

HAPPY  
SMURFDAY  
GLORIA



Manufactured in Korea for  
Wilton Enterprises, Inc.  
Woodridge, IL 60517  
Stock No. 2105-5419

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Van Nuys, CA

Decorate This  
Quick 'n Easy  
**SMURFETTE**™ Cake!



# Wilton® Smurfette™ Cake Pan

- 3 more ways to decorate on back of label!
  - Bringing happy wishes to every birthday, holiday or special day celebration!
- cake mix





**SWEET SMURFETTE™**  
Design shown uses tips 4, 18 and Wilton Paste Icing Colors in Pink, Sky Blue, Lemon Yellow, Brown and Christmas Red.



**MERRY HOLIDAY SMURFETTE™**  
Design shown uses tips 4, 18 and Wilton Paste Icing Colors in Sky Blue, Lemon Yellow, Brown and Christmas Red.

**SMURFETTE™**  
Design shown uses tips 4, 18 and Wilton Paste Icing Colors in Sky Blue, Lemon Yellow, Brown and Christmas Red.



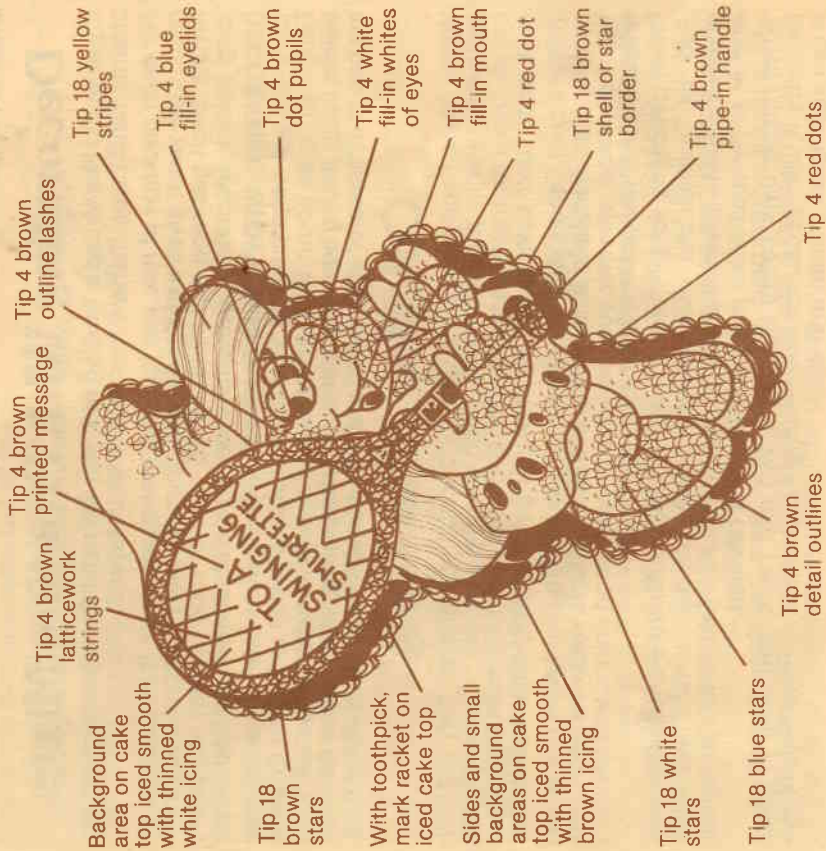
**SWINGING SMURFETTE™**  
Design shown uses tips 4, 18 and Wilton Paste Icing Colors in Sky Blue, Lemon Yellow, Brown and Christmas Red.



## To Decorate Swingin' Smurfette™ Cake

You will need tips 4, 18 and Wilton Paste Icing Colors in Sky Blue, Lemon Yellow, Brown and Christmas Red. With toothpick, mark tennis racket on cake top.

- Tint 1/2 cup icing blue.
- Tint 1/2 cup icing yellow.
- Tint 1/4 cup icing red.
- Tint 2 cups icing brown (thin 1 cup with 2 teaspoons milk or 1 Table- spoon light corn syrup).
- Reserve 3/4 cup white icing (thin 1/4 cup with 1/4 teaspoon milk or 1 tea- spoon light corn syrup).



