

- 5 more ways to decorate shown on back of label.
- Decorate a friendly creature cake and personalize it for Birthdays, Parties and Get-Togethers!
- Pan takes one 2-layer cake mix.
- Easy-to-follow baking and decorating instructions are under label.
- Design shown uses tips 3 and 16 and Wilton Paste Icing Colors in Brown, Leaf Green, Lemon Yellow, Golden Yellow and Orange.



Stock No. 2105-1750

Manufactured in Korea for
Wilton Enterprises, Inc.
Woodridge, IL 60517

Quick 'n Easy
Way To Decorate
Shown On Back!

Fun for Children's Parties, Too!



HAVE A
MAGICAL
BIRTHDAY

Quick 'n Easy
Way To Decorate
Shown On Back!



Milton® Magical Dragon Cake Pan

©1984 Wilton Enterprises, Inc.

Fun for Children's Parties, Too!



Just one of five alternate ideas!



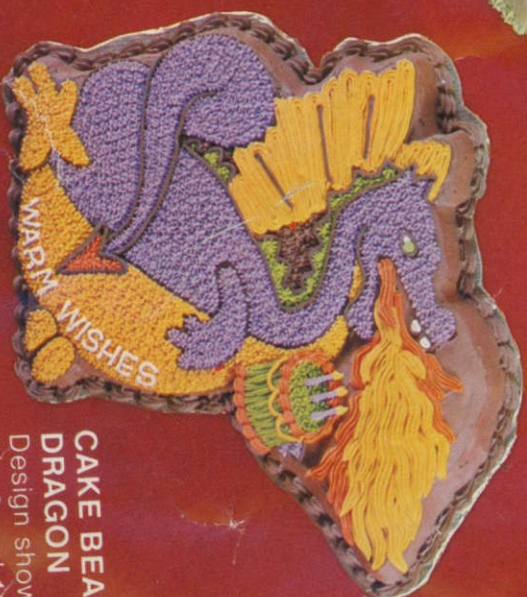
YOUNG-AT-HEART DRAGON

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



SUPER MOM AND FRIEND

Design shown uses
tips 3, 16 and 225 and
Wilton Paste Icing
Colors in Brown, Leaf
Green, Lemon Yellow
and Pink.



CAKE BEARING DRAGON

Design shown uses
tips 3 and 16 and
Wilton Paste Icing
Colors in Brown,
Violet, Leaf Green,
Lemon Yellow,
Orange and Golden
Yellow.

QUICK 'N EASY DRAGON

Design shown uses
tips 3 and 18 and
Wilton Paste Icing
Colors in Brown, Leaf
Green, Lemon Yellow,
Golden Yellow and
Orange.



YOUNG-AT-HEART DRAGON

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



RACING TURTLE

Design shown uses
tips 3, 7, 12, Wilton
and 190 and Colors in
Paste Icing, Lemon
Leaf Green, Orange,
Yellow, Golden
Brown, Golden
Yellow and Pink.







Wilton®

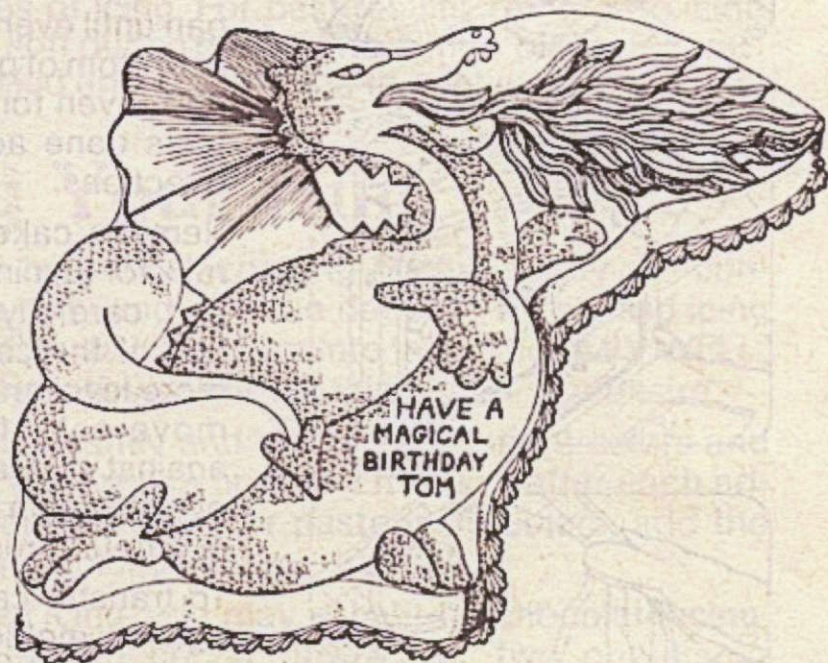
**Complete Instructions
for Baking & Decorating**

