

Note: Right-handed decorators work from left to right; left-handers decorate right to left, except when printing or writing.

To Decorate *The Little Mermaid* Cake You Will Need:

- Wilton Decorating Bags & couplers or parchment triangles (instructions included with all bags).
- Decorating tips 3, 16, 21.
- Wilton Icing Colors in Kelly Green, No Taste Red, Royal Blue and Sky Blue, Christmas Red.
- Wilton Cake Board, Fanci-Foil Wrap.
- Make 4 1/4 cups buttercream icing.

• Tint 1/2 cup no taste red with a small amount of Christmas Red added

• Tint 2 1/2 cups royal blue with a small amount sky blue added
(thin 1/2 cup with 4 teaspoons light corn syrup)

• Tint 1/4 cup green

• Tint 1/4 cup light green

• Tint 1/2 cup med. green

• Tint 1/4 cup dark green



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Decorate in numerical order:

1. Ice background areas and sides of cake smooth in blue icing.
2. Outline tail with tip 3 dark green strings.
3. Fill in tail with tip 16 medium green stars.
4. Cover tail fins with tip 16 light green and green stripes.
5. Cover hair with tip 16 red stripes.
6. Position facemaker.
7. Add tip 21 blue "c" motion bottom border



a ariel & sebastian pops

Cutter: *Star Perimeter*, p. 120
Candy: *Little Mermaid Lollipop Mold*, p. 208; *Candy Melts*®: White, Light Cocoa, Pastel Mix (1 pk. each needed), p. 118; *Candy Colors Set*, p. 119;
Colors: Royal Blue, Leaf Green, Orange, Rose, p. 115
Recipe: *Roll-Out Cookie Dough*, p. 103
Also: 4 in. Lollipop Sticks, p. 119; Disposable Decorating Bags, p. 112; *Little Mermaid Shaped Lollipop Bags*, p. 208

Divide dough into fourths; tint blue, green, orange, rose. Roll out in dual color combinations, cut and bake. Let cool.

Tint candy: Flesh color is achieved by adding small amounts of yellow and red candy color to white melted candy; add a small amount of yellow candy color to white melted candy for yellow; add a small amount of red candy color to white melted candy for red. Mold candy according to package directions, using "painting" instructions. Refrigerate to set.

Unmold lollipops and attach to cookies with melted candy. Pipe dot and stripe designs on cookies with white melted candy tinted with blue candy color in cut disposable bag. Unmold lollipops and attach to cookies with melted candy. Wrap pops in lollipop bags. Each serves 1.

*Brand confectionery coating

b star of the sea

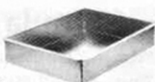
Pans: *Star Pan*, p. 174; *Shell Singles!*™ *Mold*, p. 169
Tips: 8, 21, 364, 366, p. 108-111
Colors: Rose, Lemon Yellow, p. 115
Candy: *Candy Melts*®: Pink, Orange, White (1 pk. each), p. 118
Recipe: *Buttercream Icing*, p. 92
Also: *Little Mermaid Candle*, p. 208; *Sea Life Candle Set*, p. 128; '99 *Pattern Book (Starfish)*, p. 105; *Disposable Decorating Bags*, p. 112; *Cake Board, Fanci-Foil Wrap*, p. 159

Using candy shell method (p. 104) mold shell halves: Combine pink, orange and white melted candy to create marbled effect. Refrigerate to set and release from mold. Fill bottom shell halfway with additional melted candy; refrigerate to set. Attach top shell with melted candy. Position candle and set aside.

Ice cake sides smooth. Build up corners to create a rounded off starfish look.

Mark starfish pattern with toothpick on cake top. Fill in starfish areas and cover cake top with tip 21 stars. Spatula stripe bag with rose and white icing; pipe tip 364 marbled shell bottom border. For flowers on cake sides, pipe tip 366 pull-out star petals; add tip 8 dot centers. Position shell and candles. Serves 12.

c deep sea wishing



Pan: *Decorator Preferred*® 9 x 13 in. Sheet (3 in. deep), p. 165
Tips: 2A, 3, 14, 16, p. 108
Colors: Lemon Yellow, Rose, Violet, Royal Blue, No-Taste Red, p. 115
Recipes: *Buttercream*, *Royal Icings*, p. 92
Also: *Little Mermaid, Flounder Candles*, p. 208; '99 *Pattern Book (Large and Small Coral)*, p. 105; *Ready-To-Use Rolled Fondant* (1 pk. needed), p. 116; 4 in. Lollipop Sticks, p. 119; *Rainbow Nonpareils Sprinkle Decorations*, p. 126; *Decorator Preferred*® *Heating Core*, p. 164; *Meringue Powder*, p. 114; *Cake Board, Fanci-Foil Wrap*, p. 159

Several days in advance, using royal icing and patterns, make tip 14 small and tip 16 large zigzag motion coral in rose, violet and yellow; make 6 each color, small and 1 each color, large. Let dry. Using dots of royal icing, attach lollipop sticks to large coral. Make extras to allow for breakage and let dry.

Prepare cake for rolled fondant (p. 92) (torte and fill cake to make 3-inch layer). Swirl royal blue icing color into fondant before kneading to create marbled effect; cover cake with fondant.

Pipe tip 2A random puff bottom border; sprinkle with nonpareils. Position small coral around cake base.

Position large coral and candles on cake top and write tip 3 message. Serves 20.

d little aquari-yums

Pan: *Standard Muffin*, p. 171
Tips: 13, 352, 364, p. 108-111
Colors: Royal Blue, Leaf Green, Violet, Rose, p. 115
Recipe: *Buttercream Icing*, p. 92
Also: *Little Mermaid Standard Baking Cups*, p. 208; *Flounder Icing Decorations*, p. 208; *granulated brown sugar*, *pretzel sticks*

Ice cupcakes fluffy with spatula. Sprinkle with brown sugar. Insert pretzel sticks and pipe tip 352 seaweed on pretzel. Pipe tip 13 pull-out coral and tip 364 seashell. Position icing decorations. Each serves 1.

e little mermaid magic



Pan: *Little Mermaid*, p. 208
Tips: 1A, 2, 3, 10, 14, 18, 364, p. 108-111
Colors: Royal Blue, Sky Blue, Black, No-Taste Red, Violet, Pink, Lemon Yellow, Kelly Green, Ivory, p. 115; *Blue Tube Decorating Gel*, p. 114
Recipe: *Buttercream Icing*, p. 92
Also: *Cool Colors Wavy Sparkler Candles*, p. 131; *Cake Boards, Fanci-Foil Wrap*, p. 159; *granulated brown sugar*

Cut double thickness of cake board, leaving extra 1 inch around sides of cake. Cover with foil. Ice cake smooth with spatula. Position face maker included with pan.

Outline mermaid "legs" with tip 3; cover with tip 14 stars. Pipe tip 18 pull-out tail and hair.

Ice board around cake fluffy, sprinkle with brown sugar. Pipe tip 14 c-motion bottom border. Pipe tip 3 dot coral on cake sides; add tip 18 pull-out star starfish and tip 364 seashells.

Using buttercream icing and tips 1A, 2, 3 and 10, figure pipe five octopuses on cake sides (p. 102). Pipe dot name with tube gel. Position candles. Serves 12.

