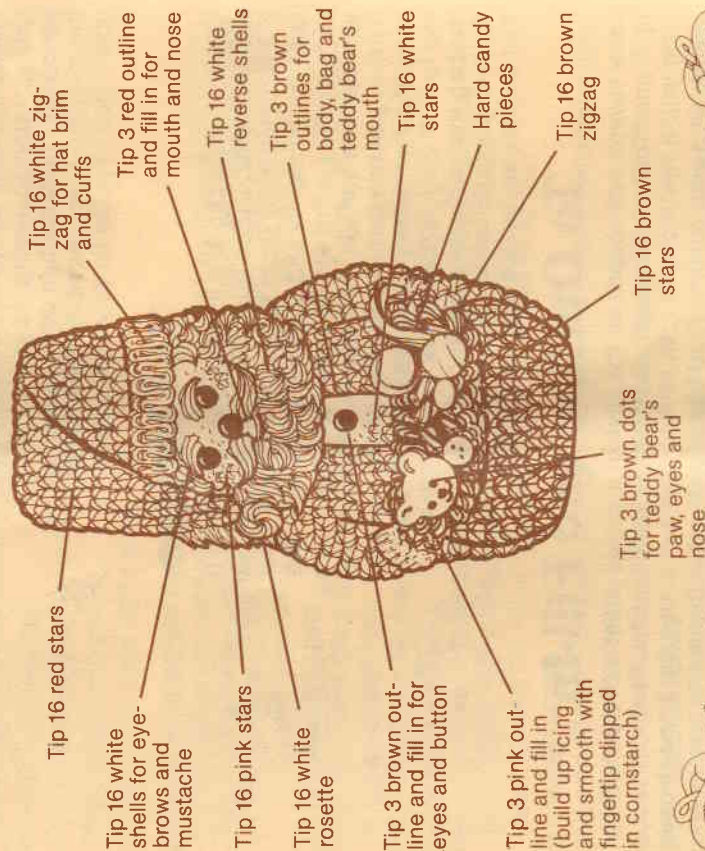


To Decorate Stand-Up Santa Cake

You will need to bake 2 snowman cakes and make 2 recipes of icing (4 cups). You will also need tips 3 and 16 and Red, Green and Brown Liquid Icing Color packets plus hard candy pieces.

Slice crowns off cakes so they will fit together. Ice flat side of one cake and join two snowman halves. Push plastic drinking straws (cut to fit) diagonally through both cakes. Position cake on cake board, plate or serving tray and secure with thin layer of icing under cake. If necessary, slice bottom off cake so cake will stand without tipping.

- Tint $\frac{1}{2}$ cup icing brown (or use chocolate icing).
- Tint $\frac{1}{4}$ cup icing pink (add no more than a drop of red color).
- Tint $\frac{1}{4}$ cups icing red.
- Reserve 1 cup white icing.



Wilton®

Complete Instructions for Baking & Decorating

Snowman Cake

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE INCLUDED WITH YOUR KIT:

- Aluminum cake pan
- Washable, reusable 9-in. vinyl decorating bag
- Plastic decorating tips 3 and 16
- Plastic coupler for changing decorating tips
- Six packets of Liquid Icing Color—3 Red, 1 Green and 2 Brown (enough to decorate any one Stand-Up or Quick 'n Easy Snowman cake).

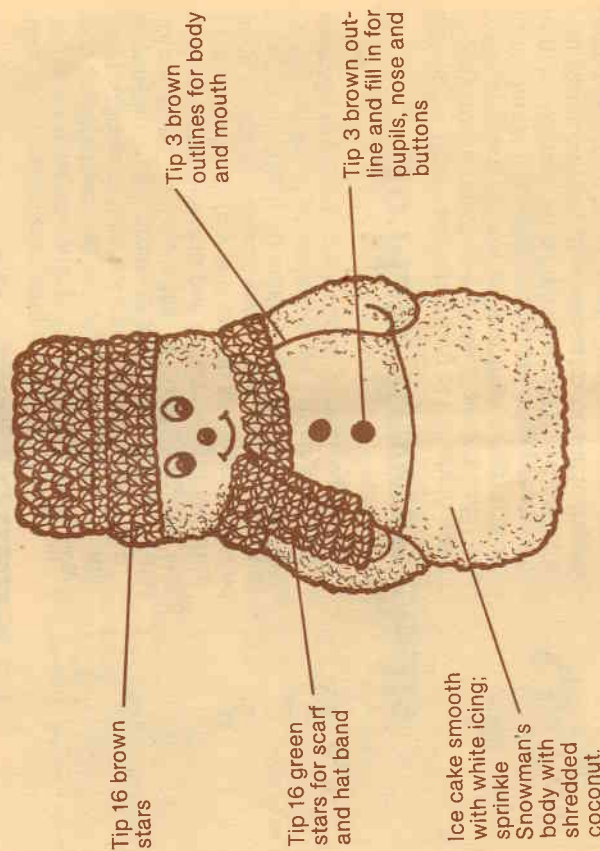
YOU WILL NEED:

- **For stand-up versions**—two pound cake mixes or ingredients to make your favorite pound cake recipe twice (each cake mix or recipe not to yield more than 4 cups of batter); 4 cups buttercream icing (recipe in this booklet) or 2 packages of Wilton Creamy White Icing Mix; Plastic drinking straws
- **For flat version**—one pound cake mix or ingredients to make your favorite pound cake recipe, or 4 cups regular cake batter; 2 cups buttercream icing (recipe in this booklet) or 1 package of Wilton Creamy White Icing Mix
- Pretzel sticks, coconut and candy trims for alternate versions
- Cake board, serving tray or plate.