**Wilton®**

## Complete Instructions for Baking & Decorating

# Smurfette™ Cake



PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

TO DECORATE CAKES you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tips 4 and 18
- Serving plate or foil-covered cake board
- 2-layer cake mix or ingredients to make your favorite layer cake recipe
- 4 cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Wilton Paste Icing Colors in Pink, Sky Blue, Brown, Lemon Yellow and Christmas Red



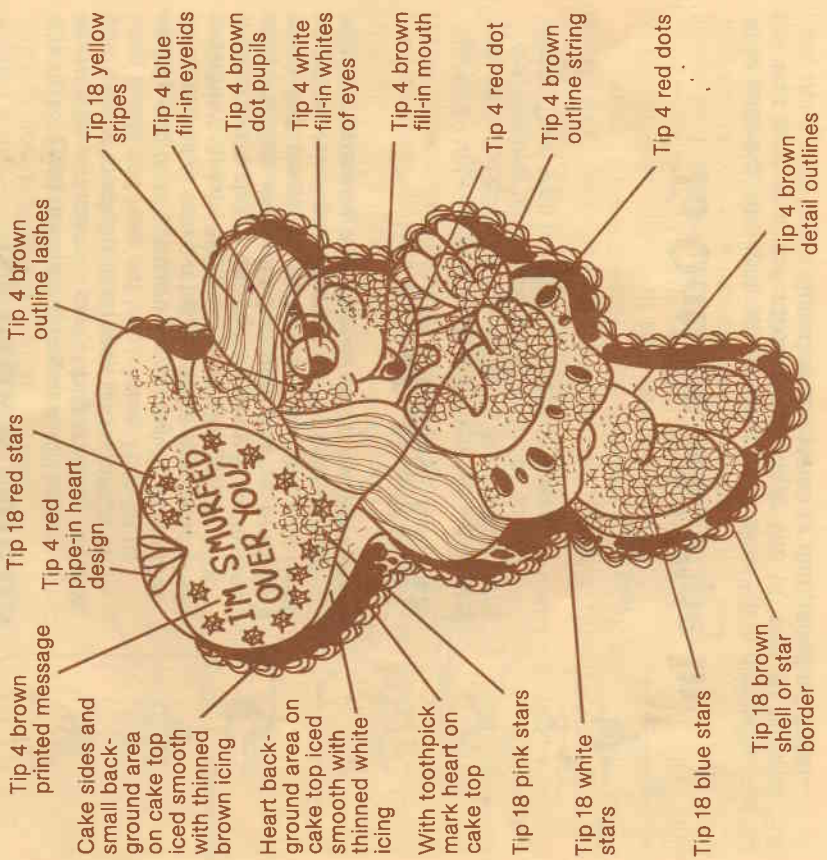
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## To Decorate Sweet Smurfette™ Cake

You will need tips 4, 18 and Wilton Paste Icing Colors in Pink, Sky Blue, Lemon Yellow, Brown and Christmas Red.

