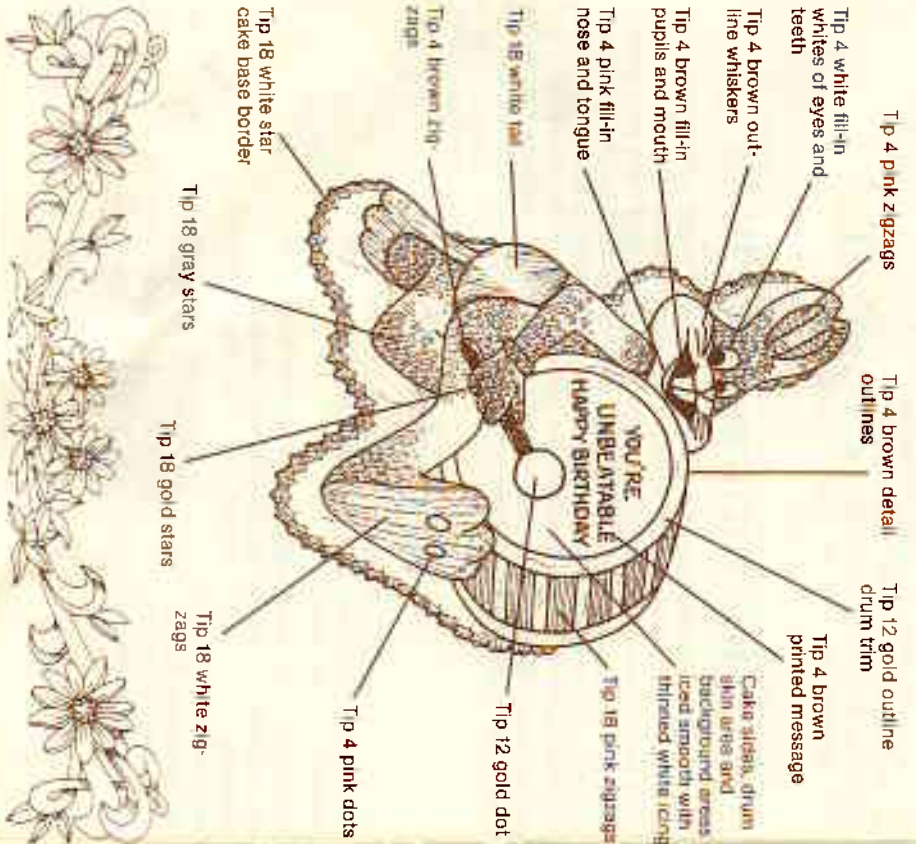
- Use Wilton Paste Icing Colors in Black, Brown, Pink, Golden Yellow and Orange.
- Tint 1/2 cup icing pink
 - Tint 1/4 cup icing gold
 - Tint 1/4 cup icing orange
 - Tint 1/4 cup icing brown
 - Tint 1/2 cup icing gray (add small amounts of black)
 - Reserve 2-1/4 cups white icing (thin 1-1/4 cups with 1 Tablespoon light corn syrup or 2 teaspoons milk).



To Decorate Quick 'N Easy BUGS BUNNY™ Cake

Use Wilton Paste Icing Colors in Black, Brown, Pink and Golden Yellow.

