



# Wilton® PARTY PAN

BAKE AND DECORATE A

## Clown Cake

Pan takes just one cake mix.

Easy-to-follow cake decorating instructions under this label.

Full size color illustration on reverse side of label.

Design shown uses tubes #16 and 104

Stock No. 2105-27544

Manufactured in Korea for  
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Woodridge, IL 60515









*Wilton* PARTY PAN

BAKE AND DECORATE A

**circus  
clown  
cake**

- PAN TAKES JUST ONE MIX
- EASY-TO-FOLLOW CAKE DECORATING INSTRUCTIONS UNDER THIS LABEL

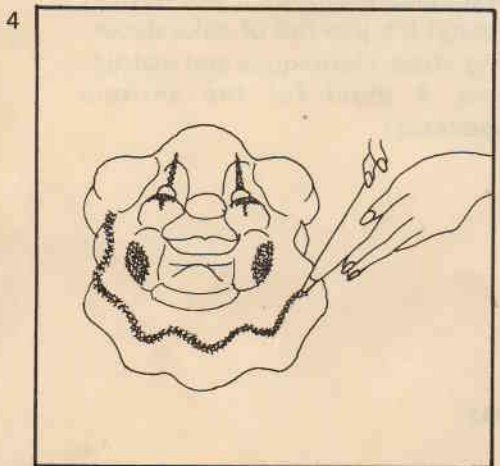
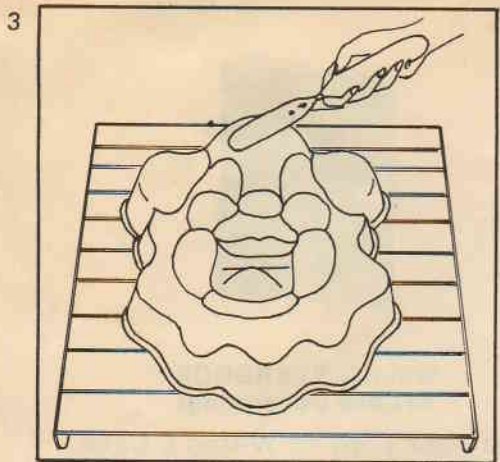
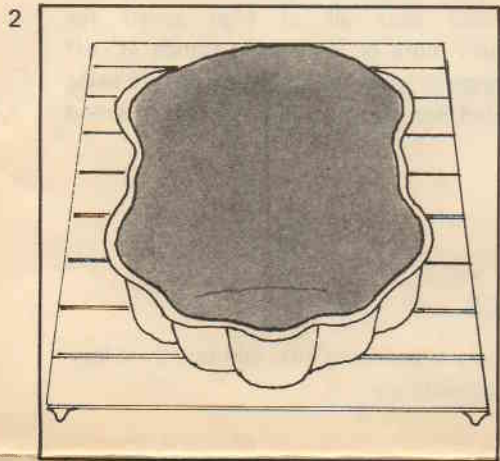
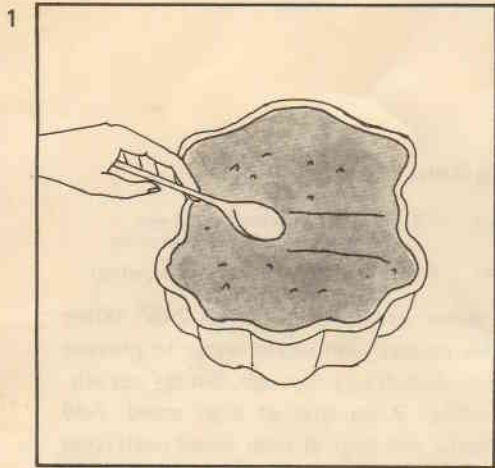
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# Wilton® PRESENTS

## THE CLOWN CAKE PAN



Now you can make a clown cake that really looks like an honest-to-goodness clown from the circus. It's all there — the bright fright wig, overpainted eyes and mouth, and the big shiny nose. And you can do it with your new Wilton clown pan and just three or four decorating tubes.

