



1 2 3

Merry Santa



1. BAKE



2. FROST



3. DECORATE

It's easy as 1, 2, 3, to make and decorate your favorite cake, gelatin or salad mold in a Wilton fun shaped pan. Pan takes one 2-layer cake mix. Easy to follow instructions included.

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Wilton easy as 1, 2, 3 shaped pans are ideal for making your favorite cake. Simply bake, frost with your favorite topping and decorate with candy sprinkles or shapes cut from fruit snacks. Use these fun pans for your favorite gelatin or salad mold recipe, too.



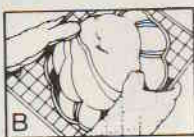
1. BAKE!

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 (see pic. A). (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 350° oven for 35 to 45 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 (see pic. B). Remove pan. Cool at least 1 hr. Brush off loose crumbs.



2. FROST!

You will need two 16 oz. cans of vanilla icing or 3 cups of your favorite buttercream icing. Try our canned Decorator White Icing. It tastes delicious and is ready for decorating. Tint icing by gradually adding food color and mixing with a small spatula. Continue adding color until desired color is reached. (Thin icing with corn syrup.)

To frost and decorate this cake you will need:

- ¾ cup tinted red icing
- ¼ cup tinted pink icing
- 2 cups reserved white icing
- Black jelly beans, sugar-coated hard candies, hard candy sour cherry and coconut.

3. DECORATE!

Ice face area smooth with pink icing. Ice hat smooth with red icing. Ice hat brim and pompom white and trim with coconut. Ice beard fluffy with white icing. Add jelly bean eyes, cherry nose and hard candy cheeks and mouth.



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