

# Wilton® Cupid's Heart Cake Pan

Decorate a cake that's sweetly sentimental to celebrate Valentine's Day, anniversary or the day the two of you met!

- Pan takes one 2-layer cake mix.
- Easy-to-follow baking and decorating instructions for all 5 designs are under label.
- Design shown uses tips 4, 16, 18, 103, 129, 225 and 352 and Wilton Paste Icing Colors in Pink, Watermelon, Leaf Green and Golden Yellow.

4 More Ways to Decorate Shown on Back of Label.

Made in Korea for  
Wilton Enterprises, Inc.  
Bridge, IL 60517

**QUICK 'N EASY HEART**

Design shown uses tips 3, 18 and 129 and Wilton Paste Icing Colors in Pink, Golden Yellow, Watermelon and Leaf Green.



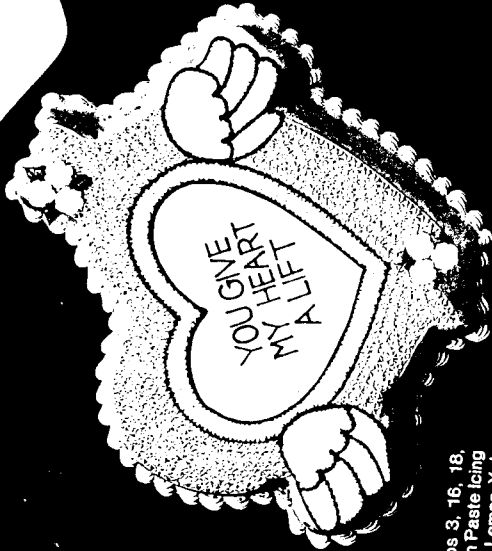
**HOMESPUN HEART**

Design shown uses tips 3, 7, 16, 18 and 129 and Wilton Paste Icing Colors in Brown, Pink, Golden Yellow and Orange.



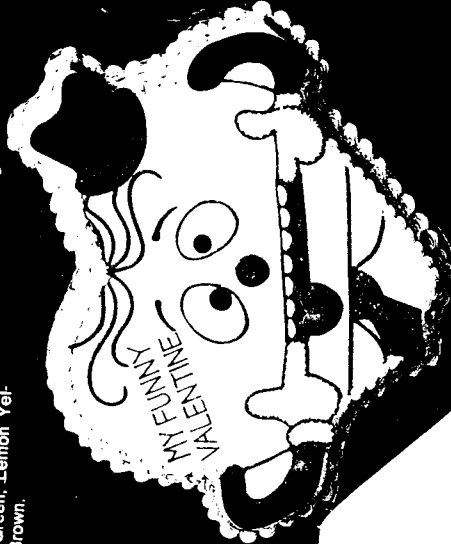
**WINGS OF LOVE**

Design shown uses tips 3, 16, 18, 129 and 352 and Wilton Paste Icing Colors in Leaf Green, Lemon Yellow, Pink and Brown.



