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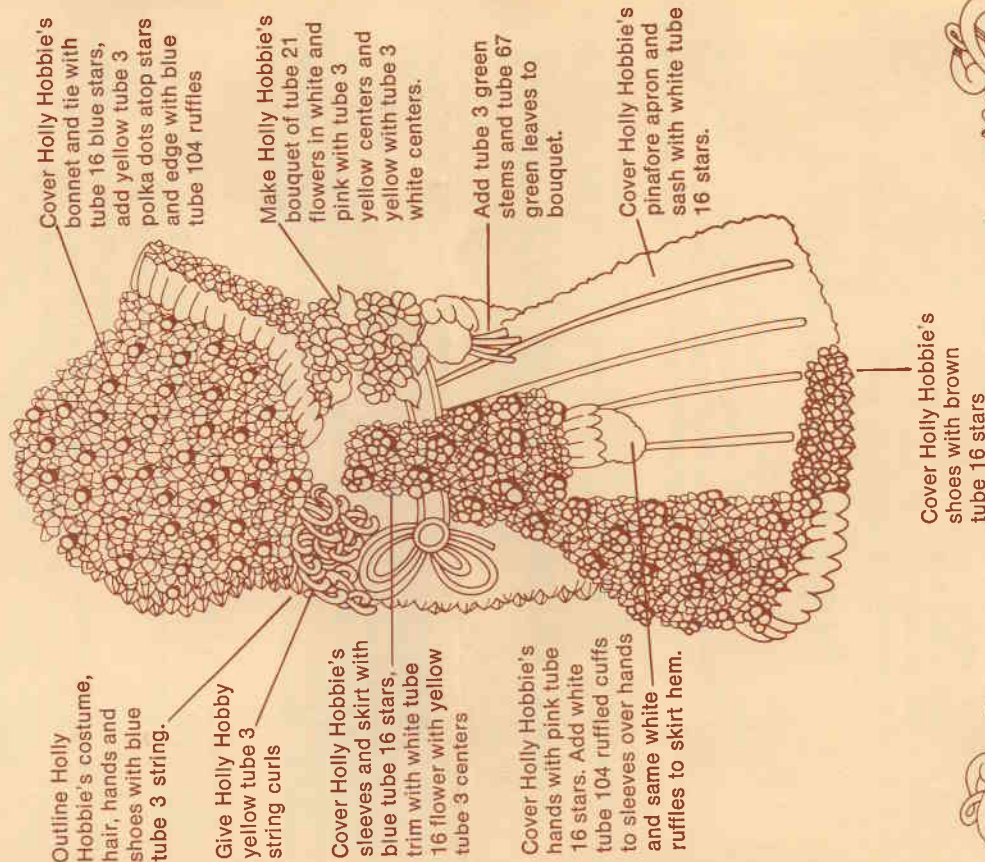
Wilton® PARTY PAN
BAKE AND DECORATE A
Holly Hobbie™ Cake
MAKES ONE 2-LAYER CAKE
cake decorating instructions
illustration
use





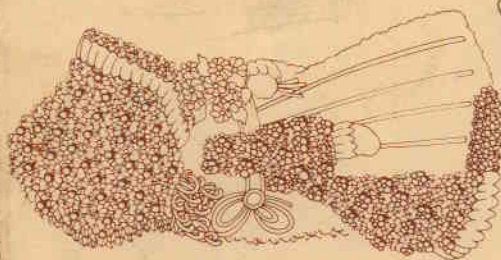
Complete Instructions for Baking & Decorating

Holly HobbieTM * Cake



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

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Writing tube 3, star tubes 16 and 21, leaf tube 67, ribbon tube 104
- Wilton Cake Board, 13" x 19", cookie sheet or serving plate large enough to hold cake
- One cake mix or ingredients for your favorite scratch recipe
- Three packages of frosting mix (creamy vanilla type, 15.4 oz. box), or ingredients to make one recipe of buttercream icing from recipe in this booklet
- Wilton Paste Food Colors in Sky Blue, Pink, Golden Yellow, Leaf Green and Brown.



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Decorating your HOLLY HOBBIE CAKE

To make the Holly Hobbie cake in the colors shown, you will need Wilton Paste Food Colors in Sky Blue, Pink, Golden Yellow, Leaf Green and Brown. We suggest you color all icings at one time, while cake is cooling. Refrigerate colored icings in covered container until ready to use.