First generously grease the inside of the baking pan, making sure all indentations are well coated. Lightly dust with flour, shaking pan till flour covers all surfaces, then shake off excess flour. If any shiny spots remain, cover with more shortening and flour. Pour in batter from one standard packaged cake mix (running the back of a spoon over surface to disperse any bubbles — see figure 1) and bake at 350 degrees for approximately 35-45 minutes or until cake springs back when lightly touched at center. After baking, cool cake in pan for 10 minutes (see figure 2). Then, place pan upside down on (cake rack) (see figure 3), tap pan with handle of spatula and lift pan off cake. Allow cake to cool completely (at least two hours). Now place your cake on a festive party plate and decorate (see figure 4).

To decorate, divide icing and tint many bright colors. Then, using tube 3, outline all the clown's cheerful features. For a big clown collar, use tube 104 to curve many ruffles. (The clown's collar should be iced prior to doing the complete face.) Now fit decorating bag with tube 16 and pipe stars for hair, pulling them out to long points for fright wig look. Keep stars close together, so no cake shows. Then using cake indentations as a guide, "do your thing". Make a funny clown face like the one on the pan package or design one of your own. Use tube 16 again for eyes, nose and mouth (overpipe nose, if you wish, for a bigger look). Do rest of face with tube 21. Now your clown is complete and ready to star at a circus party.

## RECIPES FOR DECORATING ICINGS

### 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.

2/3 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 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 Boiled Icing—Egg White

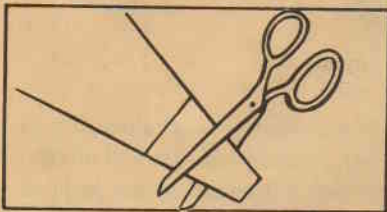
2 cups granulated sugar	3/4 cup (approximately 5) egg whites at room temperature
1/2 cup water	
1/4 teasp. cream of tartar	1-1/2 cups confectioners sugar, sifted

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

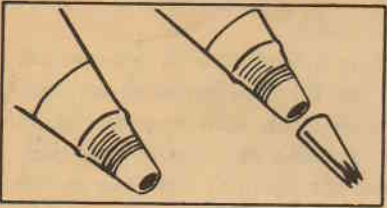
## DECORATING WITH PACKAGED ICING MIXES

The icing recipes above will hold the detail of your decorating tubes. If you are going to use a packaged icing mix, add one-third less liquid than is specified in the packaged directions. This will stiffen the icing to give the same consistency.

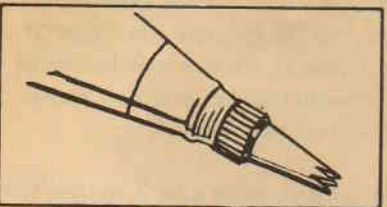
**IF YOU HAVE THE WILTON VINYL BAG AND COUPLER,  
FOLLOW THESE DIRECTIONS.**



**Cut off tip of bag,** far enough so fine grooves on coupler show—approximately 3/4 of an inch. However, be careful when cutting, because if hole is too large, coupler will drop right through and bag will be ruined. So start small and trim off as needed.



**Drop coupler in—upper part only.** Twist off ring first.



**Then fit tube on—over coupler.** Hold tube in place while you twist on ring to secure it.

**To change tubes,** just twist ring off, change tube and twist ring on again. Now you can use a variety of tubes with a single decorating bag!



### Wilton's YEARBOOK of Cake Decorating!

Get your copy of Wilton's Cake Decorating Yearbook if you haven't already! It's just full of cake decorating ideas, techniques and instructions. A must for the serious decorator!

*Wilton* ENTERPRISES, INC.

