



Sunny Bunny



Sunny Valentine



"Eggeptional" Bunny

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



Sunny Bunny

"Hare's what's hoppening" on Easter, Valentine's Day, birthdays, baby showers and more!

Decorating is easy with Wilton. Choose from our large assortment of decorating bags, tips, icing colors, icing mix and other cake decorating essentials.

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



Sunny Bunny (Feature)
Uses tips 3, 16, 18 and Wilton Paste Icing Colors in Lemon Yellow, Pink and Violet.



Sunny Valentine
Uses tips 4, 16, 233 and Wilton Paste Icing Colors in Wilton Red or Watermelon and Pink.



"Eggeceptional" Bunny
Uses tips 4, 14, 16, 18 and Wilton Paste Icing Colors in Lemon Yellow, Pink, Brown and Leaf Green.



Instruction Guide for Baking & Decorating

Sunny Bunny Cakes

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, 21 for feature design. Alternate cakes use tips 4, 14, 16 and 18.
- One 2-layer cake mix or ingredients for favorite layer cake recipe.
- Buttercream icing (recipe inside).
- Wilton Paste Icing Colors in Lemon Yellow, Violet and Pink for feature design. Alternates use Wilton Red or Watermelon, Pink, Brown, Leaf Green and Lemon Yellow.



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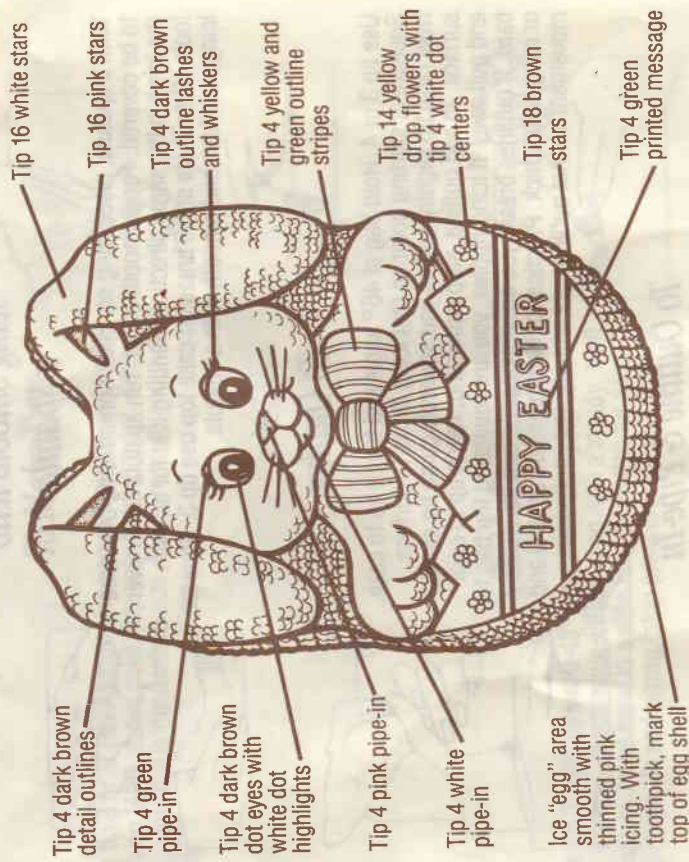
To Decorate

“Eggeptional” Bunny Cake

You'll need Wilton Paste Icing Colors in Brown, Leaf Green, Lemon Yellow and Pink; tips 4, 14, 16 and 18.

Make 4¼ cups buttercream icing:

- Tint ⅓ cup green.
- Tint ½ cup pink (optional: thin ½ teaspoon light corn syrup).
- Tint 1½ cups brown.
- Tint ½ cup dark brown.
- Reserve 1 cup white.



