

**Wilton**  
**PARTY PAN**  
BAKE AND DECORATE A  
**Bugs Bunny**  
**Cake**



Label No. 1821-615AA

**Bugs Bunny's favorite Carrot Cake recipe inside!**

**PAN TAKES ONE 2-LAYER CAKE MIX.**


Easy-to-follow baking and decorating instructions under this label.  
Full-size color illustration on reverse side of label.  
Design shown uses tubes #3 and 16.

Manufactured in Korea for:  
Wilton Enterprises, Inc.  
Woodbridge, IL 60515

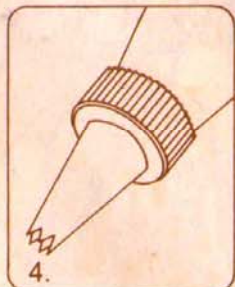
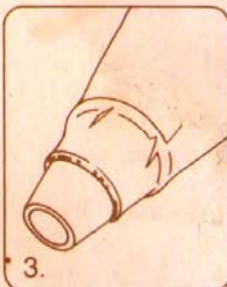
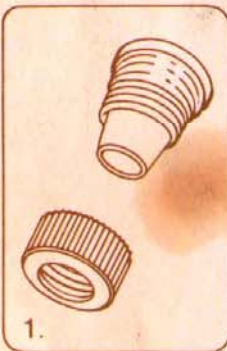
Bugs Bunny Trademark and  
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## Using Your Decorating Bag And Coupler



You can make many different designs with just one decorating bagful of icing by using the Wilton coupler and changing tubes.

Just follow these steps:

1. Screw ring off coupler to expose series of tiny threads  $\frac{1}{2}$ " above coupler tip.
2. **Force** coupler tip as far down into decorating bag as it will go. Then mark where bottom thread of coupler shows through bag, remove coupler and trim bag at pencil mark with a pair of scissors.
3. Reposition coupler in bag and push tip through opening to expose bottom 2 threads.
4. Position tube over coupler and screw ring in place to secure. To change tubes, unscrew ring, replace tube and screw on ring.
5. To fill, cuff open end of bag over your hand and insert icing with a spatula. **Fill bag no more than half full.**
6. To close, unfold cuff and twist top of bag shut. Hold twist between your right thumb and forefinger and you're ready to decorate. Important: Be sure to wash bag in hot soapy water, then rinse and dry after every use.

Wilton Enterprises, Inc.  
Woodridge, IL 60515  
1808-2267A



# Wilton® Complete Instructions for Baking & Decorating Bugs Bunny™ Cake



PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE  
TO DECORATE CAKE YOU WILL NEED:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tubes 3 and 16
- Serving plate
- One cake mix or ingredients for your favorite layer cake recipe
- $3\frac{1}{2}$  cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Wilton Paste Food Colors: Lemon Yellow, Orange, Brown, Black, Pink and Leaf Green



Bugs Bunny Trademark and © 1978 Warner Bros. Inc.

# Bugs Bunny's Carrot Cake

1¾ cups sugar	1¾ cups sifted flour	1½ tsps. baking powder
3 eggs	2 tsps. cinnamon	3 cups grated carrots
1 cup vegetable oil	1½ tsps. baking soda	⅔ cup chopped nuts

Generously grease Bugs Bunny pan with solid vegetable shortening. Dust pan with flour; tap bottom to remove excess flour. Preheat oven to 350°.

In large mixing bowl beat sugar and eggs until thickened; add oil. Sift flour, baking soda, baking powder and cinnamon together; add to egg mixture. Fold in carrots and nuts.

Pour batter into prepared pan and bake in preheated oven for 45 to 55 minutes. Cool cake and remove from pan. (See directions below)

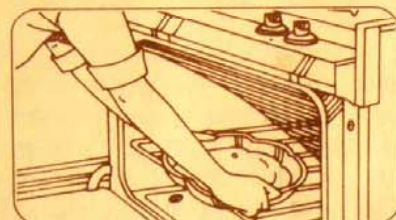
## Baking Instructions



Preheat oven to 350°. Generously grease inside of pan with solid vegetable shortening. Be sure to cover all indentations. Sprinkle about 2 tablespoons flour inside pan and shake so that flour covers all greased surfaces. Turn pan upside down and tap lightly to remove excess flour. If any shiny spots remain inside pan, touch up with more shortening and flour to prevent cake from sticking.