**Mystical
Dragon**

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

TO BAKE AND DECORATE THIS CAKE
you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tips 3 and 16 (alternate designs also use tips 7, 12, 18, 190 and 225)
- 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)
- Wilton Paste Icing Colors in Brown, Leaf Green, Lemon Yellow, Golden Yellow and Orange (alternate designs also use Violet, Pink and White-White).





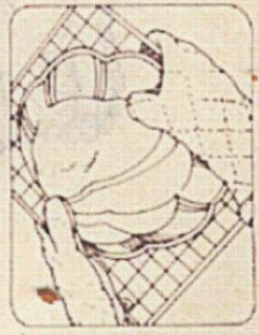
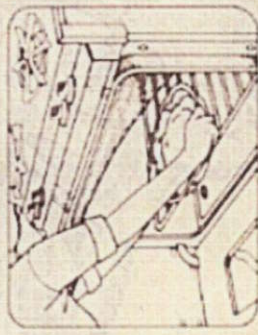
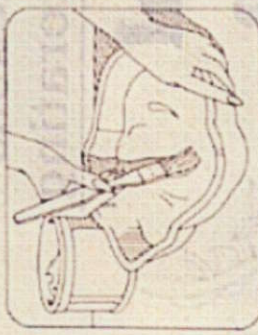
Baking Instructions

Preheat oven to 350° or temperature per directions. Your cake will unmold easily without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening or use a vegetable oil with flour pan spray. (Do not use butter, margarine, liquid vegetable oil or vegetable oil pan spray.) Spread the shortening so that all indentations are covered. Sprinkle about 2 Tablespoons flour inside pan and shake so that flour covers all greased surfaces. Turn pan upside down and tap lightly to remove excess flour. If any shiny spots remain inside pan, touch up with more shortening and flour to prevent cake from sticking.

Make one 2-layer cake according to package or recipe directions. Pour the cake batter into pan, and if necessary, spread the batter around with a spatula to fill all areas of the pan until even, taking care not to touch sides or bottom of pan. Bake cake on middle rack of 350° oven for 25 to 35 minutes or until cake tests done according to package or recipe directions.

Remove cake from oven and cool on cake rack for 10 minutes. While the cake is still in the pan, carefully slice off the raised center portion of the cake. This allows the cake to sit more level and helps prevent cracking. To remove cake from pan, place cooling rack against cake and turn both cake rack and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake.

To transfer cake to serving plate, hold plate against molded side of cake and turn both cake and rack over. Lift off rack, hold serving plate against bottom of cake and turn both plate and cake over. Be sure to hold rack and plate close together while turning to prevent cake from cracking.



Making Buttercream Icing

The thick but creamy texture of this flavorful icing makes it ideal for decorating. It can be refrigerated in an airtight container for up to a week. Rewhip before using. Makes 2 cups. (Make double recipe.)

Recipe may be doubled to make 4 cups, if a large or heavy duty mixer is used.

1/3 cup solid vegetable shortening
1/3 cup butter or margarine
1/4 teaspoon vanilla

3 cups sifted confectioners' sugar
(There are 4 cups in a pound)
1 Tablespoon + 1 teaspoon 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 you're ready to decorate. For best results, keep icing bowl in refrigerator when not in use.

Decorating With Frosting Mixes

If you would like to use a frosting mix, you will need three packages of the creamy vanilla type that will frost two 8" or 9" layers.

For each package of mix, use four less teaspoons water than package directs. Less water gives a stiffer consistency necessary for good decorating results. Each package makes about 1 1/2 cups of icing. Do not refrigerate icing before decorating. Cake may be refrigerated after it's been iced.

DECORATING WITH CANNED ICING: If you would like to use canned icing, you will need three 16.5 oz. cans of vanilla ready to spread frosting. Each can holds about 1 1/4 cups of icing. For best results, refrigerate icing before using. If icing becomes soft during decorating, simply place decorating bag in refrigerator until chilled and firm enough to continue decorating.

