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Woodridge, IL 60517
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Wilton[®]

Good Cheer Mug Cake Pan

- 5 more ways to decorate on back of label
- A unique toast for birthdays, holidays, Oktoberfest, promotions, graduations and more!
- Pan takes a 2-layer cake mix
- Easy-to-follow baking and decorating instructions under label
- Design shown uses tips 4, 7 and 18 and Wilton Paste Icing Colors in Golden Yellow, Lemon Yellow and Brown

**Decorate this
Quick 'N Easy
Cake**



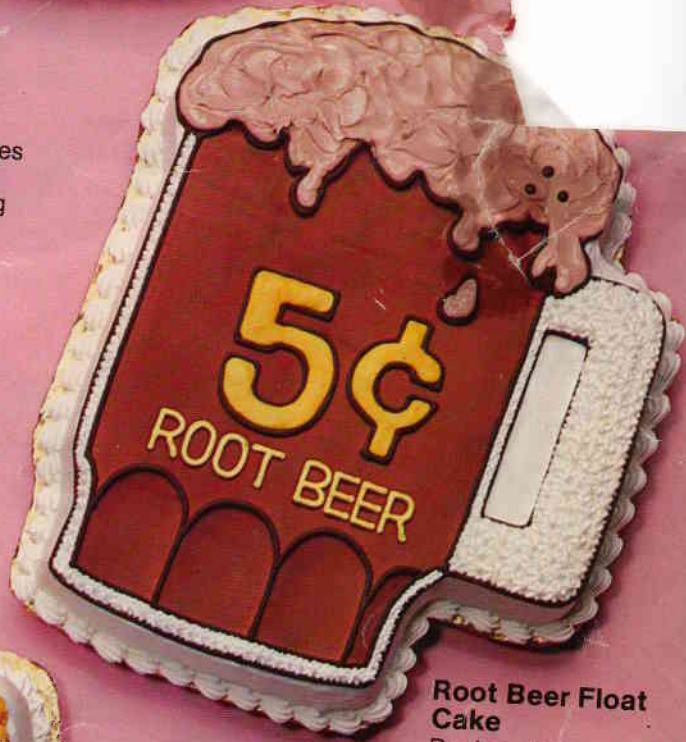
Design shown uses tips 4, 16 and 18 and Wilton Paste Icing Colors in Leaf Green, Brown and Golden Yellow.



Oktoberfest
Design shown uses tips 4 and 18 and Wilton Paste Icing Colors in Lemon Yellow, Leaf Green and Golden Yellow.



Treat for Two Cake
Design shown uses tips 4 and 18 and Wilton Paste Icing Colors in Golden Yellow, Pink and Brown.



Root Beer Float Cake
Design shown uses tips 4, 7, 16 and 18 and Wilton Paste Icing Colors in Brown, Golden Yellow and Copper.

Spring Basket Cake
Design shown uses tips 4, 18, 21, 225 and 352 and Wilton Paste Icing Colors in Golden Yellow, Brown, Pink, Sky Blue and Leaf Green.





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**Complete Instructions
for Baking & Decorating**

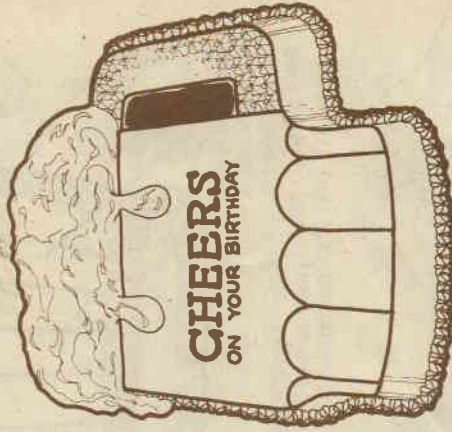
Good Cheer Mug Cake



PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

TO DECORATE CAKES you will need:

