

Gentle Lamb
1990
#2105-2515





Gentle Lamb

You'll find this cute little lamb popping up all year round. Great for Easter, baby showers and children's parties. The Quick 'N Easy cake gives a fluffy fleece look in no time with the help of coconut.

Decorating is easy with Wilton. Choose from our large assortment of decorating tools, including cakes, icing mix and other cake mix, frosting, accessories.

For more decorating ideas and step-by-projects, see the current Wilton Yearbook of Cake Decorating.



Gentle Lamb (Felture)
Tops 3, 14, 21 and Wilton
Royal, Pink and White
icing Colors.

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Waukegan, IL 60087
Patented

Chocolate Lamb
Tops 2, 16, 21 and Wilton
Brown and Pink Icing
Colors.



Quick 'N Easy Lamb
Tops 3 and 16 and Wilton
Lemon Yellow and Pink
Icing Colors.



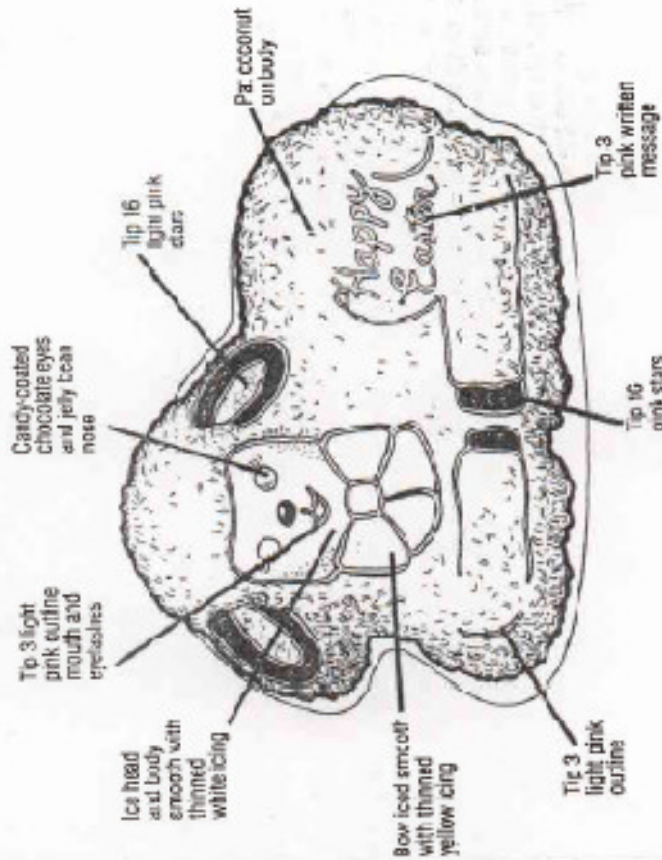
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To Decorate Quick 'N Easy Lamb

You will need Wilton Icing Colors in Brown, Lemon Yellow and Pink; tips 3 and 16. You will also need 2 cups shredded coconut, candy-coated chocolates and a jelly bean.

Make 3/4 cups buttercream icing:

- Tint 1/4 cup lemon yellow (thin with 1 teaspoon light corn syrup).
- Tint 1 cup light pink (reserve 1/4 cup and add more color to darken pink).
- Reserve 2 cups white (thin with 2 tablespoons light corn syrup).

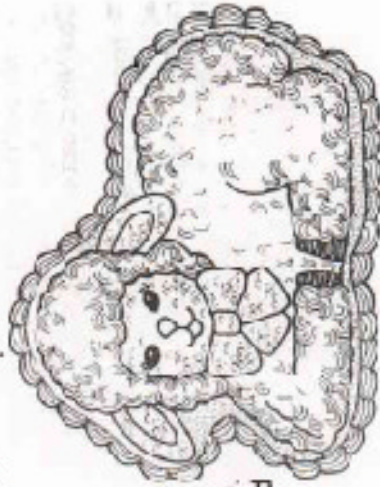


Instruction Guide for Baking & Decorating

Gentle Lamb 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 and 21.
- Wilton Icing Colors in Brown, Pink, Violet and Lemon Yellow.
- One 2-layer cake mix or ingredients for favorite layer cake recipe.
- Buttercream icing (recipe inside).
- Shredded coconut, candy coated chocolates and jelly bean for Quick 'N Easy Lamb



