

HOW TO MAKE A LAMB OR BUNNY CAKE

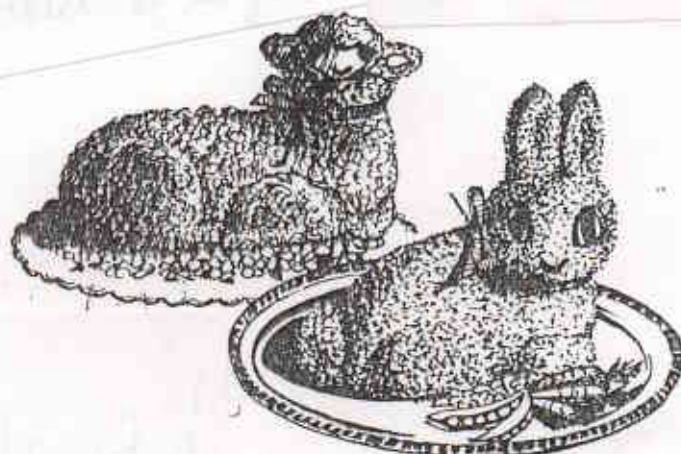
Here are two of the most popular Holiday cake molds from Wilton. The long time favorite Lamb mold is a time honored symbol of Easter love, peace and trust. The Bunny is the cutest, most adorable cake ever for Easter time or a child's birthday. Just follow the easy instructions below and you'll make a perfect Lamb or Bunny every time.

Recipes. The Lamb or Bunny molds have been designed to hold your favorite cake mix. However, since the volumes of different recipes and mixes vary, please follow the **Filling the Mold** directions below. You may have a small amount of batter remaining after the half mold is filled.

Greasing the Mold. To make the Lamb and Bunny most attractive the molds have detailed indentations in their bodies and faces. Because of these indentations, special care must be taken to make certain the molds are properly greased. With your fingers apply a thin, even layer of shortening in both halves of the mold.

Make certain every indentation is covered.

Then sprinkle a small amount of flour in the mold. Tap the pan so the flour is lightly and evenly distributed on the entire surface. Tip excess flour out of mold. If any shiny spots remain in the mold, make certain they are greased and floured.



Filling the Mold and Baking. Prepare your favorite cake recipe or mix and pour batter into face half of mold. Pour until mix is about $\frac{1}{4}$ " from top. (Note: recipes and mixes vary, you may have a small amount of batter left over.) Place back half of mold on top. Bake face down on cookie sheet. If you don't have a cookie sheet, put aluminum foil under the pan since a little of the batter may overflow. Bake for 40-50 minutes at 350°. Remove from oven, place face down on cake rack; carefully remove back half of mold, and let cool for 10 minutes. Do not let the cake cool longer than this, or the cake will stick to the inside of the pan.

Removing the Cake. Place one hand gently on cake surface and tip Lamb or Bunny into a sitting upright position on a cake rack. Then carefully slip front half of mold off of the cake. (Note: it is

important to follow these instructions and do them carefully—otherwise the cake will not properly release from the mold.)

Decorating the Lamb. When cake is cool, brush on thinned pink icing for "face," inner ears, and feet. Pipe eyes with gel and tube #3. Do body with star tube #16, piping lines of short curves, first one way, then another.

Decorating the Bunny. Brush eye area with thinned white icing, outline pupil with deep pink and fill in with tube #3. Smooth with moist brush. Use tube #16 to pipe tiny stars all over Bunny's body. Serve the enchanting cake to your guests.



RECIPES FOR DECORATING ICINGS

Wilton Boiled Icing—Egg White

2 cups granulated sugar $\frac{3}{4}$ cup (approximately 5) egg whites at room temperature
 $\frac{1}{2}$ cup water
 $\frac{1}{4}$ teasp. cream of tartar 1 $\frac{1}{2}$ cups confectioners sugar, sifted

Boil granulated sugar, water, cream of tartar to 245°. When boil-

ing starts, brush sides of pan with warm water to prevent crystals forming. Brush again halfway through, but do not stir. Meanwhile, whip egg whites 7 minutes at high speed. Add boiled sugar mixture slowly and beat at high speed until icing stands in soft peaks. Turn to second speed, gradually add confectioners sugar and beat all at high speed for approximately 7 minutes more or until icing stands in stiff peaks. Cover with damp cloth while using. Rebeat before using again. Not recommended for flowers; fine for borders and stringwork.

Wilton Buttercream Icing

Easiest for a beginner! It has a creamy texture and is easy to manage. Good for practicing flowers. Add a few drops of water for borders, script or icing cakes.

$\frac{3}{4}$ cup butter or margarine, cold and firm 1 teaspoon vanilla
 4 cups sifted confectioners sugar 2 or 4 tablespoons cool milk or cream

Beat butter several minutes with electric mixer until creamy. Add sugar, about $\frac{1}{2}$ cup at a time, beating well each time. Add vanilla, then milk or cream and beat well again. Store in air-tight container in refrigerator and whip up before using again. This recipe will produce approximately one quart of icing. To make it whiter, use vegetable shortening instead of butter or margarine and add butter flavoring.



