



1 2 3

Dinosaur



- 1. BAKE!
- 2. FROST!
- 3. DECORATE!

It's easy as 1, 2, 3 to create this prehistoric pal! Pan takes any 2-layer cake mix.

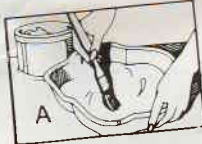
Instructions on back.

Stock No. 2105-9475



Dinosaur Cake

Wilton easy as 1, 2, 3 shaped pans are ideal for making your favorite cake. Simply bake, frost with your favorite topping and decorate with candy, sprinkles or shapes cut from fruit snacks. Use these fun pans for your favorite gelatin or salad mold recipe, too.



1. BAKE!

Preheat oven to 350° or temperature per recipe directions. Grease inside of pan completely

using a pastry brush and solid vegetable shortening or use a vegetable oil pan spray (see picture A). Don't use butter, margarine, or liquid vegetable oil. Spread shortening so that all indentations are covered.

Sprinkle about 2 Tablespoons 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 minutes or until cake tests done. Remove cake from oven and cool on cake rack for 10 minutes.

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 picture B). Remove pan. Cool at least 1 hour. Brush off loose crumbs.



2. FROST!

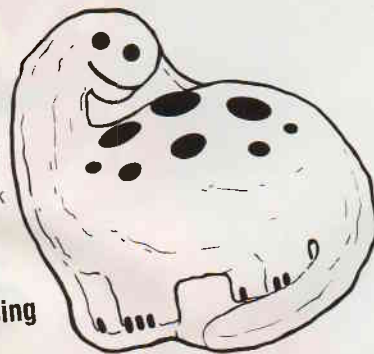
You will need 2¾ cups of Wilton Buttercream Icing or use Wilton Icing Mix or Wilton Ready-to-use Decorator's Icing.

Reserve ¼ cup icing for white background, thinned with 1 tsp. corn syrup. Thin remaining icing with 1 Tbsp. corn syrup. Tint with Wilton Violet Icing Color, gradually adding color and mixing thoroughly with a small spatula. Continue to add color until desired shade is reached.

Using a spatula, cover background areas of cake white. Place violet icing on cake, then spread lightly in one direction over the area to be covered.

3. DECORATE!

You will need a rolled fruit snack for spots, shoestring licorice for mouth, candy-coated chocolate dots for eyes, mini candy-coated licorice candy for toenails. Cut-out dots from unrolled fruit snack sheet. Position on cake top as shown. Add mouth, eyes, and toenails.



Wilton Buttercream Icing

- ½ cup butter or margarine
- ½ cup solid vegetable shortening
- 1 t. vanilla
- 4 cups (approximately 1 lb.) sifted confectioners' sugar
- 2 T milk

In a large mixing bowl, cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all the sugar has been mixed in, icing will appear dry. Add milk and beat at high speed until light and fluffy. Keep icing covered with a damp cloth until ready to decorate. Refrigerate when not in use. Keep for up to 2 weeks in an airtight container. Rewhip before using.

Makes 3 cups.

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