Make one 2-layer cake according to package or recipe directions. Pour batter into pan and bake on middle rack of 350° oven for 25 to 35 minutes, according to package or recipe directions.



Remove cake from oven and cool on cake rack for 10 minutes. To remove cake from pan, place cooling rack against cake and turn both cake rack and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake.



To transfer cake to serving plate, hold plate against molded side of cake and turn both cake and rack over. Lift off rack, hold serving plate against bottom of cake and turn both plates and cake over. Be sure to hold rack and plates close together while turning to prevent cake from cracking.

Now you're ready to decorate!



## Making Buttercream Icing

The thick but creamy texture of this flavorful icing makes it ideal for decorating. It can be refrigerated in an airtight container for up to a week. Rewhip before using. Makes 3½ cups.

½ cup solid vegetable shortening	5 cups confectioners' sugar
½ cup butter or margarine	(there are 4 cups in a pound)
1½ teaspoons vanilla	3 Tablespoons 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 medium speed two to three minutes. Keep icing covered with a damp cloth until ready to decorate. For best results, keep icing bowl in refrigerator when not using.

Note: For economy purposes, we suggest using buttercream recipe.

## Decorating With Frosting Mixes

If you would like to use a frosting mix, you will need three packages of the creamy vanilla type that will frost two 8" or 9" layers.

For each package of mix, use four less teaspoons water than package directs. Less water gives a stiffer consistency necessary for good decorating results. Each package makes about 1½ cups of icing. Do not refrigerate icing made from a package frosting mix.

## Coloring Your Icing

Wilton Paste Food Colors are best for decorating because they are concentrated (a little goes a long way) and give the deepest, most vivid icing colors. Use a toothpick to swirl paste food color into icing, then MIX WELL. Add paste food color gradually until you get the icing color you desire.

Wilton Liquid Food Colors mix instantly and tend to give bright colors and pastels. Add liquid food color a drop at a time and mix well after each addition. Remember, whether you use liquid or paste food colors, add the color gradually until you get the color icing you desire.

# Decorating Your BUGS BUNNY™ CAKE

To make the Bugs Bunny cake in the colors shown, you will need Wilton Paste Food Colors in Lemon Yellow, Leaf Green, Brown, Black, Pink and Orange. We suggest you color all icings at one time, while the cake cools. Refrigerate colored icings in covered containers until ready to use.

- Tint ¼ cup icing brown for outlines, eyes, mouth and whiskers.
- Tint ¼ cup icing pink for nose and inner ears.
- Tint ½ cup icing orange for carrot.
- Tint ¼ cup icing green for carrot greens.
- Tint ½ cup icing yellow for hands.
- Tint ¾ cup icing gray for ears, head, arms and body.
- Reserve ¾ cup icing white for face, chest, whites of eyes, teeth and background.

## WITH BROWN ICING

- Use tube 3 and "To Outline" directions to outline features and all his details: ears, eyes, mouth, hands, arms and body.
- Use tube 3 and "To Outline and Fill-In" directions to make mouth and eyes.

## WITH PINK ICING

- Use tube 3 and "To Fill-In" directions for nose and inner ear.

## WITH WHITE ICING

- Use tube 3 and "To Fill-In" directions to make whites of eyes.
- Use tube 3 and "To Outline and Fill-In" directions for teeth.
- Use tube 16 and "To Make Stars" directions to cover cheeks, chest and background.

## WITH GRAY ICING

- Use tube 16 and "To Make Stars" directions to cover ears, head, arms and part of body.

## WITH BROWN ICING

- Use tube 3 and "To Outline" directions to add whiskers to face.

## WITH YELLOW ICING

- Use tube 16 and "To Make Stars" directions to cover hands.

