

Hooray!
Happy Birthday
Tim

Manufactured in Korea for:
Wilton Enterprises, Inc.
Woodridge, IL 60517
Stock No. 2105-3823

Label No. 1821-8449K

Wilton® Circus Clown Pan

Decorate this jolly Circus Clown cake yourself. It's easy.
He's sure to take center ring at children's birthdays, bake sales and bazaars.
Circus Clown uses tips 4, 7, 16 and Wilton Paste Food Colors
Blue, Lemon Yellow, Orange
For this label



STARRY THE CLOWN

Design shown uses tips 4, 7, 16 and Paste Food Colors in Sky Blue, Lemon Yellow and Orange.

Food Colors in Orange, Lemon



SMILEY THE CLOWN

Design shown uses tips 4, 7, 16 and Paste Food Colors in Lemon Yellow, Orange and Leaf Green.

TWINKLES THE CLOWN
Design shown uses tips 4,
7, 16, 129 and Paste Food
Colors in Sky Blue, Lemon
Yellow and Orange.



HAPPY BIRTHDAY

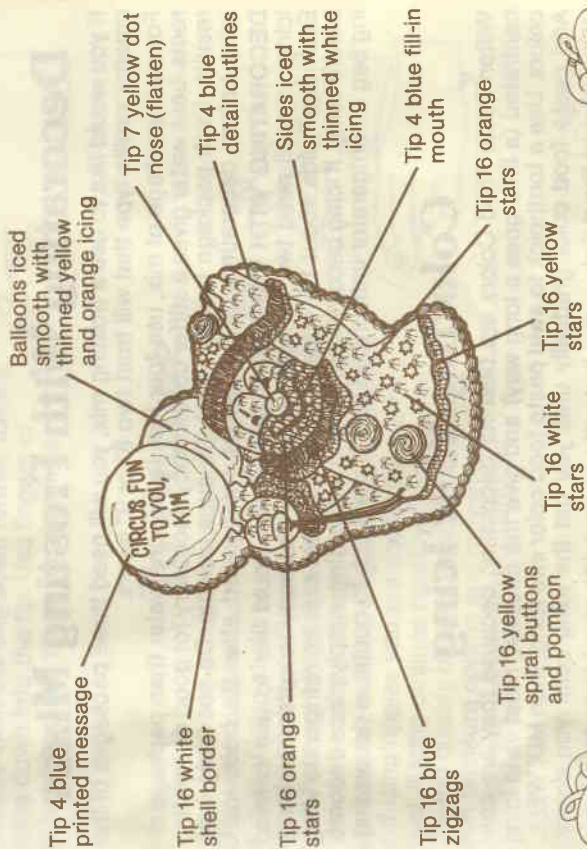
BALLOONS
OF FUN KIM

CIRCUS FUN
TO YOU,
KIM

To Decorate Starry The Clown

Use Wilton Paste Food Colors in Sky Blue, Lemon Yellow and Orange.

- Tint 1/2 cup orange. (Thin 1/4 cup with 1/4 teaspoon milk or 1 teaspoon light corn syrup for icing balloon area smooth.) Use remainder to cover bottom of face and for random stars on coat.
- Tint 1/2 cup yellow. (Thin 1/4 cup with 1/4 teaspoon milk or 1 teaspoon light corn syrup for icing balloon area smooth.) Use remainder for nose, border on collar, cuffs, coat, buttons and pompon.
- Tint 1/4 cup blue for outlines, eyes, mouth, hat brim, ruffle on cuffs and collar, balloon strings and message.
- Reserve 2-1/4 cups white. (Thin 1 cup with 2 teaspoons milk or 1 Tablespoon light corn syrup to ice sides smooth.) Use remainder for background area on cake top and for face, hat, hands, coat, and cake border.



