



**MILESTONE BIRTHDAYS** deserve special emphasis! Use tips 3, 12, 16, 21, 104 and 352. Wilton Icing Colors in Peach, Lemon Yellow and Kelly Green and Rainbow Non-Jarred Sprinkles Decorations. Place numbers on a 12 x 18" sheet.



**A CAKE WITH CLASS** to honor your graduation. Use tips 3, 12, 16, 17, 32, 104, 352. Wilton Icing Colors in Black, No-Taste Red, Lemon Yellow, Royal Blue and Leaf Green. Place numbers on a 14" square.



**AFTER SCHOOL SOLUTIONS** mix a batch of marshmallow crispies use corned tins and twice trists. Use the recipe on cereal box.



**QUICK & EASY 1ST BIRTHDAY** Use tips 3, 5, 17, 21. Wilton Icing Colors in Orange, Royal Blue, Leaf Green, Lemon Yellow and No-Taste Red. Dextra Colours Cake Pick Set. Place numbers on a 10" round.



**GOVERN ANNIVERSARY CANDY TRAYS** are easy and elegant. Use Wilton Candy Molds in (found complimentary crating) in White, Yellow, Lt. Green and Green. Rows of Wash Candy Mold.



**BROWNE POINTS** buy scout trings or chics would love these for a snack. Use your favorite brainteice recipe, topped with confetti, regular.



**SWEET 16 WILL WIN HER HEART!** Use tips 3, 16, 18 and 352. Wilton Icing Colors in Pink, Moss Green, No-Taste Red and Wilton Candy - To-Go Icing Roses (Novel, Medium and Large). Place numbers on a 12" round.



**NEW YEARS COUNTDOWN!** Use tips 2, 5, 16 and 18. Wilton Icing Colors in Black, No-Taste Red, Lemon Yellow, Royal Blue and Kelly Green. Place numbers on a 16" round.



**123 QUICK GELATIN!** Use tip 16, your favorite brand and flavors of gelatin and frozen whipped toppings.



### To Decorate A Cake With Glass

You will need Wilton Icing Colors in Black, No-Taste Red, Lemon Yellow, Royal Blue, Leaf Green, tips 3, 12, 16, 32, 104, 352, 14" Square Pan.

Make 13 3/4 cups buttercream icing.

- Tint 2 cups yellow (tint 1/4 cup with 1/2 tsp. light corn syrup). Use for tip 3, outlines and outline drop strings; tip 16 stars and centers; tip 32 upright shells.
- Tint 2 cups blue. Use for tip 3 message; tip 104 roses with tip 12 bases; tip 104 rosebuds.

- Tint 1/4 cups green. Use for tip 352 leaves.

- Reserve 9 1/2 cups white (tint 9 1/2 cups with 6 tablespoons plus 1 tsp. light corn syrup). Use to frost cake top, sides and center of numbers smooth. Add tip 16 shell top border, tip 32 star base border.

### To Make After School Solution!

You will need marshmallow crisp rice cereal treat recipe and candy stick licorice.

Make crisp rice cereal treat recipe, press into lightly greased number pan. Bake per recipe. Remove immediately. Cut stick licorice into lengths for desired math symbols.

### To Make Brownie Points!

Use your favorite brownie recipe. Lightly grease pan, bake, remove and cool. Dust with confectioners sugar, if desired.

### To Make Figure Piped Clowns

To build a generous base for clown body, use tip 32 in an upright position and apply heavy, even pressure. Allow icing to bulk up, then slowly fill out body by drawing tip straight up until desired height is reached.

For arms: Pipe arms by inserting tip 32 into shoulder and squeezing as you reach across for clown's top of cake; up for clown's holding balloon.

Use tip 5 to pipe hands and tint cuffs with tip 4 heads.

For legs: To form legs insert tip 32 into front base of body and draw the icing straight out. To vary position of legs, bend knees for a natural look. Pipe tip 5 bead foot, and trim with tip 4 bead cuff. Insert Candy Clown Picks for head.

### To Make Number Pan Cookies

Use your favorite cookie dough recipe; standard chocolate chip and sugar cookies work well. Lightly grease pan; press down dough about 1/4 inch thick. Bake 8 to 12 minutes or until brown. Remove from oven and cool 3-5 minutes; then release immediately.

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## Instructions for Baking & Decorating

# Numbers Set Cakes

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE

REFER TO SPECIFIC CAKE DESIGN FOR TIPS; WILTON ICING COLORS; PANS AND DECORATIONS NEEDED. IN ADDITION, YOU WILL NEED:

- Wilton Decorating Bag and Coupler or parchment paper triangles.
- Buttercream Icing for cake designs (recipe inside).
- Wilton Candy Melts™ in Yellow, Green, Light Cocoa, White, Rosas 'N Buds Candy Mold for Golden Anniversary Candy Plaque.
- One 2-layer cake mix yields 5-6 cups batter. Numbers 1, 3, 4, and 7 each take 1/2 cup batter; 0, 2, 5, 6 (for 9) and 8 each take 2/3 cup batter; "7" takes 1/3 cup batter.
- We suggest that you tint all icings at one time while cakes cool. Refrigerate tinted icings in covered containers until ready to use.
- To ice number cakes, first ice tops of numbers smooth, bringing icing slightly over the sides, refrigerate or let set, then use tip 10 to ice sides.