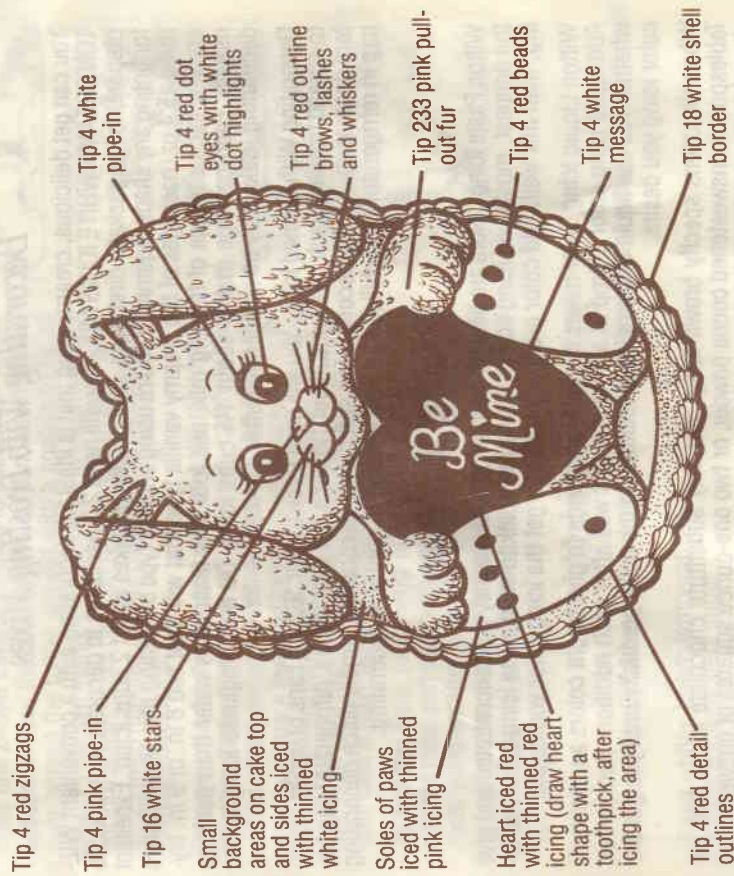
To Decorate

Sunny Valentine Cake

You'll need Wilton Paste Colors in Wilton Red or Watermelon and Pink; tips 4, 16 and 233.

Make 3½ cups buttercream icing:

- Tint 1 cup red (optional: thin ½ cup with ½ teaspoon light corn syrup).
- Tint 1 cup pink.
- Reserve 1½ cups white (optional: thin ¾ cup with ¼ teaspoon light corn syrup).



To Decorate

Sunny Bunny Cake

You'll need Wilton Paste Icing Colors in Lemon Yellow, Pink and Violet (if using liquid colors included in decorating set, follow tinting instructions for colors not included). Use tips 3, 16 and 21.

Make $\frac{3}{4}$ cups buttercream icing:

- Tint $\frac{1}{3}$ cup violet (if using liquid colors, add a few drops of blue and red until desired color is reached).
- Tint $\frac{1}{2}$ cup pink.
- Tint $2\frac{1}{2}$ cups yellow.
- Reserve $\frac{1}{3}$ cup white.

With White & Yellow Icings

- With spatula, ice sides and background areas white; soles of paws yellow. Hint: For icing small background areas, use tip 3. Squeeze icing onto area and smooth with spatula.

With Pink Icing

- Use tip 3 and "To Make Outlines" directions to define facial features, ears, head, paws, body and bow.
- Use tip 3 and "To Make Zigzags" directions to fill in inner ears.
- Use tip 3 and "To Pipe-In" directions to pipe in nose.

With White Icing

- Use tip 3 and "To Pipe-In" directions to add whites-of-eyes and tooth.
- Use tip 16 and "To Make Stars" directions to cover "cheeks".
- Use tip 21 and "To Make Shells" directions to edge base of cake.

With Violet Icing

- Use tip 3 and "To Make Dots" directions to add pupils to eyes.
- Use tip 16 and "To Make Stars" directions to cover bow.

With White Icing

- Use tip 3 and "To Make Dots" directions to add highlight in eyes.

With Yellow Icing

- Use tip 16 and "To Make Stars" directions to cover ears, face, paws and body.
- Use tip 3 and "To Pipe-In" directions to fill in eyelids.

With Pink Icing

- Use tip 3 and "To Make Outlines" directions to add eyelashes and whiskers.
- Use tip 3 and "To Make Beads" directions to pipe pads of paws.