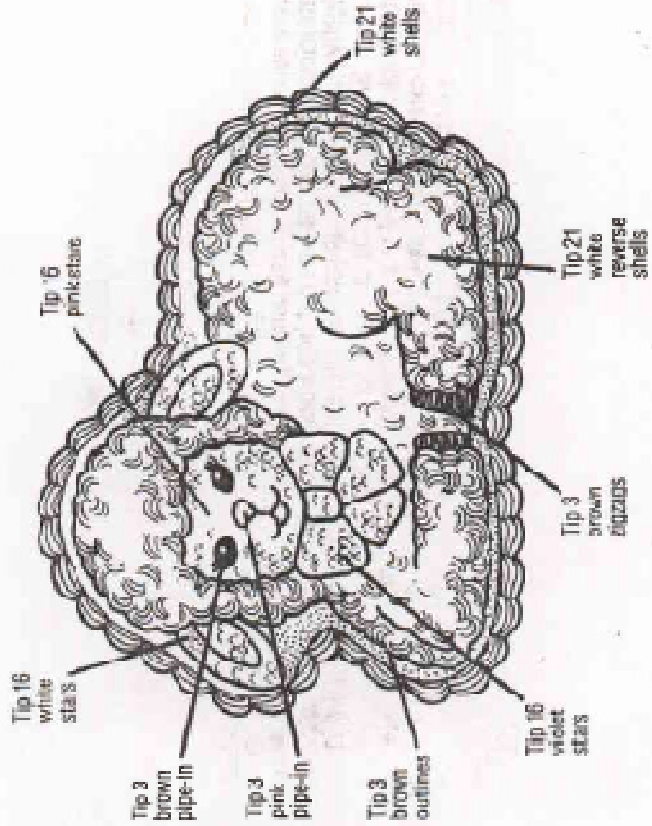
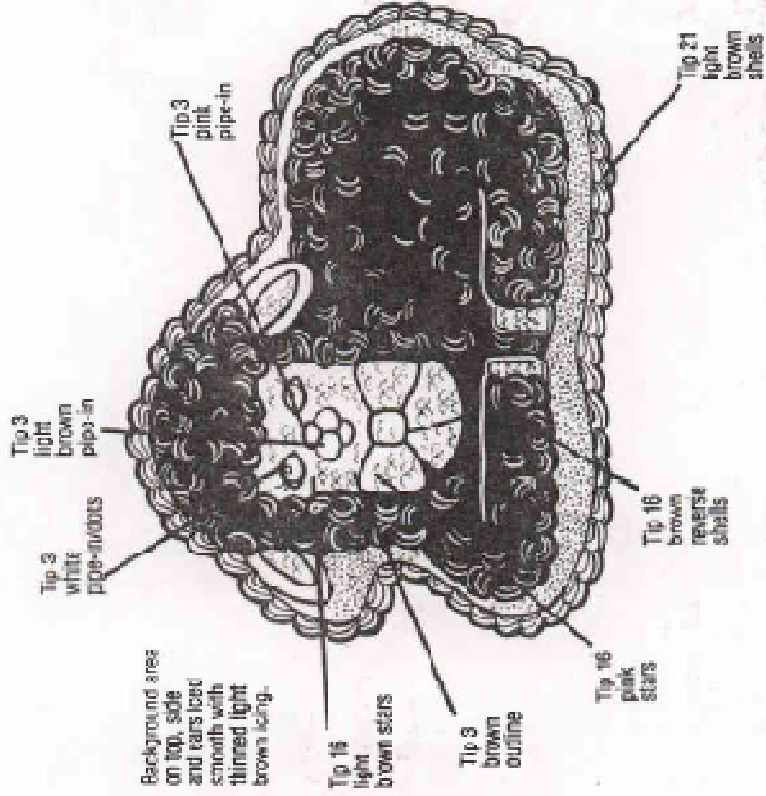
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To Decorate Chocolate Lamb

You will need Brown and Pink Icing Colors, tips 3, 16 and 21.

Make 4 cups buttercream icing:

- Tint 1 3/4 cups light brown (thin 1 1/2 tablespoons light corn syrup).
- Tint 2 1/4 cups brown (thin 1/4 cup with 1 teaspoon light corn syrup).
- Tint 1/4 cup pink (reserve 1 tablespoon for white dot on eye).



To Decorate Gentle Lamb Cake

You will need Wilton Icing Colors in Brown, Pink and Violet; tips 3, 16 and 21. If using liquid colors included in Wilton Decorating Set, follow directions for violet shade in parenthesis. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 4 cups buttercream icing:

- Tint 1/4 cup brown (tint with 1 teaspoon light corn syrup).
- Tint 1/4 cup pink.
- Tint 1/4 cup violet (add several drops of red and blue until desired shade is reached).
- Reserve 3/4 cups white icing (tint 1 1/4 cups with 1 tablespoon light corn syrup).

WITH WHITE ICING

- See "Ice Smooth" directions, then cover background area on top and side.

