

EASY AS 1-2-3!

- Bake
- Frost
- Decorate



Christmas Tree Cake Pan

Instructions and more decorating ideas
on back of label.

- To decorate this cake you will need:
- One 2-layer cake mix.
 - Ready-to-spread icing.
 - Food color and gumdrops.



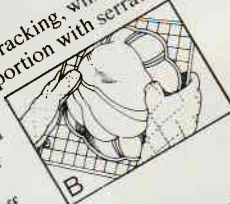
As easy as 1-2-3 Bake & decorate a Christmas Tree Cake!



1. Bake!

Preheat oven to 350° or temp. per recipe directions. Grease inside of pan completely using butter, margarine or solid vegetable shortening or use a vegetable oil pan spray (see pic. A). (Don't use 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 350° oven for 35 to 45 mins. or until cake tests done. Remove cake from oven and cool on cake rack for 10 mins.



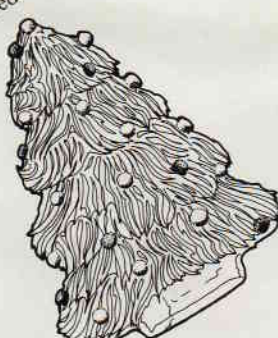
So cake sits level and to prevent cracking, while in pan, cut away the raised center portion with serrated knife. To unmold cake, place cooling rack against cake and turn both rack and pan over (see pic. B). Remove pan. Cool at least 1 hr. Brush off loose crumbs.

2. Frost!

You will need one 16.5 oz. can of vanilla icing or 2½ cups of your favorite buttercream icing. To tint icing: gradually add liquid food color to icing and mix thoroughly with a small spatula. Continue to add color, until desired color is reached.

3. Decorate!

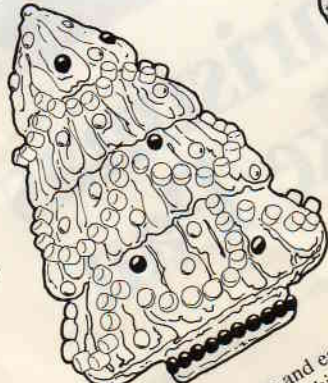
Using a fork, begin scoring boughs of the tree in rows (work from bottom to top). Add gum-drop trims.



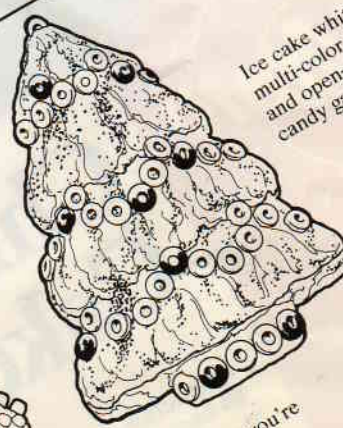
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Wilton Enterprises Inc.
Woodridge, IL 60517

Festive alternates...

Ice cake green. Add miniature marshmallows, garlands and candy-coated chocolate ornaments.



Ice cake white. Add multi-color sprinkles and open-center candy garlands.



It's fun and easy to trim your tree cake, you're bound to think of many more ways!

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