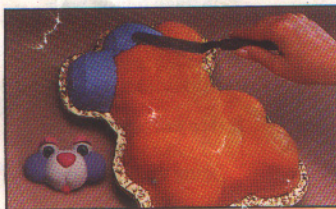




Popples™ Cake



LOOK HOW EASY!
Bake • Frost • Decorate

Easy baking and decorating
instructions on back.

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It's Easy as 1-2-3 to Bake & Decorate a Party Popples™ Cake!

1. BAKE!

Preheat oven to 350° or temp. per recipe directions. Grease inside of pan completely using a pastry brush and solid vegetable shortening or use a vegetable oil pan spray. (Don't use butter, margarine or liquid vegetable oil.) Spread shortening so that all indentations are covered. Sprinkle about 2 tbsps. of flour inside pan and shake so that flour covers all greased areas. Turn upside down and tap lightly to remove excess flour.

Prepare 2-layer cake according to package or recipe directions; pour into pan. Bake on middle rack of 350° oven for 45 to 55 mins. or until cake tests done. Remove cake from oven and cool on cake rack for 10 mins.

So cake sits level and to prevent cracking, while in pan, cut away the raised center portion with serrated knife. To unmold cake, place cooling rack against cake and turn both rack and pan over. Remove pan. Cool at least 1 hr. Brush off crumbs.

2. FROST!

You'll need one 16.5 oz. can of vanilla icing or 2½ cups of buttercream icing. Hint: When using canned icing to decorate with your bag and tip, refrigerate before use. Use at room temperature when spreading or fluffing on with knife or spatula. Tint icing by gradually adding liquid food color and mixing with a small spatula. Continue adding color until desired color is reached.

To frost and decorate this cake with canned icing you will need:

- ¼ cup icing tinted pink (add 1 drop red).
- ¼ cup icing tinted dark pink (add 2 drops red).
- ¼ cup icing tinted violet (add 1 drop red, 1 drop blue).
- 2 tablespoons of white icing.
- candy-coated chocolates

3. DECORATE!

To use disposable decorating bags: Cut about ¼-in. off end (don't cut more or tip will fall through and bag will not be usable). Drop star or round tip into bag so ½-in. is exposed. If necessary, trim bag a little until tip fits.

To fill: Cuff end of bag over hand and insert icing with a spatula. Fill bag with no more than ½ cup of icing. Unfold cuff and twist top of bag shut. Hold twist between thumb and forefinger. After decorating, remove tip and throw bag away.

Decorating Techniques

To Make Pull-Out Stars

Use star tip. Hold bag at a 45° angle to cake. As you squeeze out icing, pull tip up and away from cake. When icing strand is long enough, stop pressure and pull tip away. When piping rows of pull-out stars, pipe bottom row first, then add top row.



To Make Pads of Paws

Use round tip. Hold bag straight up and down, ¼-in. above surface. Squeeze to form dot, keeping tip in icing until dot is desired size. Flatten with finger dipped in cornstarch.



To Print Message

Use round tip. Hold bag at a 45° angle to cake with back of bag to the right for horizontal lines, toward you for vertical. Raise tip slightly and squeeze out lines. To end, stop squeezing, touch tip to cake and pull away.

Note: You can use your star or round tip to say what you think or buy ready-to-use decorating gel tubes (available in most food markets).

Decorate in numerical order.

7. Attach candy with dots of icing
1. Ice left ear and hat with violet icing
3. Ice ear and the rest of cake with pink icing
2. Ice tummy with white icing
5. Use star tip and dark pink icing to add rows of pull-out star hair (pipe bottom row first) and hat pompon
4. Position facemaker
6. Use round tip and dark pink icing to add dots on bottom of paws and print message on tummy

