

HAPPY
BIRTHDAY

Max



Gumball Machine



Zany Clown



Robby Robot

Pan takes any 2-layer cake mix. Suggested tips and colors on back; instructions under label.



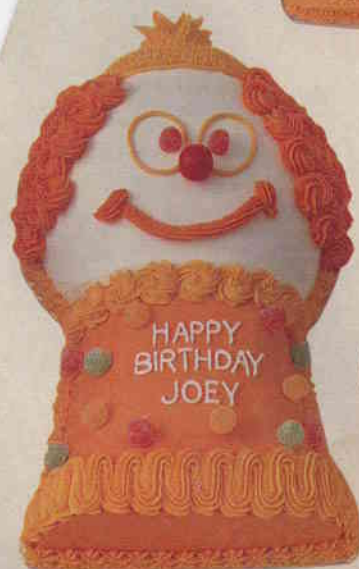
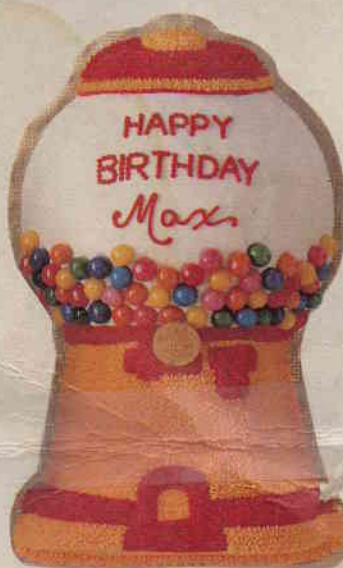
Gumball Machine

Party fun will roll right along when this colorful favorite turns the celebration into a real ball! So versatile, you're bound to think of lots of great ways to decorate.

Decorating is easy with Wilton. Choose from our large assortment of decorating bags, tips, icing colors, icing mix and other cake decorating accessories.

For more decorating ideas and quality products, see the current Wilton Yearbook of Cake Decorating.

▶ **Gumball Machine** (Feature)
Use tips 3, 16, 21 and Wilton Icing Colors in Golden Yellow and Red-Red.



▲ **Zany Clown**
Use tips 4, 16, 21 and Wilton Icing Colors in Orange and Golden Yellow.



▲ **Robby Robot**
Use tips 3, 16, 21 and Wilton Icing Colors in Brown and Golden Yellow.

To Decorate Robby Robot Cake

You will need Wilton Icing Colors in Golden Yellow and Brown; tips 3, 16, 18 and 21; candy-coated chocolates, pretzels and round vanilla cookies. Decorate in numerical order.

- Tint ½ cup buttercream icing.
- Tint 2½ cups icing yellow.

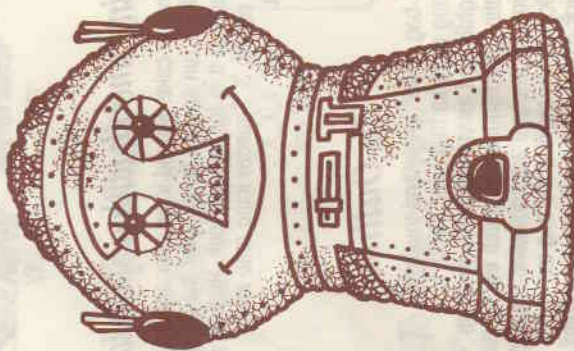
1. Mark face and body details (for easier marking, lightly ice areas)

8. Cookie eyes with tip 3 brown outlines and candy-coated chocolates in centers

5. Tip 16 brown stars

6. Tip 3 brown dots

2. Tip 3 brown detail outlines



9. Push in pretzel antennae

7. Cookies iced with brown icing

3. Tip 3 brown and yellow pipe in

4. Tip 16 (for smaller areas) and 18 yellow stars



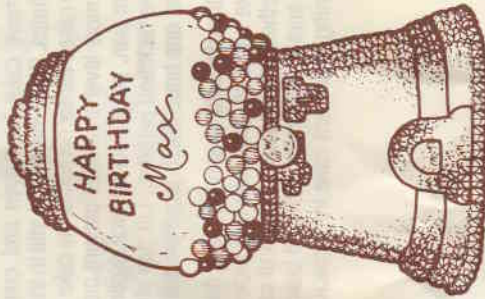
Instruction Guide for Baking & Decorating

