



INSTRUCTIONS FOR PIANO KIT CAKE

HOW TO BAKE PIANO CAKES

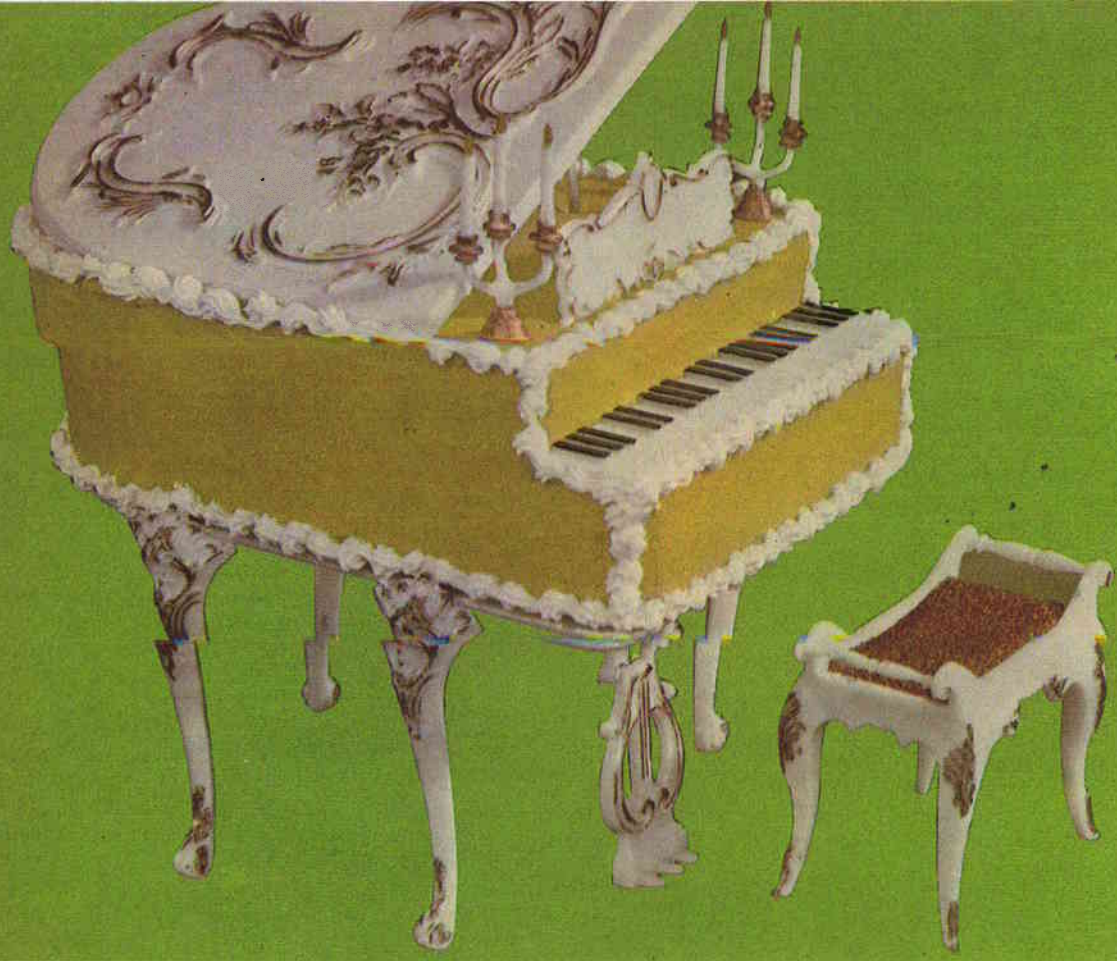
1. Preheat oven to 350° or temperature in recipe or mix directions.
2. Your cake will unmold easily without sticking, when you prepare the pan properly. Grease inside of pans using a pastry brush and solid vegetable shortening or use a pan spray containing vegetable oil with flour. (Do not use butter, margarine, liquid vegetable oil or a vegetable oil pan spray.) Sprinkle about 2 Tablespoons flour inside each pan and shake so that flour covers all greased surfaces. Turn each pan upside down and tap lightly to remove excess flour. If any shiny spots remain inside pans, touch up with more shortening and flour to prevent cakes from sticking.
3. Make a 2-layer cake according to package or recipe directions. Most cake mixes yield 4-1/2 cups or more of batter. Measure batter amounts for accuracy. Pour 2-1/2 cups of cake batter into larger pan and 2 cups into smaller pan. If necessary, spread the batter around with a spatula to fill all areas of each pan. Take care not to touch sides or bottom of pan. Bake cakes on middle rack of 350° oven for 30 to 35 minutes or until cake tests done according to package or recipe directions.
4. Remove cake from oven and cool on cake rack for 10 minutes. While cakes are still in pans, carefully slice off the raised center portion of cakes. This allows cakes 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 cakes at least one hour. Brush loose crumbs off cakes.
5. To transfer larger piano cake to base plate, hold base against molded side of cake and turn both cake and rack over. Lift off rack, hold base plate against bottom of cake and turn both base and cake over. Be sure to hold rack and base close together while turning to prevent cake from cracking.