Coloring Your Icing

Wilton Paste Icing Colors are best for decorating because they are concentrated (a little goes a long way) and give the deepest, most vivid icing colors. Use a toothpick to swirl paste icing color into icing, then MIX WELL. Add paste icing color gradually until you get the icing color you desire.

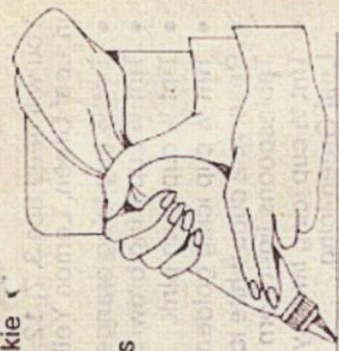
Wilton Liquid Icing Colors mix instantly and tend to give bright colors and pastels. Add liquid icing color a drop at a time and mix well after each addition. Remember, whether you use liquid or paste icing colors, add the color gradually until you get the color icing you desire.

When directions specify brown icing, you may substitute chocolate icing. Add six Tablespoons unsweetened cocoa powder, or two one-ounce squares of melted unsweetened chocolate and an additional Tablespoon of milk to 1 1/2 cups white icing. Mix well until blended.

When mixing dark colors like red, brown and black, add color in larger amounts.

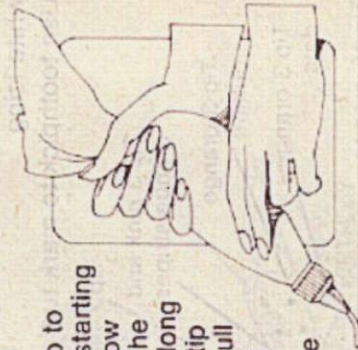
Let's Practice Decorating

Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet, put into a mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag with the end twist locked between your thumb and index finger. This forces the icing down into the tip each time you squeeze. Apply an even pressure with all four fingers and icing will come out of the tip until you stop squeezing. As you decorate, periodically twist the bag down further, forcing the icing down into the tip. Use fingers of other hand to guide tip as you decorate.



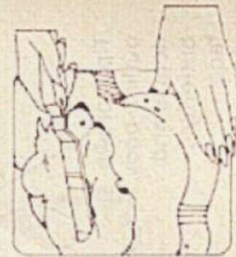
To Outline

Use tip 3. Hold bag at a 45° angle and touch tip to practice surface. (See illustration.) Squeeze at starting point so that icing sticks to practice surface. Now raise the tip slightly and continue to squeeze. The icing will flow out of the tip while you direct it along your practice surface. To end an outline touch tip back to practice surface, stop squeezing and pull away. If icing ripples you are squeezing the bag too hard. If icing outlines break you are moving the bag too quickly or icing is too thick. Practice for even pressure control and movement so that outlines are smooth and continuous.



To Outline and Fill-In

Draw several oval shapes on back of a cookie sheet with a pencil. Use tip 3 and "To Outline" directions to outline pencil marks. Next thin ¼ cup icing with a few drops of milk or light corn syrup. Use tip 3 and thinned icing to fill in your outlines. Hold bag at 45° angle to practice surface and touch tip inside first outline. Gently squeeze out side-by-side lines of icing to fill in entire outlined area. When outline is filled, stop squeezing and pull tip away. While icing is still moist, smooth with a dampened art brush. Follow same procedure to fill in other outlines.

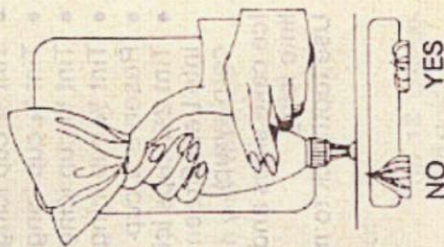


Icing Smooth with a Spatula

With a spatula, place thinned icing on cake. Spread icing over area to be covered. For a smooth effect, run spatula lightly over the icing in the same direction blending it in for an even look. For a fluffy effect, touch spatula to icing and pull up.

To Write Or Print

Use tip 3. Hold bag at a 45° angle to surface. To print, raise the tip slightly and continue to squeeze. The icing will flow out of the tip while you direct it along the surface. To end an outline, stop squeezing, touch tip to surface and pull away. To write, use your arm, not just fingers, to form every line, letter and word. The tip should lightly touch the cake as you write; touch cake to stop each line or curve in a printed letter.



To Make Stars

An entire cake or just one area can be covered with icing stars made very close together so that no cake shows between stars.

Use tip 16 or 18. Hold bag straight up and down (see illustration) with tip ⅛" above practice surface.