**MY FUNNY VALENTINE**

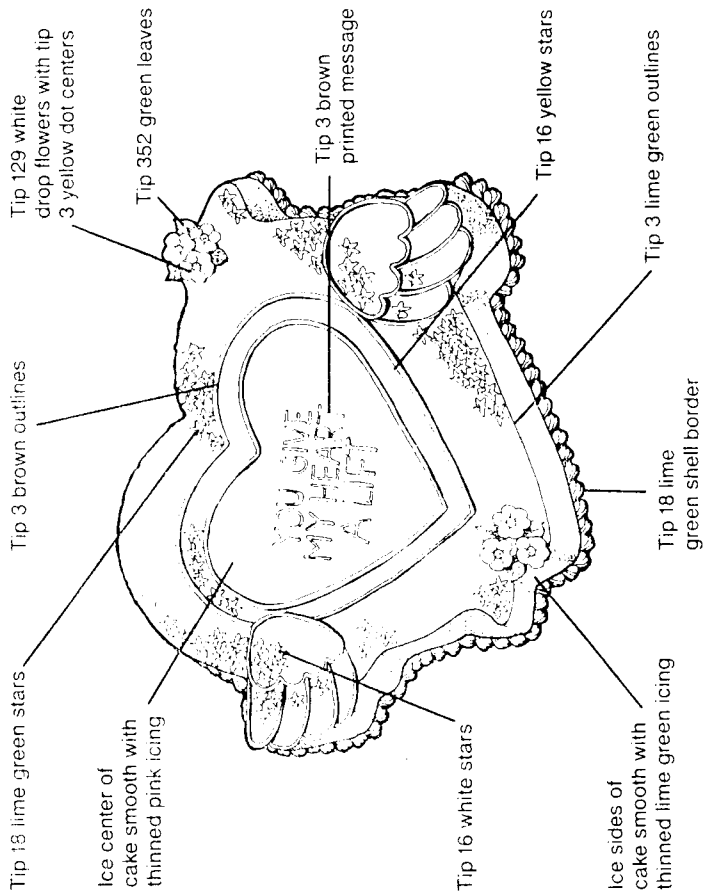
Design shown uses tips 4, 16 and 18 and Wilton Paste Icing Colors in Pink, Watermelon and Brown.



## To Decorate Wings of Love Cake

You will need tips 3, 16, 18, 129 and 352 and Wilton Paste Icing Colors in Leaf Green, Lemon Yellow, Pink and Brown.

- Tint  $\frac{1}{4}$  cup icing yellow.
- Tint  $\frac{1}{4}$  cup icing brown.
- Tint  $\frac{1}{4}$  cup icing pink.
- Tint  $\frac{1}{4}$  cup icing green (thin with a few drops of milk).
- Reserve  $\frac{1}{4}$  cup white icing.
- Tint  $\frac{2}{4}$  cups icing lime green by adding a small amount of Lemon Yellow Color to green icing (thin 1 cup with 2 tsps. milk or 2 Tbsps. light corn syrup).

