



# It's Easy as 1-2-3 to Bake & Decorate a Garfield® Cake!

## 1. BAKE!

Preheat oven to 350° or temp. per recipe directions. Grease inside of pan completely using a pastry brush and solid vegetable shortening or use a vegetable oil pan spray. (Don't use butter, margarine or liquid vegetable oil.) 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 325° oven for 60 to 70 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. Remove pan. Cool at least 1 hr. Brush off crumbs.

## 2. FROST!

You'll need one 16.5 oz. can of vanilla icing or 2½ cups of buttercream icing. Hint: When using canned icing to decorate with your bag and tip, refrigerate before use. Use at room temperature when spreading or fluffing on with a knife or spatula. Tint icing by gradually adding liquid food color and mixing with a small spatula. Continue adding color until desired color is reached.

To frost and decorate this cake with canned icing you will need:

- ½ cup icing tinted brown (add a small amount of pre-melted or regular unsweetened baking chocolate).
- Tint remaining icing orange.
- Decorating tips 3 and 16.

## 3. DECORATE!

To use disposable decorating bags: Cut about ¾-in. off end (don't cut more or tip will fall through and bag will not be usable). Drop star or round tip into bag so ½-in. is exposed. If necessary, trim bag a little until tip fits.

To fill: Cuff end of bag over hand and insert icing with a spatula. Fill bag with no more than ½ cup of icing. Unfold cuff and twist top of bag shut. Hold twist between thumb and forefinger. After decorating, remove tip and throw bag away.

## Decorating Techniques

### To Outline

Use tip 3. Hold bag at 45° angle. Touch tip to cake. Raise tip slightly and as you squeeze, guide tip along surface. To end outline, stop squeezing, touch tip to cake and pull away.

### To Print Message (optional)

Use tip 3. Hold bag at a 45° angle to cake with back of bag to the right for horizontal lines, toward you for vertical. Raise tip slightly and squeeze out lines. To end, stop squeezing, touch tip to cake and pull away.

Note: You can use your star or round tip to say what you think or buy ready-to-use decorating gel tubes (available in most food markets).

### To Make Stars

Use tip 16. Hold bag straight up and down above cake. Squeeze until a star is formed. Stop pressure and pull tip away.



Decorate in numerical order.

1. Ice cake fluffy with orange icing

2. Use tip 3 and brown icing to outline ears, stripes, neck, legs and paws

3. Position facemaker

4. Use tip 3 and brown icing to cover inside of ears and stripes with stars