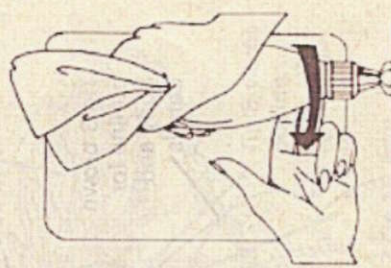
Squeeze until a star is formed, then stop pressure, and pull tip away. Your stars will be neatly formed only if you stop squeezing before you pull the tip away.



To Make Drop Flowers

Use drop flower tip 190 or 225. Hold bag at 90° angle with tip lightly touching surface. Squeeze and keep tip in icing as flower is formed, then stop pressure and pull tip away. For swirled drop flowers, turn hand as you squeeze out icing.

Make all your flowers on sheets of wax paper attached to the back of a sheet cake pan with icing. Dot all the flower centers with tip 3 and set flowers and wax paper in freezer to harden for at least 2 hours. Then when you're ready to place the flowers on a cake, dot the cake with icing, lift flowers off wax paper with spatula and slip onto dots of icing.



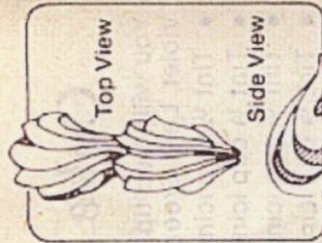
To Make Stripes

Use tip 3 or 16. Hold decorating bag at 45° angle to surface. As you squeeze out icing with a steady, even pressure, move tip in vertical direction laying out a smooth or ribbed stripe of icing. To end a stripe, stop pressure and pull tip away. Repeat procedure and practice making uniform vertical stripes side by side.



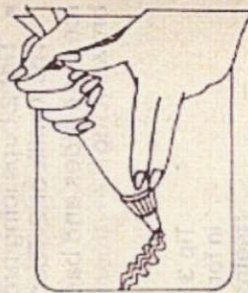
To Make Shells

Use tip 16 or 18. Hold decorating bag at a 45° angle to practice surface with end of bag pointing towards you. Lightly touch tip to surface and squeeze until icing builds and fans out into a base. Then lift tip slightly and relax pressure as you pull tip down and towards you to make a tail. To make elongated shells, maintain pressure and pull to form longer tail. Stop pressure completely and pull tip away for a finished shell. Practice this procedure until you can produce a clean shell shape. To make a row of shells, rest head of one on tail of preceding shell. For larger shells increase pressure, small shells, decrease pressure.



To Make Zigzags

Use tip 16 or 18. Hold bag at a 45° angle with tip lightly touching practice surface. As you squeeze out icing with a steady, even pressure, move hand in a tight side-to-side motion for a zigzag effect. To end zigzag, stop pressure and pull tip away.



To Make Dots

Use tip 3. Hold decorating bag straight up and down with tip 1/8" above practice surface. Squeeze to form a dot, keeping tip in icing until dot is size you desire. Then stop pressure and pull tip away.



TO MAKE PULL-OUT DOTS, use tip 3. Hold bag at 45° angle. As you squeeze, lift tip and ease off pressure bringing icing to a peak.



To Outline and Pipe-In

After outlining with tip 3, pipe-in using tip 12. Squeeze out single line or rows of lines to fill area. Pat icing down with finger dipped in cornstarch or smooth with dampened art brush.

To Make Leaves

Thin 1/4 cup icing with a few drops milk and place in decorating bag fitted with tip 16 or 18. Hold bag at a 45° angle with tip lightly touching practice surface. Squeeze and hold tip in place momentarily to let icing fan out. Then relax and stop pressure as you pull tip away and draw leaf to a point.