WITH BROWN ICING

- Use tip 3 and "To Make Outlines" directions to outline head, facial features, bow, ears, legs, tail and hoofs.
- Use tip 3 and "To Pipe-In" directions to fill in eyes.
- Use tip 3 and "To Make Zigzags" directions to fill in hoofs.

WITH PINK ICING

- Use tip 3 and "To Pipe-In" directions to fill in nose and mouth.
- Use tip 16 and "To Make Stars" directions to fill in face and ears.

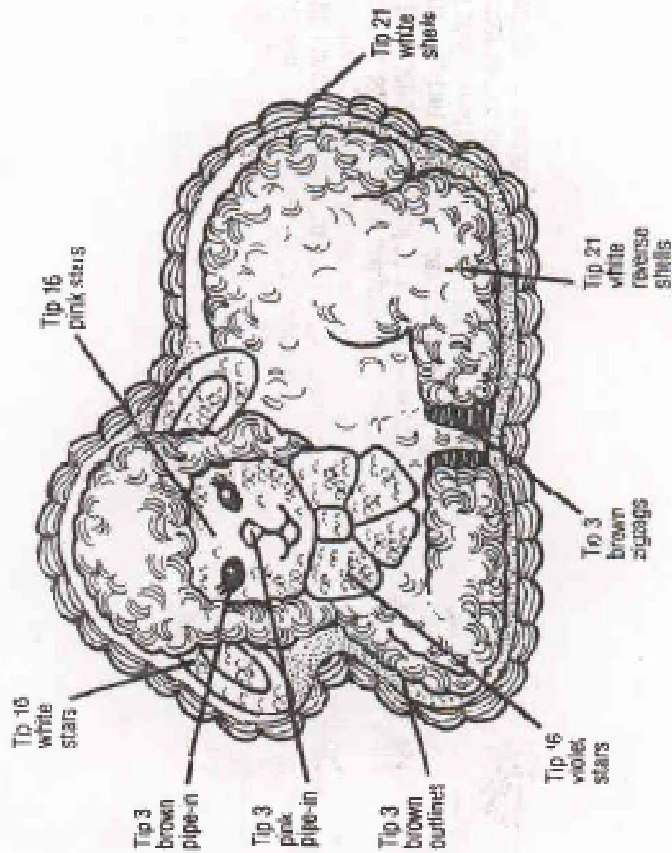
WITH VIOLET ICING

- Use tip 16 and "To Make Stars" directions to fill in bow.

WITH WHITE ICING

- Use tip 16 and "To Make Stars" directions to fill in edges of ears.
- Use tip 16 and "To Make Reverse Shells" directions to cover remainder of body.
- Use tip 21 and "To Make Shells" directions to decorate border.
- Use tip 3 to make white highlights on eyes.
- Use tip 3 to make brown eyelashes.

Background area on top and side iced smooth with thinned white icing.





Easter

SWEET-FACE

- Gentle Lamb Pan, p. 187
- Tips 4, 16, 18, 789, p. 134-139
- Kelly Green Icing Color, p. 126
- White Candy Melts™, p. 119
- Candy Color Kit, p. 119
- Buttercream Icing
- Tint melted Candy Melts with candy color. Mold candy plaques of face/bow, inside of ears and hooves (see p. 109). Let set.
- Lightly ice areas where candy goes and position candy on cake. Ice sides smooth with tip 789. Outline lamb with tip 4 strings.



King For The Day!

He's really a roar... so why not show him how you feel. What a royal way to say "Have a great day!" Serves 12.

Decorating Needs:

- New! Gentle Lamb Pan, p. 183
- Tips 3, 9, 16, 17, p. 132
- Royal Crown, p. 126
- Art Brush, p. 141
- Dowel Rod, p. 171
- Uncooked spaghetti

To Decorate:

1. Review How To Decorate section p. 54. Ice cake top, background areas and sides smooth. With toothpick, mark cape and legs on cake top. Build up nose, cape and fur areas with tip 5 mounds (smooth with finger dipped in cornstarch).
2. Outline ears, facial features, cape, body, legs and tail with tip 3 strings. Fill in eyes, mouth, ears, nostril, upper and lower lips with tip 9 icing (smooth with finger dipped in cornstarch). Cover face, upper nose area, body, legs, tail and cape fabric with tip 16 stars. Pipe tip 16 reverse shell "fur" collar and cape border. Add tip 3 string "v" fur markings.

3. Pipe tip 17 reverse shell in tip. Add tip 3 pull-out beard of 3 message mounds on edge. tip 17 shell border. With art brush color, "paint" six 3" pie cooked spaghetti. Let dry. Push whiskers into face. Push star rod into cake side horizontally. Crown will go. Position Royal doted rod and cake side.