Wilton®

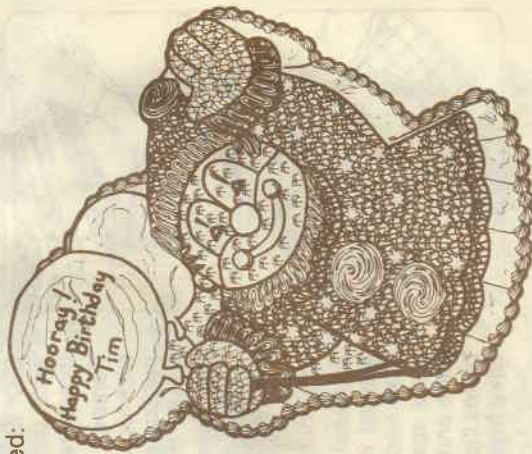
Complete Instructions for Baking & Decorating

Circus Clown Cake

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

TO DECORATE CAKES you will need:

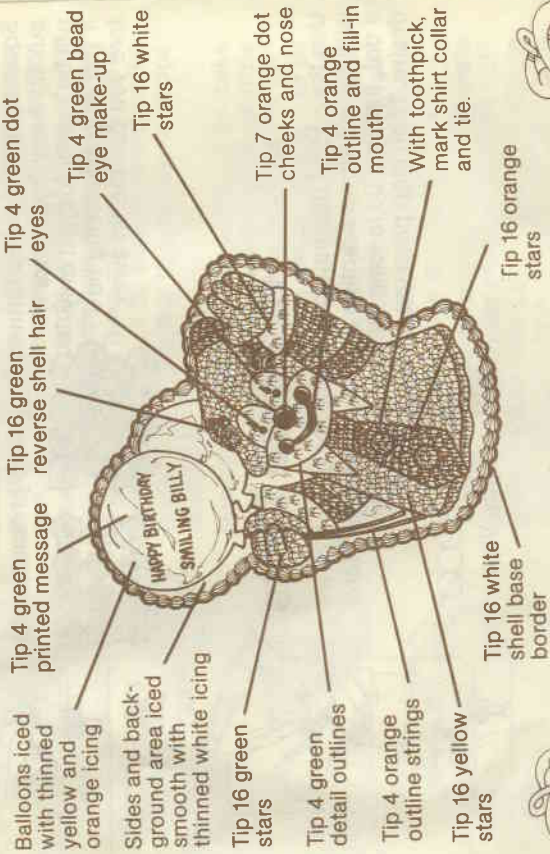
- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tips 4, 7, and 16 (Alternate uses 129)
- Serving plate
- A 2-layer cake mix or ingredients to make your favorite layer cake recipe
- 3-1/2 cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Wilton Paste Food Colors: Sky Blue, Lemon Yellow, Orange (Alternate cake designs also use Leaf Green.)





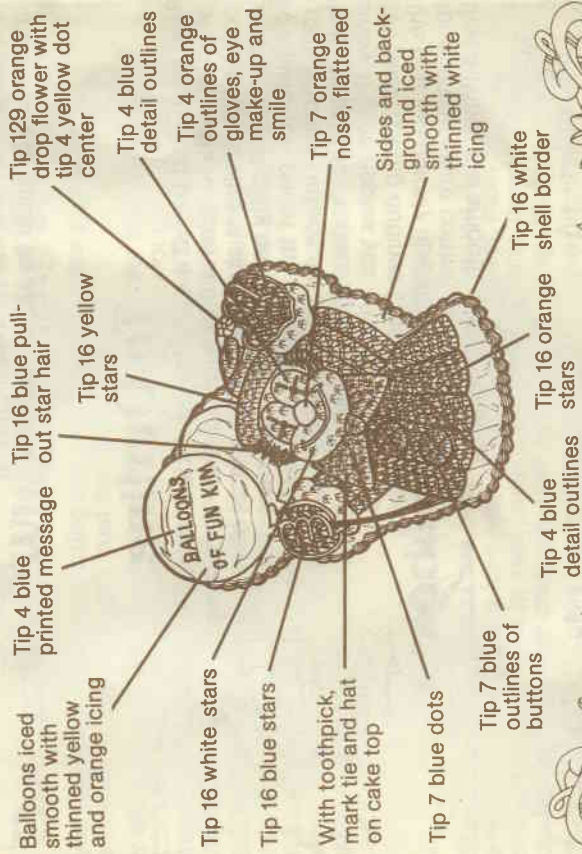
To Decorate Smiley The Clown

- Use Wilton Paste Food Colors in Lemon Yellow, Orange and Leaf Green.
- Tint 2/3 cup yellow. (Thin 1/4 cup with 1/4 teaspoon of milk or 1 teaspoon light corn syrup to ice balloon smooth.) Use remainder to cover hat and suit front.
 - Tint 2/3 cup orange. (Thin 1/4 cup with 1/4 teaspoon milk or 1 teaspoon of light corn syrup to ice balloon smooth.) Use remainder for hat pompon, tie, sleeves, nose, mouth, cheeks, and balloon strings.
 - Tint 1/3 cup lime green. (Add a few drops of Leaf Green to Lemon Yellow.) For all outlines (except mouth and nose) and to cover hands, sleeve stripes.
 - Reserve 1-3/4 cups white. (Thin 1 cup with 2 teaspoons milk or 1 Table-spoon light corn syrup to ice sides and background area smooth.) Use remainder to cover face, cuffs, collar, cake base and border.