833 West 115th Street, Chicago, Illinois 60643





**Wilton**

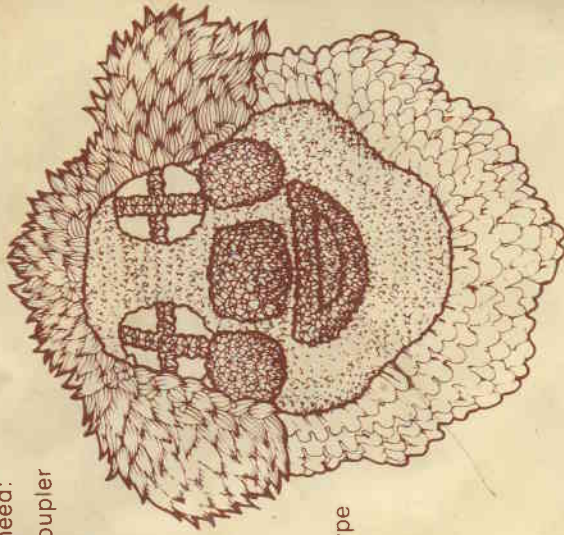
**Complete Instructions  
for Baking and Decorating**

# Clown Cake



PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE  
BEFORE YOU BEGIN, you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tubes 16 and 104
- Serving plate
- One cake mix or ingredients for your favorite layer cake recipe
- 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 Red-Red, Grape, Leaf Green, Golden Yellow and Pink



## Decorating your Clown Cake

To make the Clown Cake in the colors shown, you will need Wilton Paste Food Colors in Red-Red, Grape, Leaf Green, Golden Yellow and Pink. We suggest you color all the icings at one time, while the cake is cooling.

- Tint 1 cup red for the clown's eyes and hair.
- Tint  $\frac{1}{2}$  cup yellow for the face.
- Tint  $\frac{1}{4}$  cup grape for the nose and mouth.
- Tint  $\frac{1}{4}$  cup pink for the mouth and cheeks.
- Tint 1 cup green for the ruffle collar.
- Reserve  $\frac{1}{4}$  cup white for the eyes.

### WITH GREEN ICING

- Use tube 104 and "To Make Ruffles" directions to add six rows of ruffles to the clown's collar, sides and top of cake.

### WITH GRAPE ICING

- Use tube 16 and "To Make Stars" directions to outline the clown's mouth and to cover his nose with stars.

### WITH PINK ICING

- Use tube 16 and "To Make Stars" directions to cover his cheeks and the inside of his mouth with stars.

### WITH YELLOW ICING

- Use tube 16 to cover his face with stars.

### WITH RED ICING

- Use tube 16 and "To Make Stars" directions to add crosses for his eyes.
- Use tube 16 and "To Make Clown's Hair" directions to cover his head with hair.

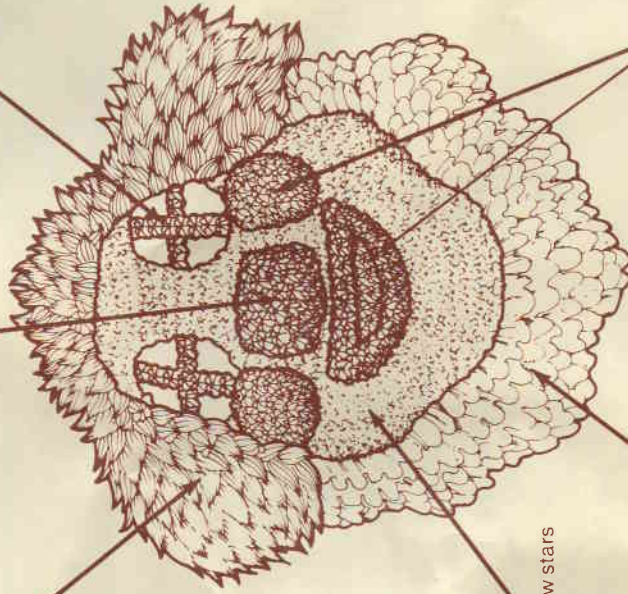
### WITH WHITE ICING

- Use tube 16 and "To Make Stars" directions to add the whites of his eyes.

Tube 16 grape stars cover nose and outline mouth

Tube 16 red and white star eyes

Tube 16 red "pull out" star hair



Tube 16 yellow stars cover face

Six rows of tube 104 green ruffles cover collar

Tube 16 pink stars cover cheeks and fill inside of mouth