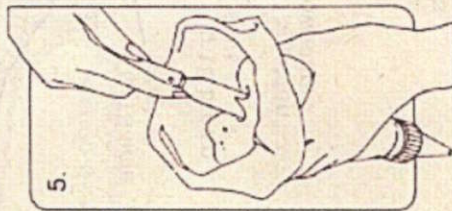
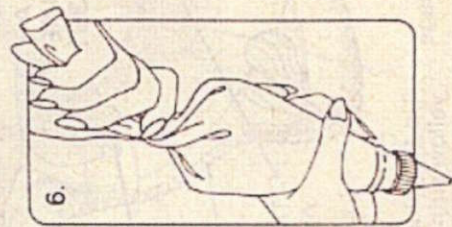
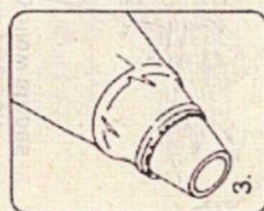
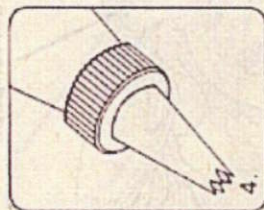
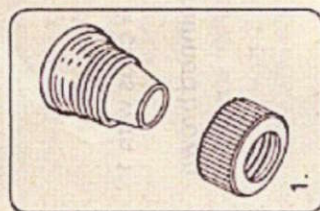
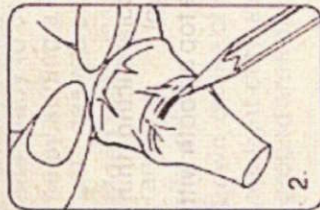


Using Your Decorating Bag & Coupler

You can make many different designs with just one decorating bagful of icing by using the Wilton coupler and changing tips.

Just follow these steps:

1. Screw ring off coupler to expose series of tiny threads 1/2" above coupler tip.
2. Force coupler tip as far down into decorating bag as it will go. Then mark where bottom thread of coupler shows through bag, remove coupler and trim bag at pencil mark with a pair of scissors.
3. Reposition coupler in bag and push tip through opening to expose bottom 2 threads.
4. Position tip over coupler and screw ring in place to secure. To change tips, unscrew ring, replace tip and screw on ring.



5. To fill, cuff open end of bag over your hand and insert icing with a spatula. **Fill bag no more than half full.**

6. To close, unfold cuff and twist top of bag shut. Hold twist between your right thumb and forefinger and you're ready to decorate. **Important:** Be sure to wash bag in hot soapy water, then rinse and dry after every use. A degreaser can make clean-up easier.

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Woodridge, IL 60517

Stock No. 1808-1750



To Decorate Mystical Dragon Cake

WITH THINNED BROWN ICING

- Use spatula to ice cake sides and background area on cake top with thinned brown icing.

WITH BROWN ICING

- Use tip 3 and "To Outline" directions to outline dragon's body and features.
- Use tip 16 and "To Make Shells" directions to add shell border around edge of cake.
- Use tip 16 and "To Make Stars" directions to add stars to background area on cake top.

WITH WHITE ICING

- Use tip 3 and "To Fill-In" directions to fill-in dragon's eye and teeth.

WITH LIME ICING

- Use tip 16 and "To Make Stars" directions to cover dragon's back, tail, hands and head.

WITH ORANGE ICING

- Use tip 16 and "To Make Stars" directions to cover dragon's scales and tip of tail.
- Use tip 16 and "To Make Stripes" directions to make dragon's flaming breath.
- Use tip 3 and "To Make Dots" directions to add pupil to dragon's eye and to add nostril.

WITH GOLDEN YELLOW ICING

- Use tip 16 and "To Make Stars" directions to cover dragon's tummy and feet.
- Use tip 16 and "To Make Zigzags" directions to cover dragon's wings.
- Use tip 16 and "To Make Stripes" directions to make dragon's flaming breath.

WITH BROWN ICING

- Use tip 3 and "To Outline" directions to add details to dragon's wings.
- Use tip 3 and "To Write or Print" directions to add message.