### To Decorate New Year's Countdown! Cake

You will need Wilton Icing Colors in No-Taste Red, Black, Lemon Yellow, Kelly Green, Royal Blue, tips 2, 5, 16 and 18; 16" Round Pan.

Make 10 3/4 cups buttercream icing:

- Tint 1/2 cup red (thin 1/2 cup with 1 tsp. light corn syrup). Use thinned icing to ice smooth. Add tip 2 message, streamers and dots.
- Tint 1/2 cups black. Use for tip 5 piped numbers and clock hands.
- Tint 1/4 cups yellow (thin 1/4 cup with 1/2 tsp. light corn syrup). Use for tip 2 streamers and dots.
- Tint 1/4 cups green (thin 1/4 cup with 1/2 tsp. light corn syrup). Use for tip 2 streamers and dots.
- Tint 1/4 cups blue (thin 1/4 cup with 1/2 tsp. light corn syrup). Use for tip 2 streamers and dots.
- Reserve 9 cups white (thin 8 cups with 6 tablespoons light corn syrup). Use thinned icing to ice smooth. Add tip 16 shell top and base borders on numbers; tip 18 shell top and base borders.

### To Decorate Quick & Easy 1st Birthday Cake

You will need Wilton Icing Colors in Orange, Royal Blue, Leaf Green, Lemon Yellow and No-Taste Red; Tips 3, 4, 5, 7, 21 and 32; Derby Clowns Cake Pick Set, 10" Round Pan. Ice # 1" cake on board to rest on clown hands.

Make 8 1/4 cups buttercream icing:

- Tint 1/2 cup red. Use tips 4, 5, 32 to figure pipe clowns; tip 7 to pipe balloons; tip 2 to pipe strings.
  - Tint 1/2 cup green. Use tips 4, 5, 32 to figure pipe clowns; tip 7 to pipe balloons; tip 2 to pipe strings.
  - Tint 1/2 cup blue. Use tips 4, 5, 32 to figure pipe clowns; tip 7 to pipe balloons; tip 2 to pipe strings.
  - Tint 1/2 cup yellow. Use tips 4, 5, 32 to figure pipe clowns; tip 7 to pipe balloons.
  - Tint 1 cup orange. (thin 1/4 cup with 1/2 tsp. light corn syrup). Use to ice number top smooth. Use to pipe tip 3 string outlines; tip 4 message, dots, bead border; tip 21 star border.
  - Reserve 5 1/4 cups white (thin 5 1/4 cups with 4 tablespoons light corn syrup). Use thinned to ice tops and side of cake smooth. Add tip 4 message; dot trim to clown cuffs.
- Prop up number with a wooden dowel rod inserted in cake.

### To Make 123 Quick Gelatin

Use packaged gelatin mix. Lightly oil pan. Let set; dip pan in warm water for 1-2 seconds and remove molded numbers. Use frozen whipped topping (thawed) and add tip 16 shell borders.

### To Decorate Milestone Birthdays Cake

You will need Wilton Icing Colors in Peach, Lemon Yellow, Kelly Green; tips 3, 12, 16, 21, 104, 352; Wilton Rainbow Nonpareil Sprinkles Decorations; 12" x 18" Sheet Pan.

Make 8 1/2 cups buttercream icing:

- Tint 2 cups peach. Use for tip 104 ruffles to trim shell borders; tip 104 roses with tip 12 bases; tip 104 rosebuds.
- Tint 1 1/4 cups yellow (thin 1/4 cup with 1/2 tsp. light corn syrup). Use thinned icing to ice top of numbers smooth. Add tip 16 shell base border to numbers; tip 21 shell top and base borders to sheet cake.
- Tint 1/4 cups green. Use for tip 3 outlines on numbers; tip 352 leaves.
- Reserve 5 cups white (thin 5 cups with 3 tablespoons plus 1 tsp. light corn syrup).

Add Wilton Rainbow Nonpareil Sprinkles to top of numbers.

### To Decorate Sweet 16 Will Win Her Heart Cake

You will need Wilton Icing Colors in Pink, No-Taste Red, and Moss Green; tips 3, 16, 18, and 352; Ready-to-use Icing Roses in Red (30 small, 18 medium, 12 large); 12" Heart Pan.

Make 6 3/4 cups buttercream icing:

- Tint 2 1/2 cups pink (thin 2 1/2 cups with 1 tablespoon and 1 tsp. light corn syrup). Use to ice sides smooth.
- Tint 1/4 cup red (thin 1/4 cup with 1/2 tsp. light corn syrup). Use for tip 3 message.
- Tint 1/2 cup green. Use for tip 352 leaves.
- Reserve 3 1/2 cups white (thin 2 1/2 cups with 1 tablespoon plus 1 tsp. light corn syrup). Use thinned icing to ice tops smooth. Add tip 3 drop strings and double drop strings; tip 16 zigzag garland; tip 16 shell top and base borders on numbers; tip 18 shell top and base borders on heart.

Position Ready-to-use Icing Roses on cake.

### To Make Golden Anniversary Candy Plaque

You will need Wilton Candy Melts™ in White, Yellow, Light Cocoa and Green; Roses 'N Buds Candy Mold.

Melt Candy Melts™ according to package directions.

For Number: Pipe yellow melted candy into bottom of pan using a cut bag. Let cool, then pipe melted light cocoa candy. Let set. For roses: Add white candy to light Cocoa Candy Melts™ for a lighter look. Pipe melted candy into molds in colors desired. Let set.

Unmold candy and position on platter arranged for a centerpiece.