

WISE YOUNG OWLS!

- Mini Balloon Pan, p. 188
- Tips 2, 5, 7, 16, p. 132, 133
- Royal Blue, Brown, Golden Yellow, No-Taste Red, Black Icing Colors, p. 122



- Cake Boards, Fanci-Foil Wrap, p. 126
- Buttercream Icing, p. 93
- Graham crackers, large marshmallows, large gumdrops
- Split graham crackers in half to form triangles for hat; ice both sides smooth, set aside.
- Slice marshmallows into four pieces (dip fingers in cornstarch and reshape into ovals, if necessary). Attach 2 marshmallow slices onto cake with dots of icing for eyes, outline with tip 7 and pipe-in tip 5 dot pupils. Use tip 16 for the following: Cover body and suit area with stars, overpiping around eyes and on wings to build-up area, and in a double row at front for collar. Pipe pull-out wings and feathers around eyes. Use tip 5 and add: bow tie by first piping center dot, then an elongated dot on each side; pipe pull-out dot for bottom beak section, then add top section (shape with finger dipped in cornstarch), pipe tip 2 dot inside beak.
- Using tip 16, pipe a circle of icing on underside of graduation cap, position on head; pipe stars along edges. Cut one gumdrop in half and position for feet, cut another gumdrop into sections for tassel and attach with dot of icing. *Each serves 1.*