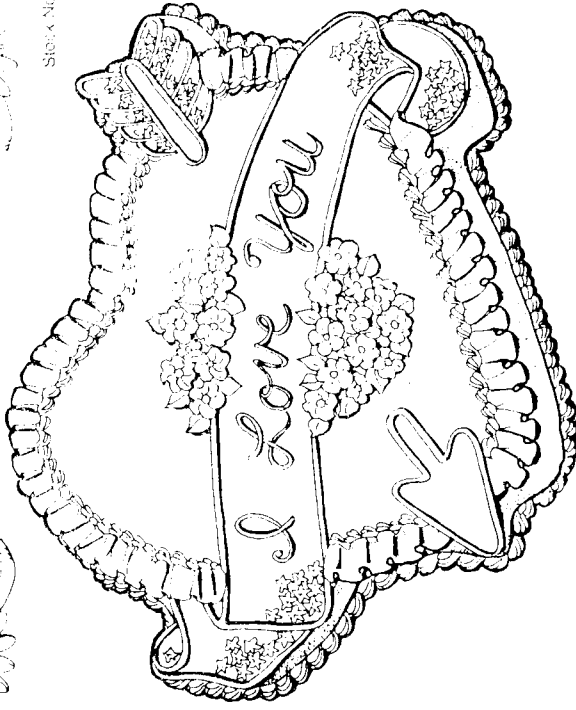


**Wilton**

Complete Instructions  
for Baking & Decorating

## Cupid's Heart Cake

Stock No. 1838-4911



PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

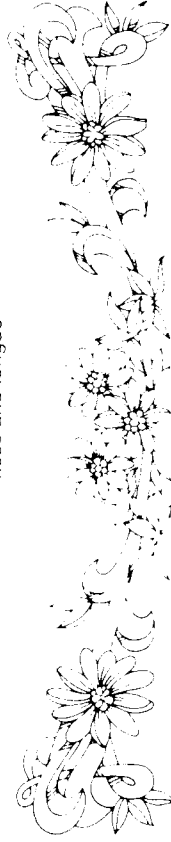
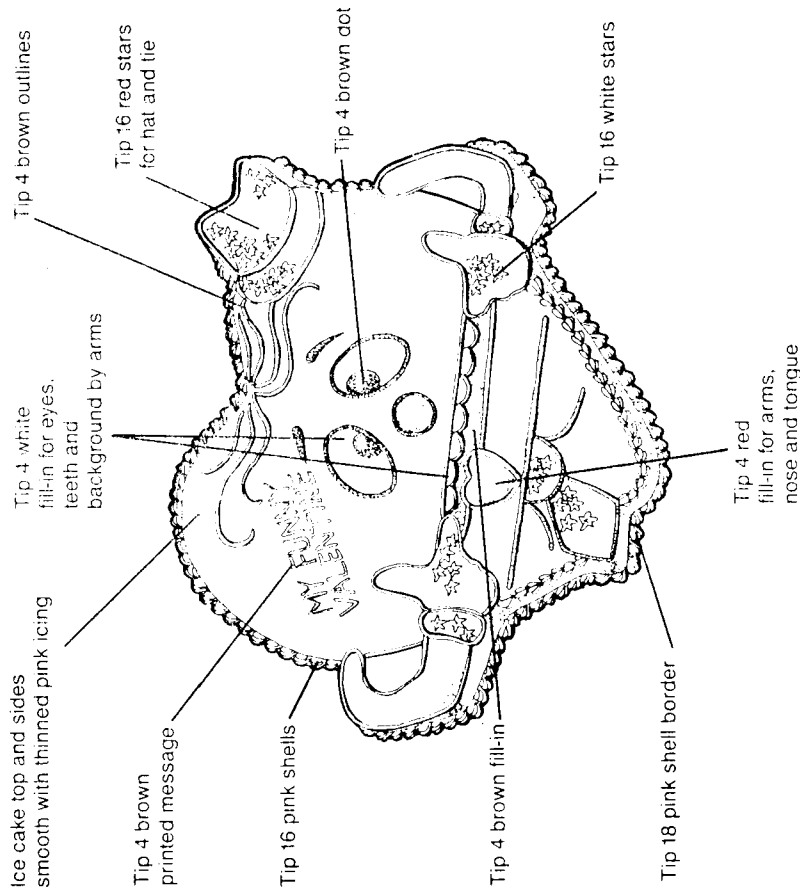
- To bake and decorate this cake you will need:
- $3\frac{1}{2}$  cups buttercream icing (recipe in this booklet) or 2 packages of Wilton Creamy White Icing Mix
  - Wilton Decorating Bag and Coupler or parchment paper triangles
  - Tips 4, 16, 18, 103, 129, 225 and 352 (alternate designs also use 3 and 7)
  - 2 layer cake mix or ingredients to make your favorite layer cake recipe
- Wilton Paste Icing Colors in Pink, Watermelon, Leaf Green and Golden Yellow (alternate designs also use Brown, Lemon Yellow and Orange)

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## To Decorate My Funny Valentine Cake

You will need tips 4, 16 and 18 and Wilton Paste Icing Colors in Pink, Watermelon and Brown.