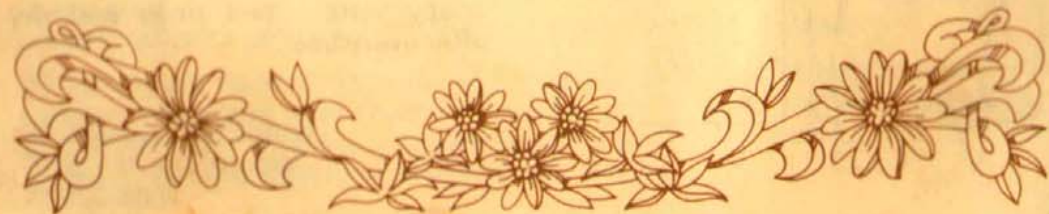
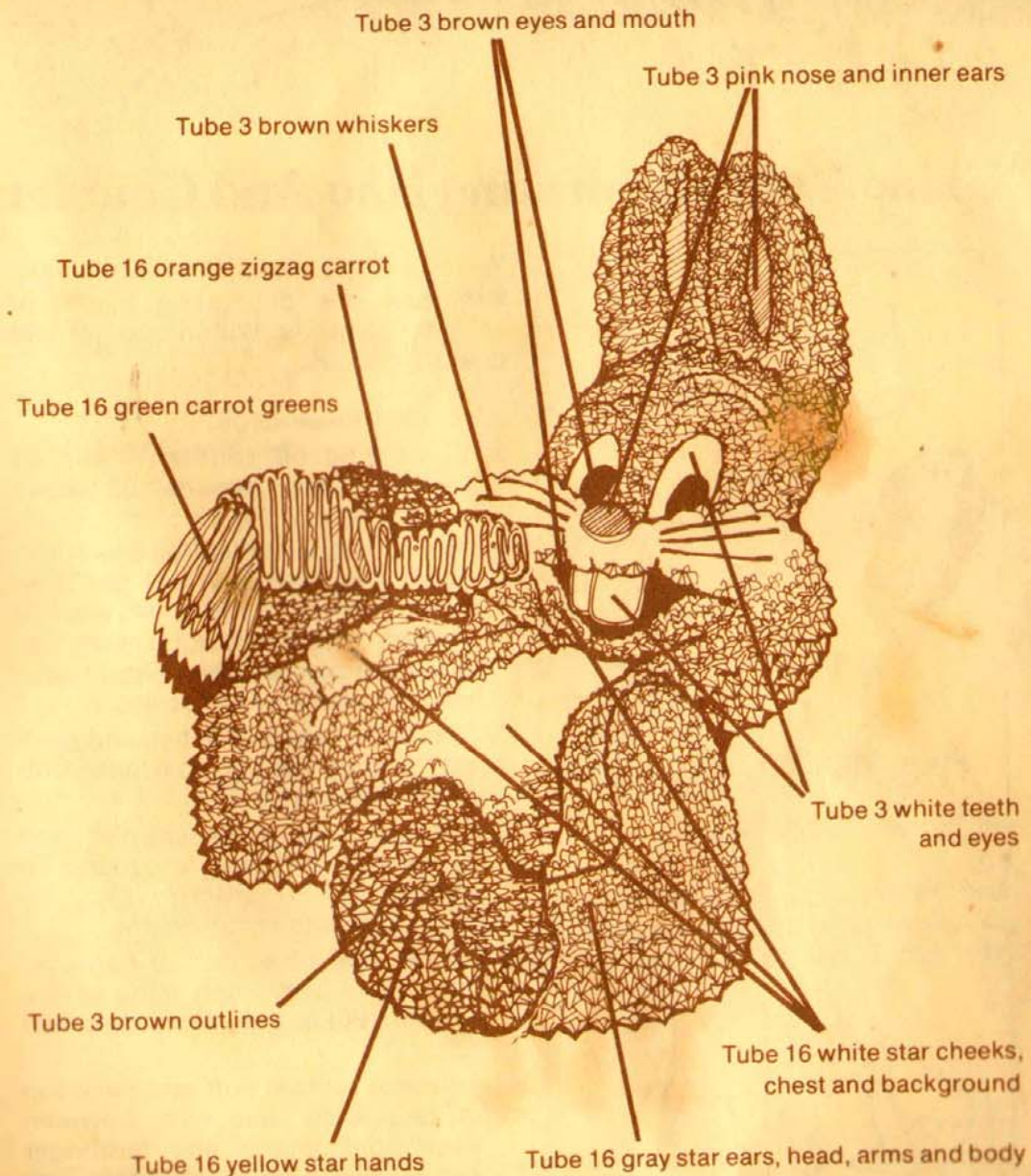
## WITH ORANGE ICING

- Use tube 16 and "To Make Zigzag" directions to cover carrot.