To Decorate Twinkles The Clown

- Use Wilton Paste Food Colors in Sky Blue, Lemon Yellow and Orange.
- Tint 2/3 cup yellow. (Thin 1/4 cup with 1/4 teaspoon milk or 1 teaspoon light corn syrup for icing balloon area smooth.) Use remainder to cover hat, tie, buttons and flower center.
 - Tint 3/4 cup orange. (Thin 1/4 cup with 1/4 teaspoon milk or 1 teaspoon light corn syrup for icing balloon smooth.) Use remainder for smile and glove outlines, eye makeup, nose, flower and coat.
 - Tint 1/3 cup blue for hair, hat, eyes, coat, buttons, balloons and strings outlines. Also for gloves, pupils, flower stem, hair, polka dots and message.
 - Reserve 1-3/4 cups white. (Thin 1 cup with 2 teaspoons milk or 1 Table-spoon light corn syrup to ice sides and background area on cake top smooth.) Use remainder for face, cuffs, and cake base border.





Decorating Your Circus Clown Cake

To decorate the Circus Clown Cake, you will need Wilton Paste Food Colors in Lemon Yellow, Sky Blue and Orange. We suggest you color all the icings at once while the cake cools. Refrigerate icings in covered containers until ready to use.

- Tint 2/3 cup icing yellow. (Thin 1/4 cup with 1/4 teaspoon milk or 1 teaspoon light corn syrup.)
- Tint 3/4 cup icing orange. (Thin 1/4 cup with 1/4 teaspoon milk or 1 teaspoon light corn syrup.)
- Tint 1/3 cup icing blue.
- Reserve 1-3/4 cups white icing. (Thin 1 cup with 2 teaspoons milk or 1 Tablespoon light corn syrup for icing sides smooth.)

WITH WHITE ICING

- Use spatula to ice sides and top background area smooth.* (Tip: To ice small background areas on top, use tip 16. Squeeze icing onto area and smooth with spatula.)
- *For an easier method, use tip 16 and "To Make Stars" directions to cover cake top background area. Be sure to use medium consistency icing for this technique. All outlining must be done first, if you choose this method.

WITH YELLOW ICING

- Use spatula to ice balloon smooth.**

WITH ORANGE ICING

- Use spatula to ice balloon smooth.**

** Hint: To ice balloons, use tip 16. Squeeze icing onto area and smooth with spatula.

WITH BLUE ICING

- Use tip 4 and "To Outline" directions to outline balloons, face, nose, eyes, ear, smile, cheeks, hands, hat and coat.
- Use tip 16 and "To Make Stars" directions to cover top of hat and to trim ruffle at neck and bottom edge of coat.
- Use tip 16 and "To Make Zigzags" directions to add ruffle on cuffs.
- Use tip 4 and "To Outline" directions for balloon strings.
- Use tip 4 and "To Print" directions to print message on cake.

WITH WHITE ICING

- Use tip 16 and "To Make Stars" directions to cover background area on cake top, face and ear.

WITH ORANGE ICING

- Use tip 4 and "To Outline and Fill In" directions to fill in smile.
- Use tip 7 and "To Make Dots" directions for cheeks and nose. (Flatten with finger tip dipped in cornstarch.)
- Use tip 16 and "To Make Pull-Out Stars" directions to make hair.
- Use tip 16 and "To Make Stars" directions to cover coat.
- Use tip 16 and "To Make Spirals" directions for pompon on hat.

WITH YELLOW ICING

- Use tip 16 and "To Make Zigzags" directions for ruffles on collar and hat.
- Use tip 16 and "To Make Stars" directions to cover hands.
- Use tip 16 and "To Make Spirals" directions to make buttons.

WITH WHITE ICING

- Use tip 16 and "To Make Stars" directions to add random stars on coat.
- Use tip 16 and "To Make Shells" directions for cake base border.