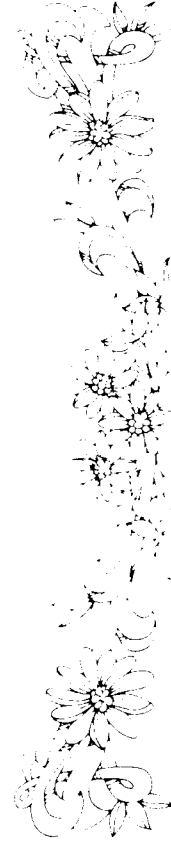
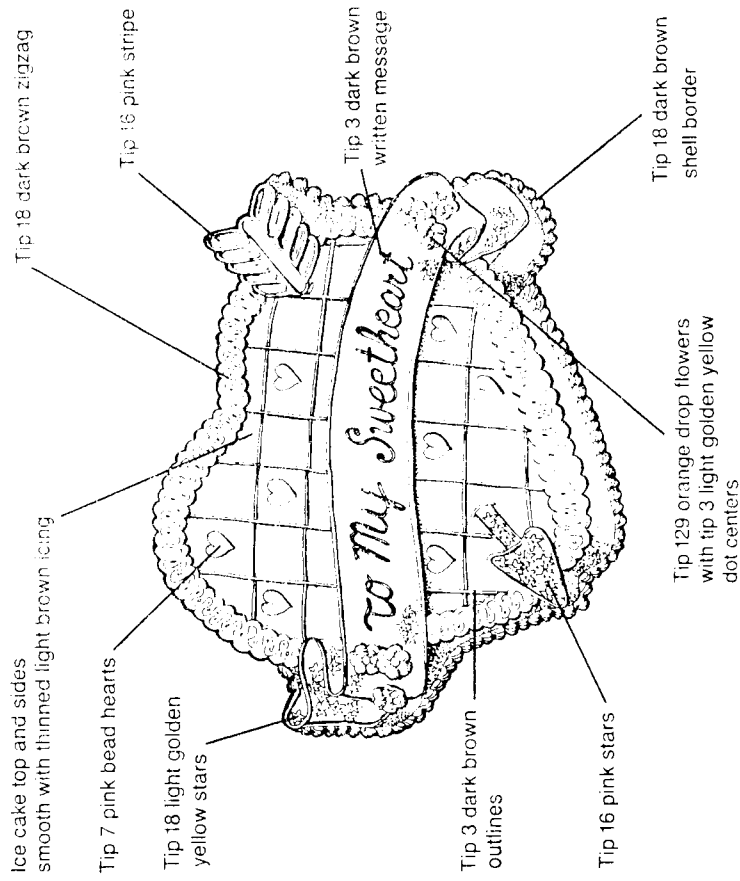
- Tint  $\frac{1}{4}$  cup icing brown.
- Reserve  $\frac{1}{4}$  cup white icing.
- Tint  $\frac{1}{2}$  cup icing red.
- Tint  $2\frac{1}{2}$  cups icing pink (thin  $1\frac{1}{2}$  cups with 1 Tbsp. milk or 2 Tbsps. light corn syrup).



## To Decorate Homespun Heart Cake

You will need tips 3, 7, 16, 18 and 129 and Wilton Paste Icing Colors in Brown, Pink, Golden Yellow and Orange.

- Tint 1 cup icing dark brown (or use chocolate icing).
- Tint  $\frac{1}{4}$  cup icing pink.
- Tint  $\frac{1}{2}$  cup icing light golden yellow.
- Tint  $\frac{1}{4}$  cup icing orange.
- Tint  $1\frac{1}{2}$  cups icing light brown, or use chocolate icing (thin with 1 Tbsp. milk or 2 Tbsps. light corn syrup).



### WITH WHITE ICING

- Use tip 16 and "To Make Shells" directions to pipe shells next to ruffle.
- Use tip 18 and "To Make Shells" directions to pipe shell border around base of cake.
- Use tip 16 or 18 and "To Make Dots" directions to add dots of icing to backs of prepared drop flowers. Position one flower at a time on cake top.

### WITH GREEN ICING

- Use tip 352 and "To Make Leaves" directions to add leaves to your floral arrangement.

### WITH DARK PINK ICING

- Use tip 4 and "To Write or Print" directions to add your love note to your completed cake.

## To Decorate Quick 'n Easy Heart Cake

You will need tips 3, 18 and 129 and Wilton Paste Icing Colors in Pink, Golden Yellow, Watermelon and Leaf Green.

- Tint  $\frac{3}{4}$  cup icing pink (thin  $\frac{1}{3}$  cup with  $\frac{1}{2}$  tsp. milk or 2 tsps. light corn syrup).
- Tint  $\frac{1}{4}$  cup icing golden yellow.
- Tint  $\frac{1}{4}$  cup icing green (thin with  $\frac{1}{4}$  tsp. milk or  $\frac{1}{2}$  tsp. light corn syrup).
- Tint  $\frac{1}{4}$  cup icing red.
- Tint  $\frac{1}{2}$  cup icing light golden yellow.
- Reserve  $\frac{1}{4}$  cups white icing (thin 1 cup with 2 tsp. milk or 1 Tbsp. light corn syrup).