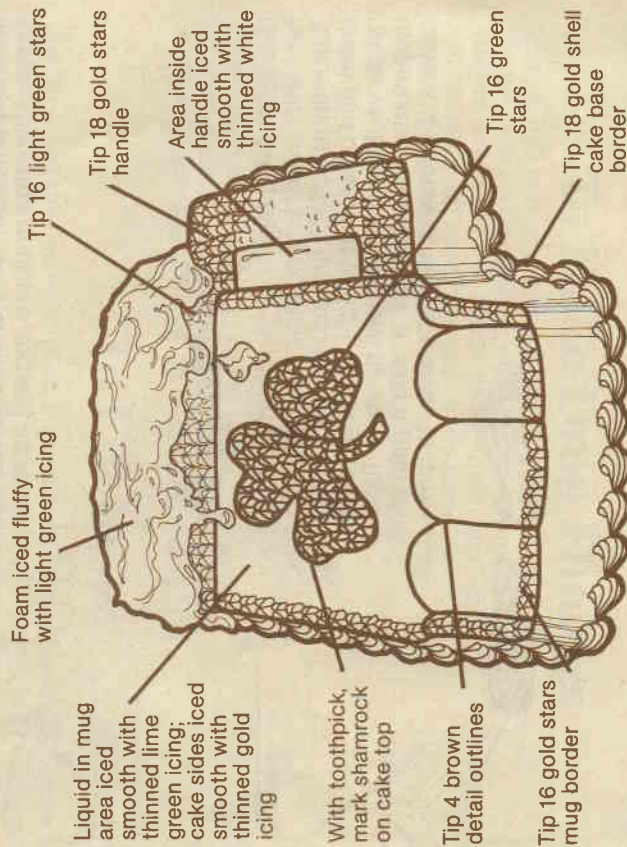
- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tips 4, 7 and 18 (Alternate cake designs also use 16, 21, 225 and 352.)
- Serving plate or foil-covered cake board.
- 2-layer cake mix or ingredients to make your favorite layer cake recipe
- 4 cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Spatula
- Wilton Paste Icing Colors in Golden Yellow, Lemon Yellow and Brown. (Alternate cake designs also use Copper, Leaf Green, Pink and Sky Blue.)



To Decorate Luck O' The Irish Cake

You will need tips 4, 16, 18 and Wilton Paste Icing Colors in Leaf Green, Brown and Golden Yellow.

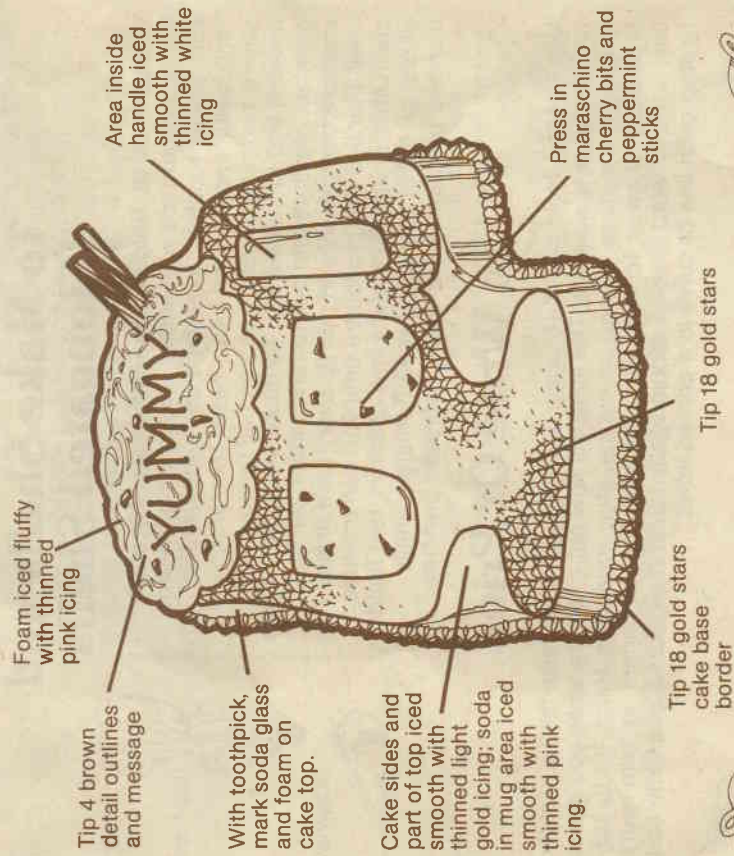
- Tint 1/2 cup icing lime green. (Add a small amount of Golden Yellow to green icing until desired color is reached.) Thin with 1/2 teaspoon milk or 2 teaspoons light corn syrup for icing liquid in mug smooth.
- Tint 3/4 cup icing light green. (Thin 1/2 cup with 1/2 teaspoon milk or 2 teaspoons light corn syrup for icing foam fluffy.) Use remainder for top of mug.
- Reserve 1/4 cup white icing. Thin with 1/4 teaspoon milk or 1 teaspoon light corn syrup for icing area inside handle smooth.
- Tint 1/4 cup icing brown for detail outlines.
- Tint 1/4 cup icing green for shamrock.
- Tint 2 cups icing gold. (Thin 1 cup with 2 teaspoons milk or 1 Tablespoon light corn syrup for icing cake sides smooth.) Use remainder for handle, borders and cake base border.



To Decorate Treat for Two Cake

You will need tips 4 and 18 and Paste Icing Colors in Golden Yellow, Pink and Brown. You will also need maraschino cherries and two red-and-white peppermint sticks.