To Decorate

Mystical Dragon Cake

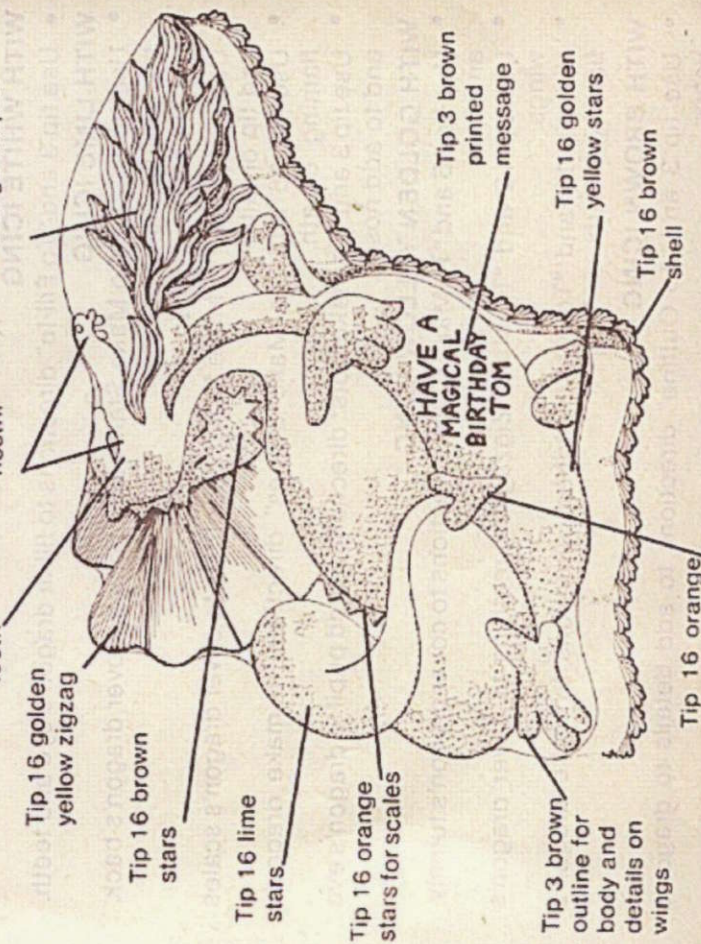
To make the Dragon Cake featured on the front of pan label you will need tips 3 and 16 and Wilton Paste Icing Colors in Leaf Green, Lemon Yellow, Golden Yellow, Orange and Brown. We suggest you tint all icings at one time, while cake cools. Refrigerate tinted icings in covered containers until ready to use.

- Tint $\frac{3}{4}$ cup icing lime by adding a small amount of Lemon Yellow to Leaf Green icing until desired color is achieved.
- Tint $\frac{3}{4}$ cup icing golden yellow.
- Tint $\frac{1}{4}$ cup icing orange.
- Reserve $\frac{1}{4}$ cup white icing.
- Tint 2 cups icing brown, or use chocolate icing (thin $1\frac{1}{4}$ cups with 1 Tbsp. milk or 2 Tbsp. light corn syrup).

Cake sides and background area on cake top smooth with thinned brown icing

Cake sides and background area on cake top iced smooth with thinned brown icing

- Tip 3 white fill-in for eye and teeth
- Tip 3 orange dot pupil and nostril
- Tip 16 golden yellow zigzag
- Tip 16 brown stars
- Tip 16 lime stars
- Tip 16 orange stars for scales
- Tip 3 brown outline for body and details on wings
- Tip 16 orange
- Tip 16 golden yellow and orange stripes
- Tip 16 brown shell
- Tip 16 golden yellow stars
- Tip 3 brown printed message



To Decorate

Quick 'n Easy Dragon Cake

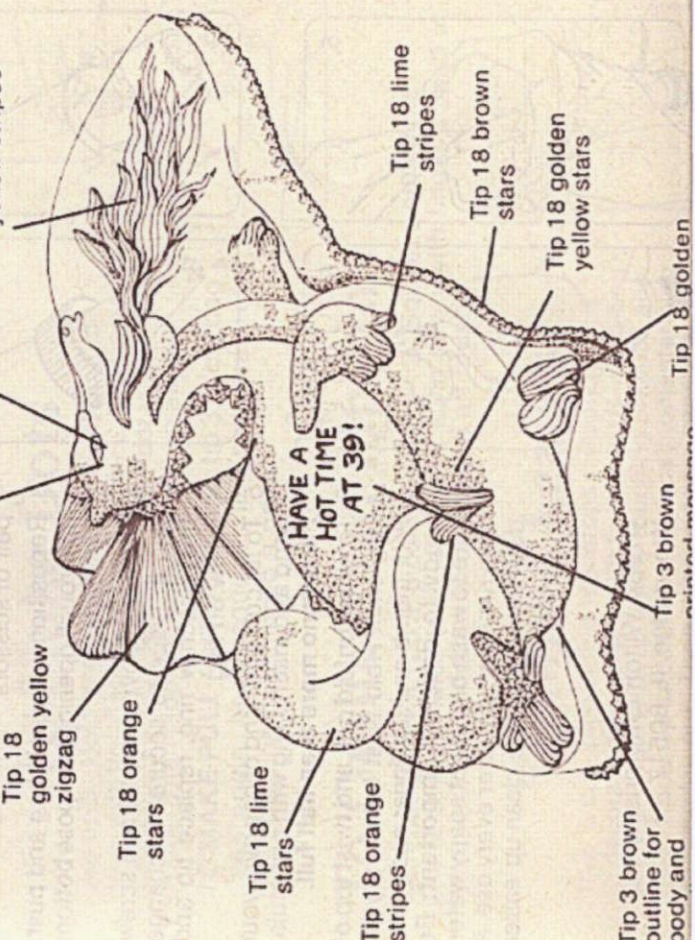
You will need tips 3 and 18 and Wilton Paste Icing Colors in Brown, Leaf Green, Lemon Yellow, Golden Yellow and Orange.