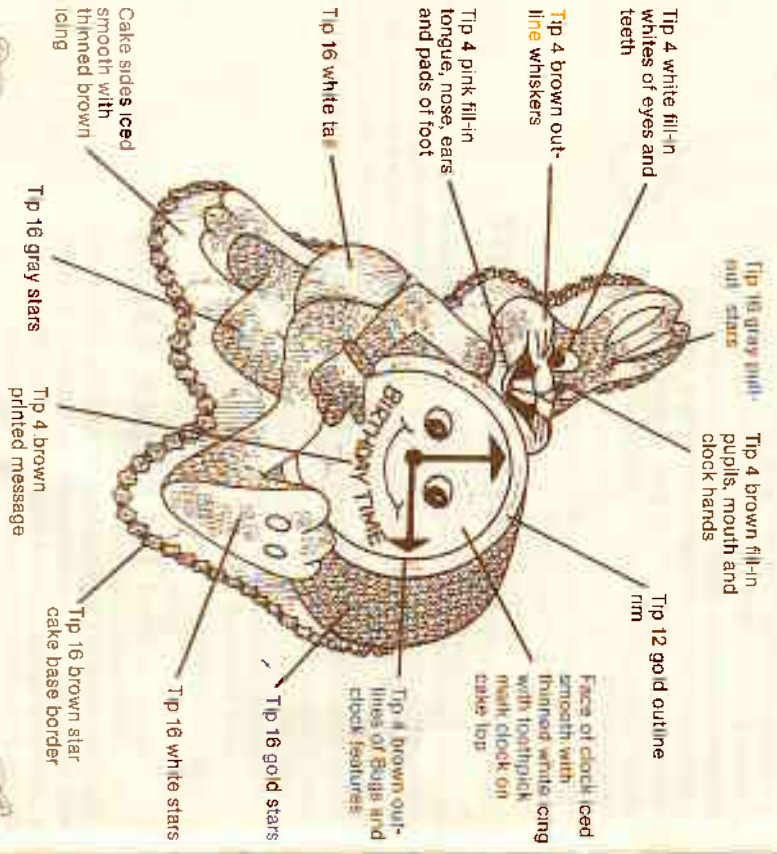
- Tint 1/4 cup icing brown
- Tint 1/2 cup icing pink
- Tint 1/4 cup icing gold
- Tint 1/2 cup icing gray (add small amounts of black).
- Reserve 2-1/2 cups white icing (thin 1-1/2 cups with 1 Tablespoon light corn syrup or 2 teaspoons milk).



To Decorate Tic Tock BUGS BUNNY™ Cake

Use Wilton Paste Icing Colors in Black, Brown, Pink and Golden Yellow.

- Tint 1-3/4 cups icing brown (thin 1-1/4 cups with 1 Tablespoon light corn syrup or 2 teaspoons milk).
- Tint 1/4 cup icing pink.
- Tint 1/2 cup icing gold.
- Tint 1/2 cup icing gray (add small amounts of black).
- Reserve 1 cup white icing (thin 1/3 cup with 1 Teaspoon light corn syrup or 1/4 Teaspoon milk).





To Decorate BUGS BUNNY™ Cake

To make the feature Bugs Bunny cake, you will need Wilton Paste Icing Colors in Black, Brown, Pink, Golden Yellow and Orange. We suggest you tint all icings at one time, while the cake cools. Refrigerate tinted icings in covered containers until ready to use.

- Tint 1/4 cup icing brown.
- Tint 1/4 cup icing pink.
- Tint 1/4 cup icing gold.
- Tint 1/4 cup icing orange.
- Tint 1/2 cup icing gray (add a small amount of black).
- Reserve 2-1/2 cups white icing (thin 1-1/2 cups with 1 Tablespoon light corn syrup or 2 teaspoons milk).

WITH THINNED WHITE ICING

- Use spatula to ice sides; drum skin and background areas smooth.

WITH BROWN ICING

- Use tip 4 and "To Outline" directions to outline all features: face, head, body, drum and stick.
- Use tip 4 and "To Make Zigzags" directions to fill-in drumstick handle.
- Use tip 4 and "To Outline & Fill-in" directions to fill-in pupils and mouth.

WITH PINK ICING

- Use tip 4 and "To Outline & Fill-in" directions to cover inside of ears, nose, tongue and pads of foot.

WITH WHITE ICING

- Use tip 16 and "To Make Stars" directions to cover cheeks, feet and cake base border.
- Use tip 4 and "To Outline & Fill-in" directions to fill-in whites of eyes and teeth.
- Use tip 16 and "To Make Tail" directions to cover tail.

WITH GRAY ICING

- Use tip 16 and "To Make Stars" directions to cover head and body.
- Use tip 16 and "To Make Pull-out Stars" directions to add strands of hair.

WITH GOLD ICING

- Use tip 16 and "To Make Stars" directions to cover gloves.
- Use tip 12 and "To Make Dots" directions to fill-in head of drumstick.
- Use tip 12 and "To Outline" directions to fill-in bands of trim around and down side of drum.

- Use tip 4 and "To Outline" directions to add whiskers.
 - Use tip 4 and "To Print Or Write" directions to print message.
- ## WITH ORANGE ICING
- Use tip 16 and "To Make Stars" to cover sections on side of drum