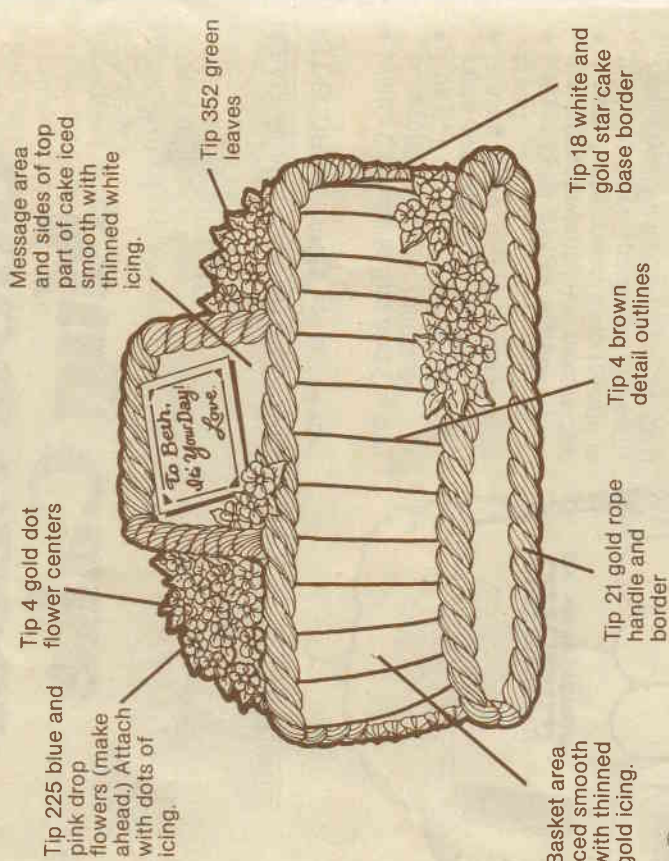
- Tint 1-1/4 cups icing light gold. Thin with 1 Tablespoon milk or 1 Tablespoon light corn syrup for icing cake sides and part of top smooth.
- Tint 3/4 cup icing pink. Thin with 1 teaspoon milk or 1 Tablespoon light corn syrup for icing soda in mug smooth and foam fluffy.
- Reserve 1/4 cup white icing. Thin with 1/4 teaspoon milk or 1 teaspoon light corn syrup for icing area inside handle smooth.
- Tint 1/4 cup icing brown for detail outlines and message.
- Tint 1 cup icing gold for soda glass and cake base border.



To Decorate Spring Basket Cake

You will need tips 4, 18, 21, 225 and 352 and Paste Icing Colors in Golden Yellow, Brown, Pink, Sky Blue and Leaf Green. You will also need a poster-board card for the message.

- Tint 2 cups icing gold. (Thin 1 cup with 2 teaspoons milk or 1 Tablespoon light corn syrup to ice cake top and sides smooth.) Use remainder for rope handle and borders, flower centers, and bottom part of cake base border.
- Reserve 1 cup white icing. (Thin 3/4 cup with 1 teaspoon milk or 1 Tablespoon light corn syrup to ice message area and top part of cake sides.) Use remainder for top part of cake base border.
- Tint 1/4 cup icing pink for flowers.
- Tint 1/4 cup icing blue for flowers.
- Tint 1/4 cup icing green for leaves.
- Tint 1/4 cup icing brown for basket outlines.



To Decorate Root Beer Float Cake

You will need tips 4, 7, 16, 18 and Wilton Paste Icing Colors in Brown, Golden Yellow and Copper.

- Tint 1/2 cup icing light brown. Thin with 1/4 teaspoon milk or 1 teaspoon light corn syrup for icing foam fluffy.
- Tint 3/4 cup icing copper brown. (Add a small amount of Copper to brown icing.) Thin with 1/2 teaspoon milk or 1 Tablespoon light corn syrup for icing root beer in mug smooth.
- Tint 1/4 cup icing brown for detail outlines and foam dots.
- Tint 1/4 cup icing gold for message.
- Reserve 2-1/4 cups white icing. (Thin 1 cup with 2 teaspoons milk or 1 Tablespoon light corn syrup for icing cake sides and area inside handle smooth. Use remainder for handle and mug and cake base borders.)