Wilton

**Complete Instructions
for Baking & Decorating**

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, 16 and 22
- Serving plate
- 5 to 6 cups pound cake batter
- 3½ cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Wilton Paste Food Colors in Pink and Sky Blue
- Art brush



Decorating Your BUNNY CAKE

To Make the Bunny cake in the colors shown, you will need Wilton Paste Food Colors in Pink and Sky Blue. We suggest you color all icings at one time, while the cake cools. Refrigerate colored icings in covered containers until ready to use.

- Tint $\frac{1}{4}$ cup icing blue for bunny's eyes.
- Tint $\frac{3}{4}$ cup icing pink for outlines, ears, nose and tail.
- Reserve $2\frac{1}{2}$ cups white icing for bunny's body.

WITH PINK ICING

- Use tube 3 and "To Outline" directions to outline inner ears, nose, mouth, tail, legs and toes.
- Use spatula to ice inner ears smooth.
- Use tube 3 and "To Make Bunny's Eyes and Nose" directions to add his nose.
- Use tube 22 and "To Make Bunny's Tail" directions to add his tail.

WITH WHITE ICING

- Use tube 16 and "To Make Stars" directions to cover bunny's body with stars.

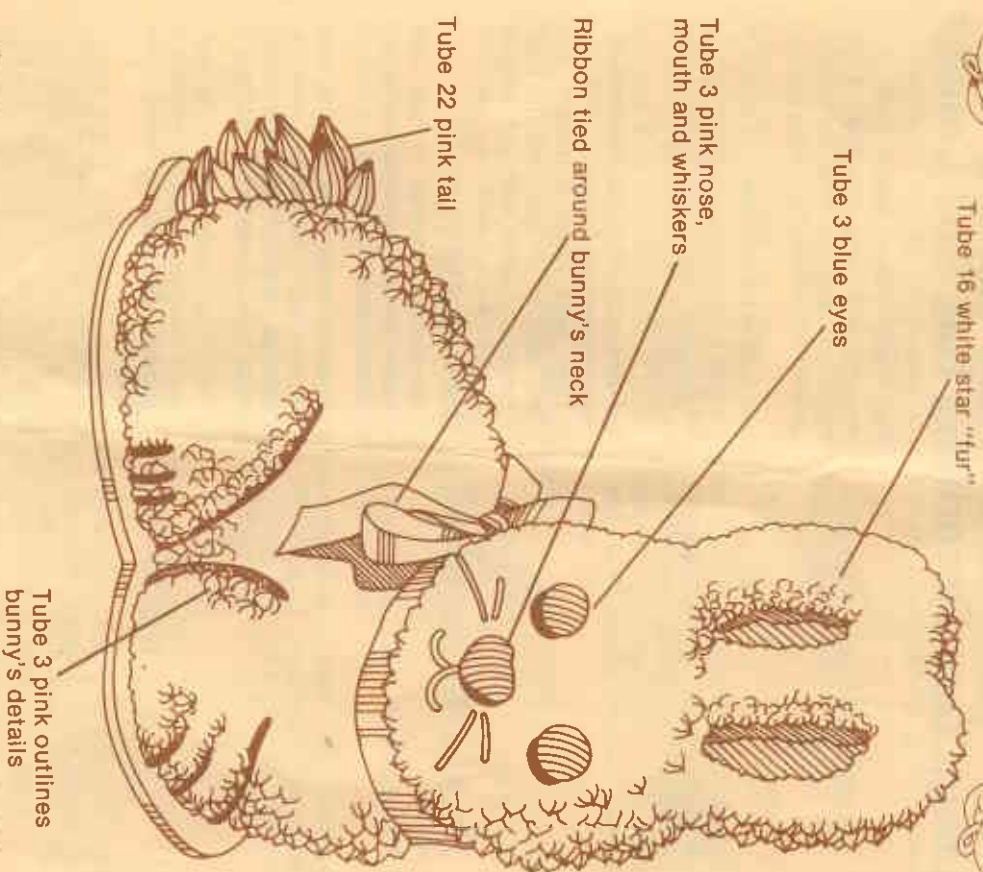
WITH PINK ICING

- Use tube 3 and "To Outline" directions to add bunny's whiskers.

WITH BLUE ICING

- Use tube 3 and "To Make Bunny's Eyes and Nose" directions to add bunny's eyes.

Tie a ribbon bow around the bunny's neck and your Bunny Cake is ready to serve to your delighted family!



To Make Stars

Use tube 16. Hold bag straight up and down (see illustration) with tube 1/8" 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

To Make Bunny's Tail

Use tube 22. Hold decorating bag straight out (perpendicular to surface) with tube lightly touching surface. As you squeeze out icing, lift tube and ease off pressure bringing the icing to a peak. Repeat for a cluster of peaks, until you have a fuzzy tail appearance.

To Make Bunny's Eyes and Nose

Use tube 3. Hold decorating bag straight up and down with tube 1/8" above practice surface. Squeeze to form a dot, keeping tip of tube in icing until dot is size you desire. Then stop pressure and pull tube away. Smooth with an art brush.

For nose, outline heart shape and fill in one side of heart shape and then other side. Smooth when heart comes together with an art brush.