HOW TO DECORATE PIANO CAKE

1. Spread desired filling on large piano cake top (on area where smaller cake will go). Carefully lift smaller cake with spatula atop large cake (curved sides should line up evenly). Ice 2-layer cake smooth.
2. Position keyboard, top, music board, candelabras, pedals, snap-on legs and prop stick (to support stick, place a candy disk where stick will go and dot candy with icing to anchor stick).
3. Edge cake with tip 16 shell borders. Decorate cake sides to suit the occasion. Place bench beside finished cake.



Wilton ENTERPRISES, INC. 2240 West 75th Street • Woodridge, IL 60517



CONCERT GRAND PIANO CAKE KIT W808

This piano cake kit was specifically designed for the person with supreme taste and imagination. It is fashioned in ivory, and decorated with beautiful three dimensional gold filigree designs. The Piano Keyboard is made of sturdy plastic, and is three dimensional to give it an authentic appearance. The kit also includes a lovely scalloped music stand and two gorgeous candelabras for a touch of elegance. The bench is charming, and fashioned also in ivory with gold filigree designs and a lovely cushion of gold. Anyone, whether an expert or beginner decorator will marvel at the compliments she will receive when she presents this masterpiece to the guest of honor. The kit also includes two piano cake pans that hold one cake mix perfectly. This charming Concert Grand Piano Cake Kit looks like an exact replica of the French Provincial period in furniture, and is always used in good taste. The base measures 9 3/4" x 7 1/4".

- W-809 Concert Grand Piano Cake Kit - Complete Set - Pans Included \$4.95
- W-808 Concert Grand Piano Cake Kit - Piano Pans Not Included \$2.50 ea.
- W-808-K Planstic Keyboards Alone \$.25 ea.



SPECIAL PIANO CAKE KIT W87

Put a little excitement into your next cake mix with this bewitching new idea in cake decorating. You, . . . an ordinary cake mix, . . . and this cute little piano kit, will make any occasion a memorable one. This complete kit consists of 2 polished aluminum piano shaped baking pans, keyboard, bench and all necessary parts, plus instructions to decorate your piano cake. This kit can be used over and over again. The base measures 9 3/4" x 7 1/4".

- W-87 Special Piano Cake Kit Complete \$
- W-89 Base, Bench & Keyboards - (Parts not included) . . \$
- W-89-K Keyboards only - (Paper) 6 for \$



1. A two layer cake recipe these pans, or any cal may be used.
2. Grease and flour th and fill evenly with
Small Pan - 6 3/4" x
Large Pan - 9 1/2" x



3. After baking cool thoro and remove carefully.
4. Set up Grand Piano and Bench. Attach le foot pedal by snappin position.



5. Place largest cake lay base. The smaller lay placed to the back allo space for the keyboard
6. ICING CAKE - The amount of icing will be ed as for any two layer. Any icing mix may be