- Tint $\frac{3}{4}$ cup icing lime by mixing a small amount of Lemon Yellow into Leaf Green icing, until desired color is achieved.
- Tint $\frac{3}{4}$ cup icing golden yellow.
- Tint $\frac{1}{4}$ cup icing orange.
- Reserve $\frac{1}{4}$ cup white icing.
- Tint 2 cups icing brown, or use chocolate icing (thin $1\frac{1}{4}$ cups with 1 Tbsp. milk or 2 Tbsp. light corn syrup).

Ice cake sides and background on cake top smooth with thinned brown icing

Ice cake sides and background on cake top smooth with thinned brown icing

- Tip 3 white fill-in for eye
- Tip 3 orange dot for pupil
- Tip 18 golden yellow zigzag
- Tip 18 orange stars
- Tip 18 lime stars
- Tip 18 orange stripes
- Tip 18 lime stripes
- Tip 18 brown stars
- Tip 18 golden yellow stars
- Tip 3 brown outline for body and
- Tip 18 golden



To Decorate

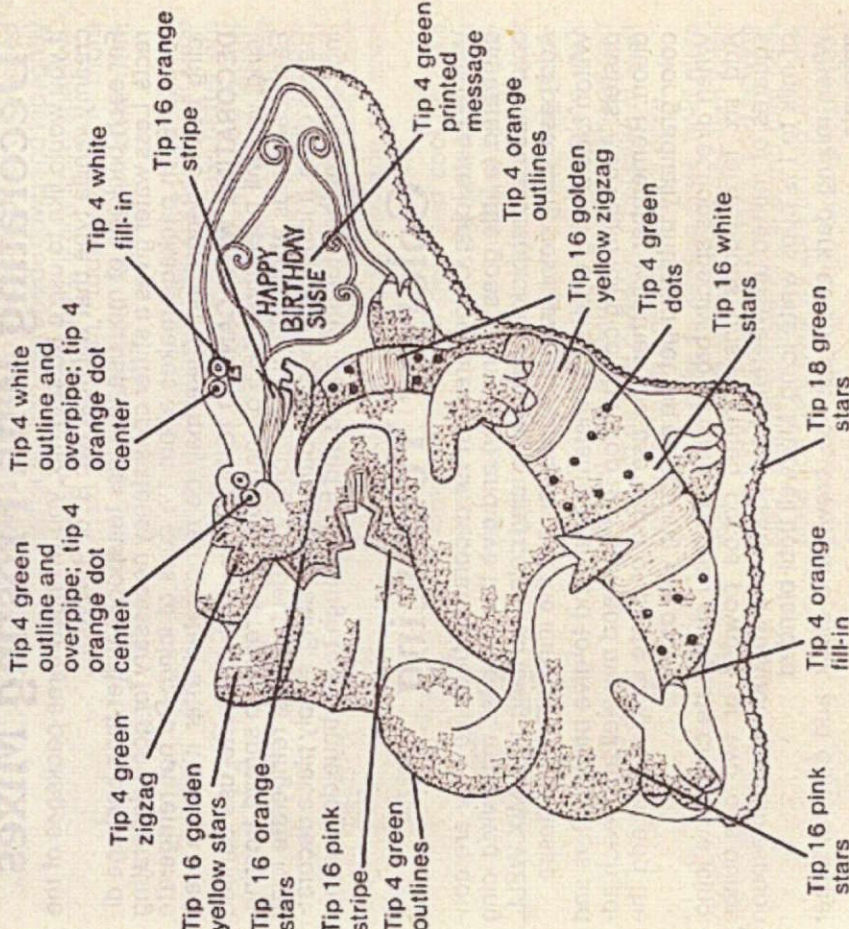
Racing Turtle Cake

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

- Tint 1 1/2 cups icing Leaf Green (thin 3/4 cup with 1 Tbsp. milk or 2 Tbsp. light corn syrup).
- Tint 3/4 cup icing Pink.
- Tint 1/4 cup icing Orange.
- Reserve 3/4 cup white icing (thin 1/2 cup with 1/2 tsp. milk or 2 tsp. light corn syrup).
- Tint 3/4 cup icing Golden Yellow.