Gumball Machine Cake & More

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

TO DECORATE CAKES you will need:

- Wilton Decorating Bag & Coupler or parchment paper triangles.
- Tips 3, 16 or 18 (alternate ideas also use tips 3, 4, 16, 18 and 21).
- Wilton Paste Icing Colors in Wilton Red and Golden Yellow (alternate ideas use Brown, Golden Yellow, Pink and Orange).
- One 2-layer cake mix or ingredients for favorite layer cake recipe.
- Buttercream icing (recipe inside).
- Gumballs, foil-covered candy coin, gumdrops, cherry candy, round cookies, candy-coated chocolates
- Wilton Message Pattern Press Set (stock no. 2104-2077).



Stock No. 1818-2558

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Woodridge, IL 60517

To Decorate Gumball Machine Cake

You will need Wilton Icing Colors in Red, Golden Yellow, tips 3, 16 (or 18), Message Pattern Press (stock no. 2104-2077), gumballs and foil-covered candy coin.

Make 2½ cups buttercream icing:

- Tint ½ cup red.
- Tint 1 cup yellow (thin ¼ cup with ½ teaspoon light corn syrup).
- Reserve ⅓ cup white (thin with 1½ teaspoons light corn syrup).

WITH THINNED WHITE & YELLOW ICINGS

- Ice glass area smooth with white icing and bottom of base with yellow.

WITH RED ICING

- Use tip 3 and "To Make Outlines" directions to outline lid and base details.
- With Message Press, imprint Happy Birthday. Use tip 3 and "To Make Dots" directions to cover letters. Use tip 3 and "To Print & Write" directions to write name.
- Use tip 16 and "To Make Stars" directions to cover center area on lid, base trim, coin slot, knob and around opening where gumballs come out.

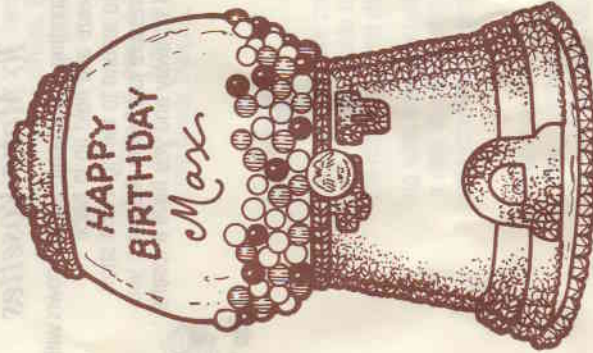
WITH YELLOW ICING

- Use tip 16 (or 18) and "To Make Stars" directions to cover remainder of lid and base. Position gumballs and candy coin.

Glass area iced smooth with thinned white icing

Tip 3 printed and written message

Bottom of base iced smooth with thinned yellow icing



Tip 3 red detail outlines

Position gumballs and candy coin

Tip 16 yellow stars

Tip 16 red stars

To Decorate Zany Clown Cake

You will need Wilton Icing Colors in Golden Yellow, Orange, tips 4, 16, 21; gumballs and cherry candy ball. Decorate in numerical order.

Make 3 cups buttercream icing:

- Tint 1 cup yellow.
- Tint 1½ cups orange (thin 1 cup with 1½ teaspoons light corn syrup).
- Reserve ⅓ cup white (thin with 1½ teaspoons light corn syrup).

- Tip 16 yellow pull-out stars

- Tip 16 yellow stars

- Tip 4 yellow outlines

- Tip 21 orange rosettes

- Tip 16 orange outline mouth

- Tip 16 yellow rosettes



- "Face" iced smooth with thinned white icing (with toothpick, mark facial features). "Neck" iced smooth with thinned orange icing

- Tip 21 yellow zigzags

- Position gumballs and candy nose

- Tip 4 white printed message