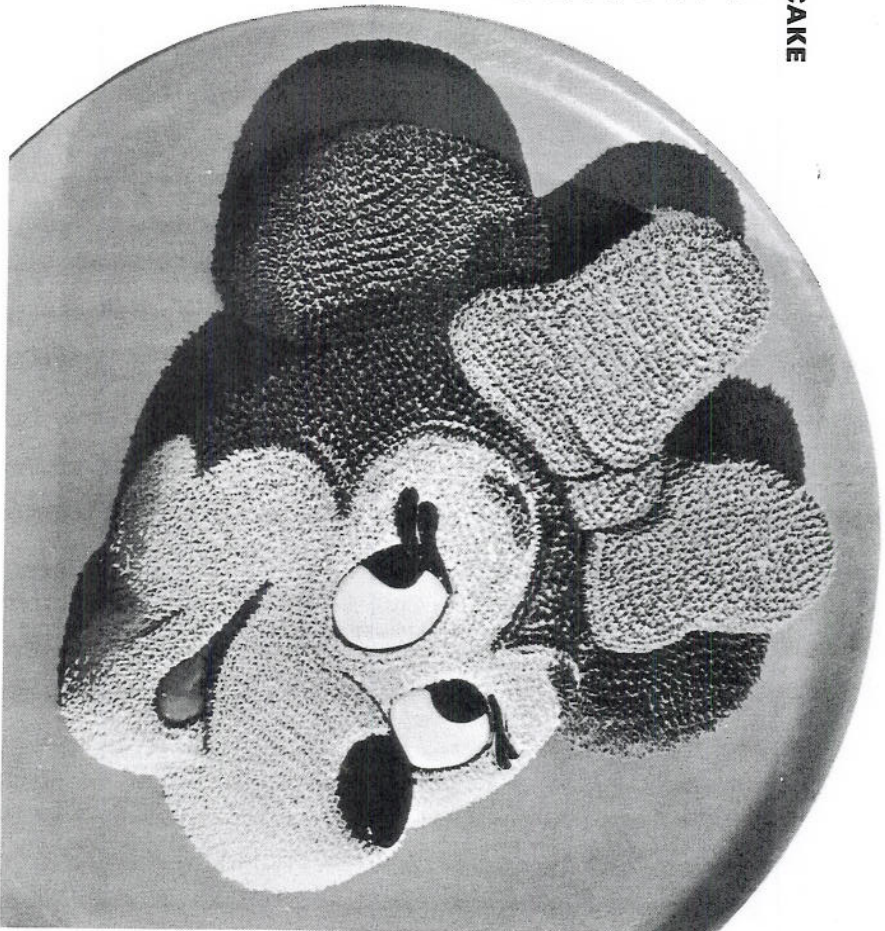


HOW TO MAKE A MINNIE MOUSE CAKE

Mickey's steady girlfriend and every inch a lady! She'll add a feminine note to your Disney party and she's so easy to do: Just grease and flour your Minnie Mouse pan and fill with batter made from a single box of cake mix. After baking, unmold carefully and cool thoroughly. Use tube #3 and brown icing to outline all grooves so that features will be clearly defined. Then "fill in" with star tube #16 or #21—green hair-bow, brown ears, head and eyebrows, beige face. Use thinned boiled icing and tube #3 again to fill in white eyeballs, red tongue and black nose. Use black plastic circles that come with pan for eye pupils and attach black plastic eyelashes as shown.

See other side for icing recipes.

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RECIPES FOR DECORATING ICING

Buttercream

One of the simplest for a beginner! It has a creamy texture and is very easy to manage. Very good for practicing flowers. Add a little extra liquid (a few drops) for borders, script and spreading on cake. Use a little less for flowers.

- 1/3 cup butter or margarine, cold and firm
- 2 cups sifted confectioners sugar
- 1/2 teaspoon vanilla
- 1 or 2 tablespoons cool milk or cream

Place butter in a small bowl and, using an electric mixer, beat several minutes until creamy. Add sugar, about 1/2 cup at a time, and beat well after each addition. Add vanilla, then milk or cream, a little at a time, and beat well. Store in an airtight container in refrigerator and whip up before using again.

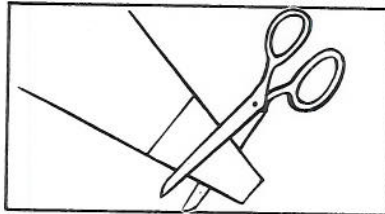
Boiled Icing

- 2 cups granulated sugar
- 1/2 cup water
- 1/4 teasp. cream of tartar
- 4 egg whites (room temperature)

1 1/2 cups confectioners sugar, sifted
Boil granulated sugar, water, cream of tartar to 240 degrees F. When boiling starts, brush sides of pan with warm water to prevent crystals forming. Brush again halfway through, but do not stir. Meanwhile, whip egg whites 7 minutes at high speed. Turn to second speed, gradually add confectioners sugar and beat all 5 minutes more at high speed. Cover with damp cloth while using. Rebeating will not restore original texture. Perfect for flowers and border work. Warning: any bit of grease or oil will cause this icing to break down.

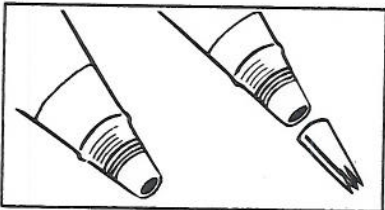
Decorating with Packaged Icing Mixes

In place of a boiled or buttercream icing recipe, you can substitute almost any icing mix. Just add one-third less liquid than is specified in package directions.



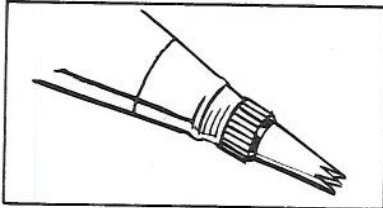
HOW TO USE THE WILTON COUPLER

Cut off tip of bag, far enough so fine grooves on coupler show—approximately 3/4 of an inch. However, be careful when cutting, because if hole is too large, coupler will drop right through and bag will be ruined. So start small and trim off as needed.



Drop coupler in—upper part only. Twist off ring first.

Then fit tube on—over coupler. Hold tube in place while you twist on ring to secure it.



To change tubes, just twist ring off, change tube and twist ring on again. Now you can use a variety of tubes with a single decorating bag!