



**1 2 3**

## Precious Puppy



1. BAKE



2. FROST



3. DECORATE

It's easy as 1, 2, 3 to make and decorate your favorite cake, gelatin or salad mold in a Wilton fun shaped pan. Easy to follow instructions included.

Stock No. 2163 042



# Precious Puppy

*Wilton Easy as 1, 2, 3 shaped pans are ideal for making your favorite cake mix. Simply bake, frost with your favorite topping and decorate with candy, sprinkles or shapes cut from fruit snacks. Use these fun pans for your favorite gelatin or salad mold recipe, too.*



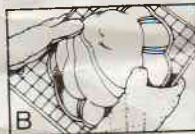
## 1. BAKE!

Preheat oven to 350° or temp. per recipe directions. Grease inside of pan completely using a pastry brush and solid vegetable shortening (see pic. A). (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. Or use a vegetable oil pan spray.

Prepare 2-layer cake according to package or recipe directions; pour into pan. Bake on middle rack of 350° oven for 35 to 45 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 (see pic. B). Remove pan. Cool at least 1 hr. Brush off loose crumbs.



## 2. FROST!

You'll need 2 (16 oz.) cans of vanilla icing or 3 cups of buttercream icing (thinned). Reserve 1/3 cup white. Tint 2 1/3 cups brown, 1/3 cup light brown.

With a spatula ice eye area smooth with light brown icing. Let icing crust slightly and flatten icing with finger. Ice remainder of cake fluffy with brown, light brown and white icing. Ice tongue smooth with red icing.

## 3. DECORATE!

Add chocolate candy disk eyes and nose. Outline eyes, snout, legs and paws with licorice strings.