- Tint $\frac{3}{4}$ cup icing golden yellow. You will need $\frac{1}{2}$ cup for five of the larger flowers, to center all the other flowers and for the polka dots on Holly Hobbie's bonnet and bonnet tie. Thin the remaining $\frac{1}{4}$ cup of golden yellow icing for Holly Hobbie's curls with $\frac{1}{4}$ teaspoon water.
- Tint $\frac{1}{4}$ cups icing sky blue to outline all details of Holly Hobbie's costume, her bouquet, hair and shoes, and to fill in her bonnet, sleeves and skirt.
- Tint $\frac{1}{4}$ cup icing pink for the large flowers in Holly Hobbie's bouquet and for her hands.
- Tint $\frac{1}{4}$ cup icing brown for Holly Hobbie's shoes.
- Tint $\frac{1}{4}$ cup icing green and thin it with $\frac{1}{4}$ teaspoon water for stems and leaves of Holly Hobbie's bouquet.
- Reserve $\frac{1}{4}$ cups white icing for large and small flowers and to center golden yellow flowers; also for Holly Hobbie's pinafore apron and bonneted apron sash and for her ruffled cuffs and skirt hem.

Important: small and large flowers should be made up ahead of time and stored in freezer until ready to position on cake. For both sizes of flowers, squeeze lines of icing on back of a sheet cake pan and place a sheet of wax paper on top. With tube 16, make about 35 small white flowers and with tube 21, make 10 large yellow flowers, 10 large white flowers and 10 large pink flowers. (It's always a good idea to have a few extras on hand.) Follow directions given in "To Make the Flowers" above. Center each flower with a dot, as directed in "To Make Dots" above. Use golden yellow icing for all except golden yellow flowers and for those, use white. Place all flowers, still on wax paper, into freezer as soon as completed to harden and let them remain there until ready to position on cake.

WITH BLUE ICING

- Using tube 3, outline all details of Holly Hobbie's costume, hands, hair and shoes. Follow directions in "To Outline" above. The lines will serve as a guide when you begin decorating with stars.
- Cover Holly Hobbie's bonnet and bonnet tie, sleeve and dress with blue stars, using tube 16 and directions in "To Make Stars" above. Start on top of cake and fill in one small area at a time. Follow contours of cake by making stars along guidelines (don't cover them). Turn cake so part

you are decorating always faces you. **HINT:** if stars begin losing their shape, the icing has become soft from the warmth of your hand. Take a ten minute break and put decorating bag into refrigerator.

WITH WHITE ICING

- Cover Holly Hobbie's pinafore apron, sash and bow with tube 16 stars, using same technique as for her bonnet and skirt.

WITH PINK ICING

- Cover Holly Hobbie's hands with tube 16 stars.

WITH BROWN ICING

- Fill in Holly Hobbie's shoes with tube 16 stars.

WITH WHITE ICING

- Add ruffle to Holly Hobbie's skirt and sleeve cuffs, using tube 104 and directions in "To Make Cuff & Skirt Ruffles" above.

WITH GOLDEN YELLOW ICING

- Add polka dots to Holly Hobbie's bonnet and bonnet tie, using tube 3 and directions in "To Make Dots" above.
- With thinned golden yellow icing, make Holly Hobbie's curls, using tube 3 and directions in "To Make Holly Hobbie's Curls" — above.

WITH BLUE ICING

- Add ruffle to Holly Hobbie's bonnet, using tube 104 and same technique as for white ruffles above.

STOP HERE TO POSITION HOLLY HOBBIE'S BOUQUET. Squeeze a little icing on top of cake where you want each flower to go and, peeling off only a few flowers at a time from wax paper in freezer, position them on icing dots. (If you remove too many flowers from freezer at one time, they will soon become too soft to handle. Place flowers in a close cluster, then when all are "in hand," add leaves and stems as follows.

WITH GREEN ICING

- Use thinned green icing and tube 67 for leaves, tucking tube between flowers here and there and adding leaves with technique described in "To Make Leaves" above.
- Using same thinned green icing, change to tube 3 and, tucking tube under Holly Hobbie's hand, add stems, using technique described in "To Make Holly Hobbie's Curls & Flower Stems" above.

FINISH WITH SMALL WHITE FLOWERS that trim Holly Hobbie's sleeve and dress. Just as you did for her bouquet, squeeze a small dot of icing on star-trimmed dress or sleeve where you want a flower to go, then peel a flower off wax paper in freezer and position it on dot of icing. Continue until all flowers are positioned in random fashion.

Holly Hobbie's completed! And what joy she'll bring when children see her on their very own party table.