



as Easy

1 2 3

Pumpkin



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. Pan takes one 2-layer cake mix.

Easy to follow instructions on back of label.

Stock No. 2105-9414





Pumpkin

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 use a vegetable oil pan spray (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.

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.

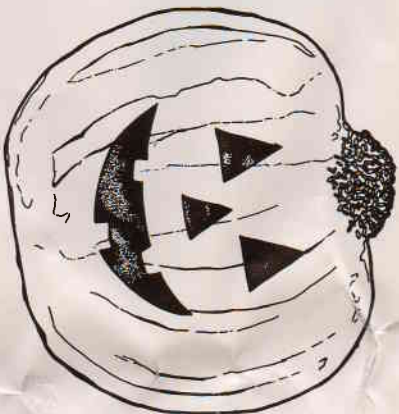


2. FROST!

You will need two 16 oz. cans of vanilla icing or 2½ cups of your favorite buttercream icing. To tint icing: Gradually add orange icing color and mix thoroughly with a small spatula. Continue to add color, until desired color is reached. With a spatula, place a generous amount of icing in the center of cake top. Spread the icing across the top, pushing the excess down over the edges onto the sides. Cover the sides of the cake with the excess icing, using more if necessary.

3. DECORATE!

You'll need chocolate sprinkles and rolled fruit snacks. Trace pattern pieces for eyes, nose and mouth on waxed paper. Unroll a sheet of fruit snack, position patterns and cut out pieces with a knife. Place pieces on cake. Cover stem with chocolate sprinkles.



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