



Little Balloons

Single-serving balloons-perfect for parties, school treats, gelatin desserts, snacks and more!

Tools and Ingredients

Before you begin, you'll need the following:

- One 2-layer cake mix (for 15-20 balloons).
- Food colors or Wilton Icing Colors. Note: Wilton Icing Colors are concentrated and won't thin icing.
- Wilton Buttercream Icing (use Wilton Icing Mix or Wilton Ready-to-use Decorators Icing).
- Shoestring licorice.

To bake Balloon Cakes (Muffins or Brownies, too!)

Preheat oven to 350°. Using pastry brush, grease inside of pan with solid vegetable shortening or use vegetable pan spray. Sprinkle flour into pan, shake to cover all greased surfaces and remove excess flour.

Prepare mix; pour 1/4 cup batter into each well in pan. Bake on middle rack for 15-20 minutes. Cool 5 minutes and trim cakes to level. Unmold; cool cakes 1/2 hour before icing. Wash pan and repeat to bake remaining batter. Brownies release best with vegetable pan spray.

To decorate Balloon Cakes

Ice cakes smooth-place icing on cake with spatula, then spread lightly in one direction.

Position licorice for balloon strings.

To mold Gelatin Balloons.

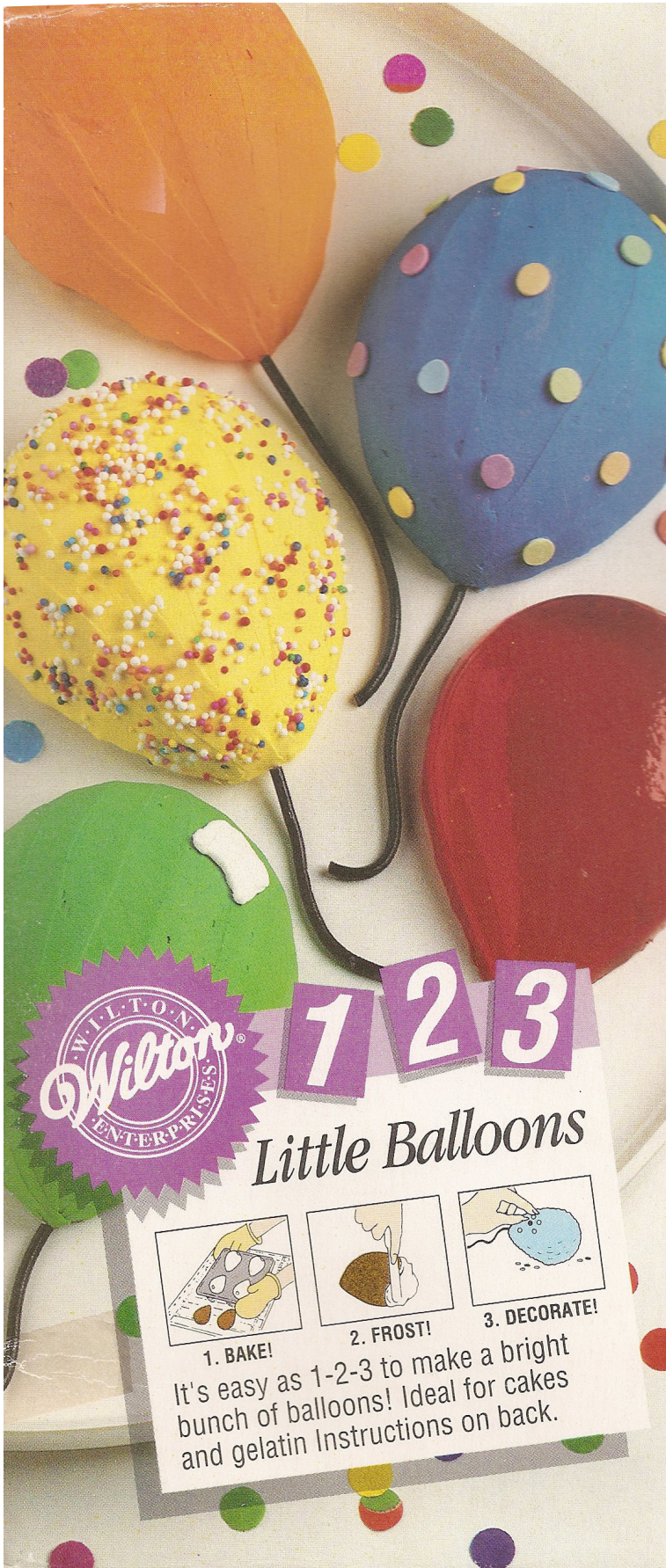
Prepare gelatin according to package directions. Spray inside of each well lightly with vegetable pan spray. Pour gelatin into pan. Chill until firm. Loosen edges with spatula or dip pan in warm water; unmold.

Wilton Buttercream Icing

- 1/2 cup butter or margarine
- 1/2 cup solid vegetable shortening
- 1 t vanilla
- 4 cups (approximately 1 lb.) sifted Confectioners sugar
- 2 T milk

In a large mixing bowl, cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all the sugar has been mixed in, icing will appear dry. Add milk and beat at high speed until light and fluffy. Keep icing covered with a damp cloth until ready to decorate. Refrigerate when not in use. Keep for up to 2 weeks in an airtight container. Rewhip before using. Makes 3 cups

©1992 Wilton Enterprises
Woodridge, IL 60517
A Wilton Industries Company
Made in Indonesia.



Little Balloons



It's easy as 1-2-3 to make a bright bunch of balloons! Ideal for cakes and gelatin. Instructions on back.