To Decorate Quick 'N Easy Snowman Cake

You will need tips 3 and 16, Green and Brown Liquid Icing Colors, 2 cups icing and shredded coconut (about 2 cups).

- Tint $\frac{1}{2}$ cup icing brown (or use chocolate icing).
- Tint $\frac{1}{2}$ cup icing green.
- Reserve 1 cup white icing.



ALTERNATE IDEA: Give Snowman a fluffy look without adding coconut! When you ice cake, touch spatula to icing and pull up. Lift and swirl icing for a soft look.

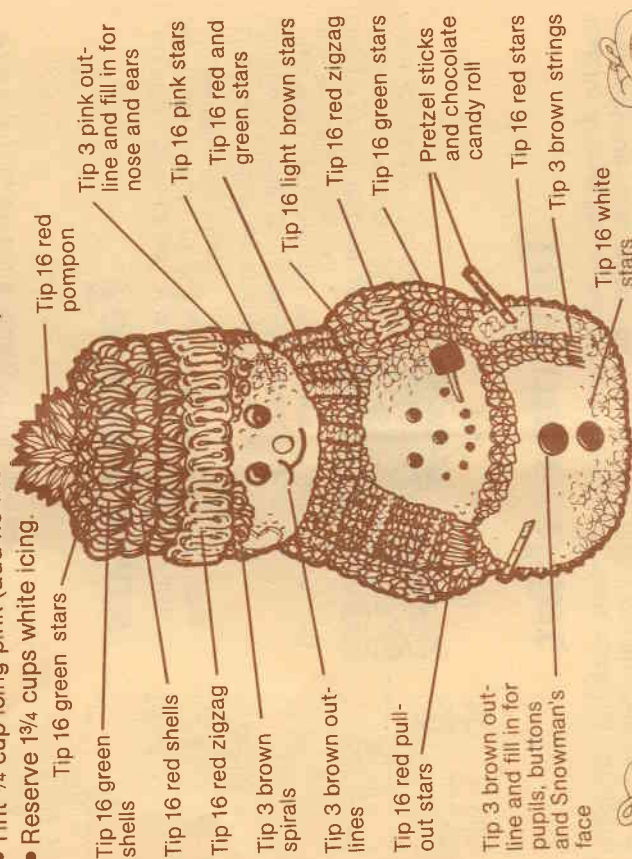


To Decorate Stand-Up Snowman and Friend Cake

You will need to bake 2 snowman cakes and make 2 recipes of icing (4 cups). You will also need tips 3 and 16 and Red, Green and Brown Liquid Icing Color packets plus pretzel sticks, chocolate candy roll and plastic drinking straws.

Slice crowns off cakes so they will fit together. Ice flat side of one cake and join two snowman halves. Push plastic drinking straws (cut to fit) diagonally through both cakes. Position cake on cake board, plate or serving tray and secure with thin layer of icing under cake. If necessary, slice bottom off cake so cake will stand without tipping.

- Tint $\frac{1}{4}$ cup icing brown (or use chocolate icing).
- Tint $\frac{1}{2}$ cup icing light brown (or use chocolate icing).
- Tint $\frac{3}{4}$ cup icing green.
- Tint $\frac{1}{2}$ cup icing red.
- Tint $\frac{1}{4}$ cup icing pink (add no more than a drop of red color).
- Reserve $\frac{1}{4}$ cups white icing.





To Decorate Stand-Up Snowman Cake

To make the Stand-Up Snowman Cake featured on the front of pan label you will need to bake 2 snowman cakes. Crowns must be sliced off cakes so cakes will fit together.

You will need 2 recipes of icing (4 cups). We suggest you tint all of your icings at one time, while cakes cool. You will need tips 3 and 16 and Red, Green and Brown Liquid Icing Color packets. Refrigerate tinted icings in covered containers until ready to use.

- Tint 1/2 cup icing red.
- Tint 3/4 cup icing brown (or use chocolate icing).
- Tint 1/2 cup icing green.
- Reserve 2 1/4 cups white icing.

BEFORE YOU BEGIN DECORATING

- Ice flat side of one cake and join two snowman halves. Push plastic straws (cut to fit) diagonally through both cakes. Position cake on cake board, plate or serving tray and secure with a thin layer of icing under cake. If necessary, ice bottom of cake so snowman will stand without tipping.

WITH BROWN ICING

- Use tip 3 and "To Outline" directions to outline features of Snowman's body, scarf and face.
- Use tip 16 and "To Make Stars" directions to cover Snowman's hat.

WITH WHITE ICING

- Use tip 16 and "To Make Stars" directions to cover Snowman's face and body and to make band around hat.
- Use tip 3 and "To Fill In" directions to fill in whites of eyes.

WITH RED ICING

- Use tip 16 and "To Make Zigzags" directions to cover alternating stripes of Snowman's scarf.

- Use tip 3 and "To Make Dots" directions to pipe berries onto hat.

WITH GREEN ICING

- Use tip 16 and "To Make Zigzags" directions to cover remaining stripes of Snowman's scarf.
- Use tip 16 and "To Make Leaves" directions to add leaves onto Snowman's hat.

WITH BROWN ICING

- Use tip 3 and "To Make Dots" directions to add "knots" to Snowman's scarf.
- Use tip 3 and "To Outline" directions to add string fringe to scarf.
- Use tip 3 and "To Outline and Fill In" directions to add buttons, nose and pupils to eyes.
- Use tip 3 and "To Write or Print" directions to add your greeting to your wintertime friend!