ice background and sides smooth with thinned white icing
ice sides smooth with thinned green icing

Tip 4 green

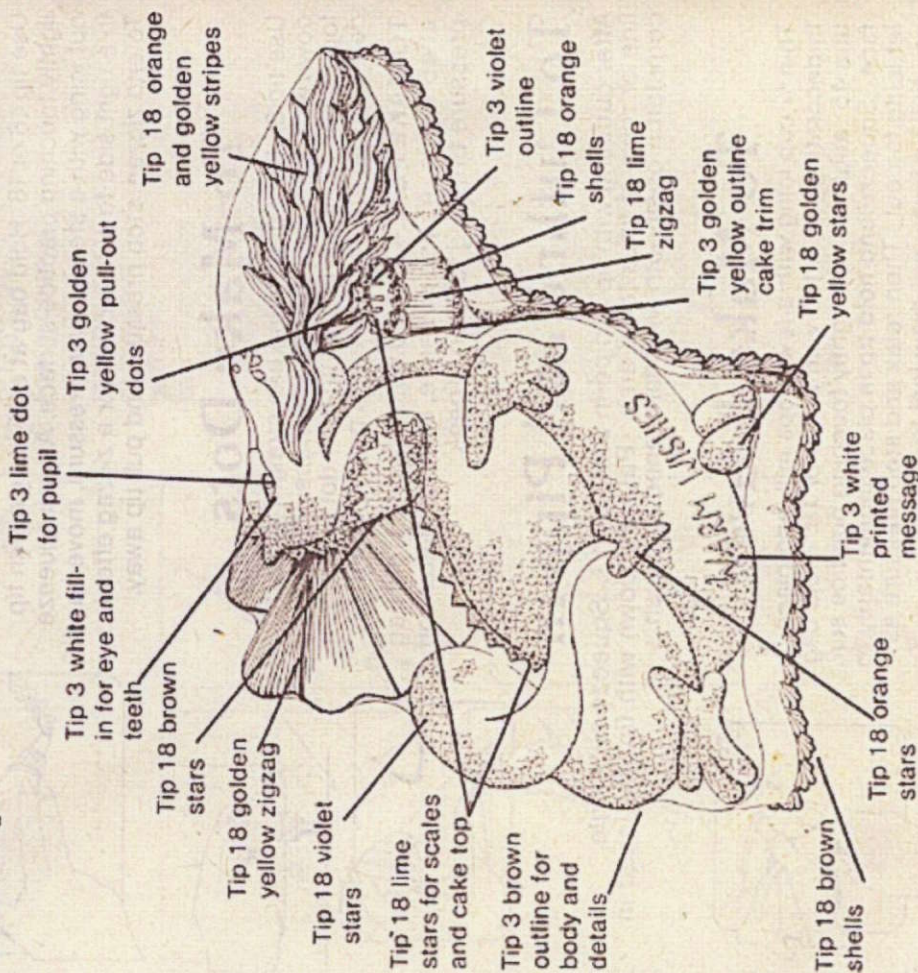


To Decorate Cake Bearing Dragon Cake

You will need tips 3 and 18 and Wilton Paste Icing Colors in Brown, Violet, Leaf Green, Lemon Yellow, Golden Yellow and Orange.

- Tint ½ cup icing violet.
- Tint ¾ cup icing golden yellow.
- Tint ¼ cup icing lime.
- Tint ¼ cup icing orange.
- Reserve ¼ cup white icing.
- Tint 2 cups icing brown, or use chocolate icing (thin 1 ¼ cups with 1 Tbsp. milk or 2 Tbsp. light corn syrup).

Ice cake sides and background area on cake top smooth with thinned brown icing



To Decorate Super Mom and Friend Cake

You will need tips 3, 16 and 225 and Wilton Paste Icing Colors in Leaf Green, Lemon Yellow, Brown and Pink.

- Tint ¾ cup icing light brown.
- Tint ¼ cup icing brown (or use chocolate icing).
- Tint ¼ cup icing pink.
- Tint ¼ cup icing yellow.
- Reserve ¼ cup white icing.
- Tint 2 ¼ cups icing lime by mixing a small amount of Lemon Yellow into Leaf Green icing (thin 1 ½ cups with 1 Tbsp. milk or 2 Tbsp. light corn syrup).

Ice cake sides and background areas on cake top smooth with thinned lime icing

Use toothpick to mark kangaroo details