## WITH GREEN ICING

- Use tube 16 and "To Make Carrot Greens" directions to add greens to carrot.

That famous cartoon star, Bugs Bunny, is ready to serve at parties any day of the year!





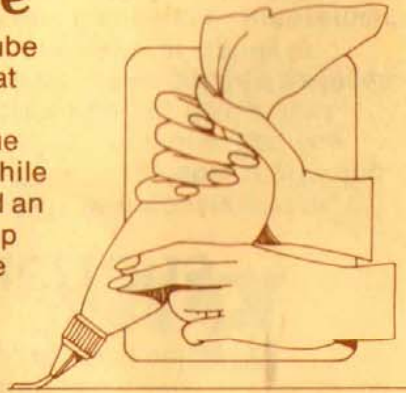
## Let's Practice Decorating

Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet, put into a mixing bowl, and rewhipped for use again. To hold bag while decorating curl fingers around bag with the end twist locked between your thumb and index finger. This forces the icing down into the tube each time you squeeze. Apply an even pressure with all four fingers and icing will come out of the tube until you stop squeezing. As you decorate, periodically twist the bag down further, forcing the icing down into the tube. Use fingers of other hand to guide tube as you decorate.



## To Outline

Use tube 3. Hold bag at a 45° angle and touch tube to practice surface. (See illustration). Squeeze at starting point so that icing sticks to practice surface. Now raise the tube slightly and continue to squeeze. The icing will flow out of the tube while you direct it along your practice surface. To end an outline touch tube back to practice surface; stop squeezing and pull away. If icing ripples you are squeezing the bag too hard. If icing outlines break you are moving the bag too quickly or icing is too thick. Practice for even pressure control and movement so that outlines are smooth and continuous.



## To Outline and Fill-In

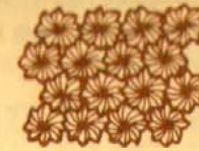
Draw several oval shapes on the back of a cookie sheet with a pencil. Use tube 3 and "To Outline" directions to outline pencil marks. Next thin ¼ cup icing with a few drops of milk. Use tube 3 and thinned icing to fill in your outlines. Hold bag at a 45° angle to practice surface and touch tube inside first outline. Gently squeeze out side-by-side lines of icing to fill in entire outlined area. When outline is filled, stop squeezing and pull tube away. While icing is still moist, smooth with a dampened art brush. Follow same procedure to fill in other outlines.



## To Make Stars

An entire cake or just one area can be covered with icing stars made very close together so that no cake shows between stars.

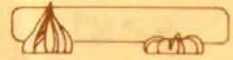
Use tube 16. Hold bag straight up and down (see illustration) with tube ⅛" above practice surface. Squeeze until a star is formed, then stop pressure, and pull tube away. Squeeze, stop, and pull tube away. Your stars will be neatly formed only if you stop squeezing before you pull the tube away.



Yes



No

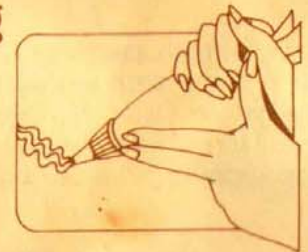


No

Yes

## To Make Zigzag

Use tube 16. Hold bag at a 45° angle with tube lightly touching practice surface. As you squeeze out icing with a steady, even pressure, move hand in a tight side-to-side motion for a zigzag effect. To end zigzag, stop pressure and pull tube away.



## To Make Carrot Greens

Use tube 16 and hold decorating bag at a 45° angle to practice surface. As you squeeze out icing, pull tube down and away from surface. When icing strand is long enough, stop pressure and pull decorating tube away. Repeat procedure working from base of the area you wish to decorate upward to the top. Remember to keep icing close together so no cake shows through.