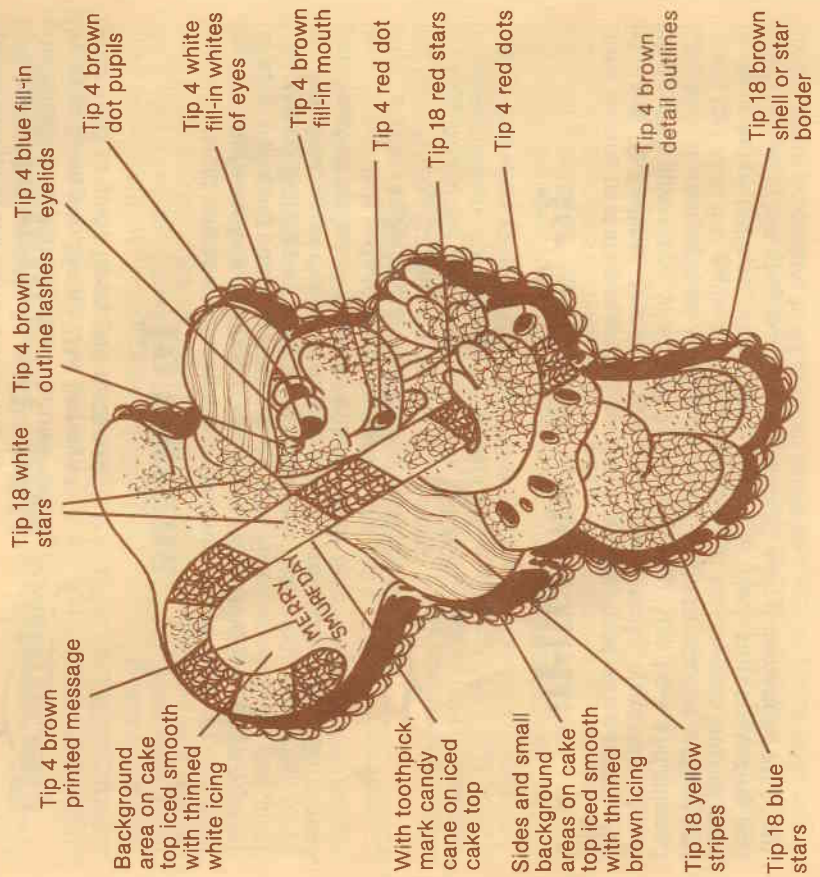
- Tint 1/4 cup icing pink.
- Tint 1/2 cup icing blue.
- Tint 1/2 cup icing yellow.
- Tint 1/4 cup icing red.
- Tint 3/4 cups icing brown (thin 1 cup with 2 teaspoons milk or 1 Table- spoon light corn syrup).
- Reserve 3/4 cup white icing (thin 1/4 cup with 1/4 teaspoon milk or 1 tea- spoon light corn syrup).



## To Decorate Merry Holiday Smurfette™ Cake

You will need tips 4, 18 and Wilton Paste Icing Colors in Sky Blue, Lemon Yellow, Brown and Christmas Red. With toothpick, mark candy cane on cake top.

- Tint 1/4 cup icing red.
- Tint 1/2 cup icing blue.
- Tint 1/2 cup icing yellow.
- Tint 2 cups icing brown (thin 1 cup with 2 teaspoons milk or 1 Table- spoon light corn syrup).
- Reserve 3/4 cup white icing (thin 1/4 cup with 1/4 teaspoon milk or 1 tea- spoon light corn syrup).







## To Decorate Quick 'n Easy Smurfette™ Cake

To decorate the feature Smurfette cake, you will need Wilton Paste Icing Colors in Pink, Sky Blue, Brown, Lemon Yellow and Christmas Red. We suggest you tint all icings at one time, while cake cools. Refrigerate tinted icings in covered containers until ready to use.

- Tint 1/4 cup icing pink (thin with 1/4 teaspoon milk or 1 teaspoon light corn syrup).
- Tint 1/2 cup icing blue.
- Tint 1/2 cup icing yellow.
- Tint 1/4 cup icing red.
- Reserve 1/2 cup white icing.
- Tint 2 cups icing brown (thin 1 cup with 2 teaspoons milk or 1 Tablespoon light corn syrup).

### WITH THINNED PINK ICING

- With spatula ice balloon area on cake top smooth.

### WITH THINNED BROWN ICING

- With spatula ice cakes side and small background areas on cake top smooth.

### WITH BROWN ICING

- Use tip 4 and "To Outline" directions to outline facial features, hat, body, legs and balloon.
- Use tip 4 and "To Make Dots" directions to add pupils to eyes.
- Use tip 4 and "To Fill-In" directions to fill-in mouth.
- Use tip 4 and "To Print" directions to add message to balloon.

### WITH BLUE ICING

- Use tip 4 and "To Fill-In" directions to fill-in eyelids.

- Use tip 18 and "To Make Stars" directions to cover face, arms and legs.

### WITH WHITE ICING

- Use tip 4 and "To Fill-In" directions to fill-in whites of eyes.

- Use tip 18 and "To Make Stars" directions to cover hat, dress and shoes.

### WITH RED ICING

- Use tip 4 and "To Make Dots" directions to add tongue and polka dots on skirts.

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### WITH YELLOW ICING

- Use tip 18 and "To Make Stripes" directions to add long hair.

### WITH BROWN ICING

- Use tip 4 and "To Outline" directions to add lashes and balloon string.
- Use tip 18 and "To Make Shells" directions to add cake base border\*  
\* For faster border, use tip 18 and "To Make Stars" directions.