Cake top (except foam and handle area) iced smooth with thinned copper brown icing

With toothpick, mark "5¢" on cake top

Tip 4 gold printed message

Tip 4 brown detail outlines

Cake sides and inside handle iced smooth with thinned white icing

Foam iced fluffy with thinned light brown icing

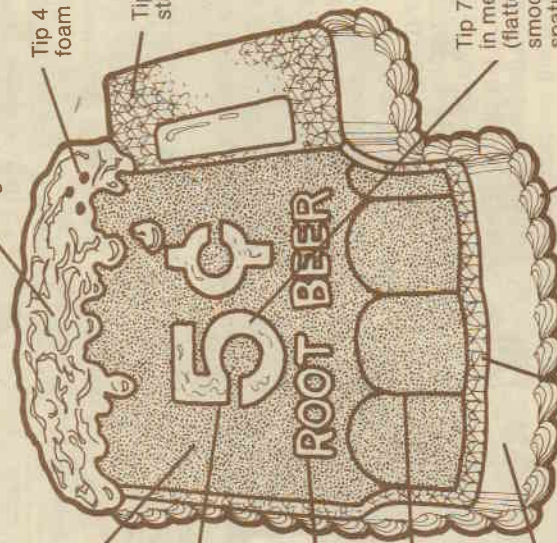
Tip 4 brown dot foam dots

Tip 18 white stars handle

Tip 7 gold pipe-in message (flatten and smooth with spatula dipped in cornstarch)

Tip 18 white shell cake base border

Tip 16 white stars mug border



To Decorate October Zest Cake

You will need tips 4 and 18 and Wilton Paste Icing Colors in Lemon Yellow, Golden Yellow, Brown and Leaf Green.

- Reserve 3/4 cup white icing. (Thin 1/4 cup with 1/4 teaspoon milk or 1 teaspoon light corn syrup for icing area inside handle smooth.) Use remainder for eyes, hair, eyebrows and mustache.
- Tint 1/4 cup icing brown for detail outlines.
- Tint 1/2 cup icing gold for handle and mug and cap trim.
- Tint 1/2 cup icing green for mug indentations and cap.
- Tint 2 cups icing yellow. (Thin 1 cup with 2 teaspoons milk or 1 Tablespoon light corn syrup to ice cake sides smooth.) Use remainder for cake top and shell base border.

With toothpick, mark facial features and mustache on cake top (hint: for easier marking, lightly ice cake top with yellow icing.

Tip 4 brown detail outlines

Tip 18 yellow stars

Tip 18 gold stars

Cake sides iced smooth with thinned yellow icing; inside handle area iced smooth with thinned white icing

Tip 4 white and brown fill-in eyes

Tip 18 white shell eyebrows

Tip 18 green stars

Tip 18 white zig-zag hair

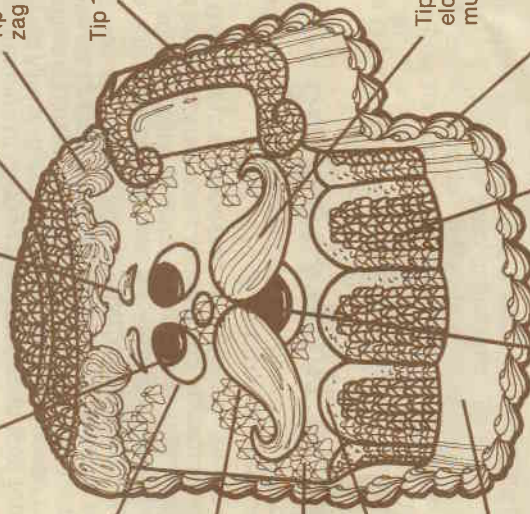
Tip 18 gold stars

Tip 18 white elongated shell mustache

Tip 18 yellow shell cake base border

Tip 18 green stars

Tip 4 brown fill-in mouth



To Decorate Your Good Cheer Mug Cake

To decorate the Good Cheer Mug Cake you will need Wilton Paste Icing Colors in Golden Yellow, Lemon Yellow and Brown. We suggest you color all the icings at once, while the cake cools. Refrigerate icings in covered containers until ready to use.

- Reserve 1 cup white icing. Thin with 1 teaspoon milk or 1 Tablespoon light corn syrup for icing foam "fluffy."
- Tint 1/2 cup icing lemon yellow.
- Tint 1/4 cup icing brown.
- Tint 2-1/4 cups icing golden yellow. (Thin 1-1/4 cups with 2 teaspoons milk or 1 Tablespoon light corn syrup for icing cake top and part of sides smooth.) Use remainder for cake base border.

WITH THINNED GOLD ICING

- Use spatula to ice cake top (except handle and foam area) and sides smooth.

WITH BROWN ICING

- Use tip 4 and "To Outline" directions to outline mug, handle and indentations on bottom of mug.
- Use tip 4 and "To Make Zigzags" directions to fill in area inside handle.
- Use tips 4 and 7 and "To Print" directions for message.

WITH YELLOW ICING

- Use tip 18 and "To Make Stars" directions for mug handle.

WITH THINNED WHITE ICING

- Use spatula to ice "foam" fluffy.

WITH GOLD ICING

- Use tip 18 and "To Make Stars" directions for cake base border.

