

# PARTY PAN

Blast-off to party fun with the versatile Spaceship Pan! Personalize a spaceship cake for birthdays, bon voyage parties, any fun celebration. Turn a spaceship cake into an Anniversary or Holiday cake and much more!



Label No. 1821-2467

BAKE AND DECORATE A  
**spaceship  
Cake**

**3**  
*More Designs  
On Back Of Label*

Design shown uses tube 3 and 16  
Easy-to-follow baking & decorating  
instructions under this label.

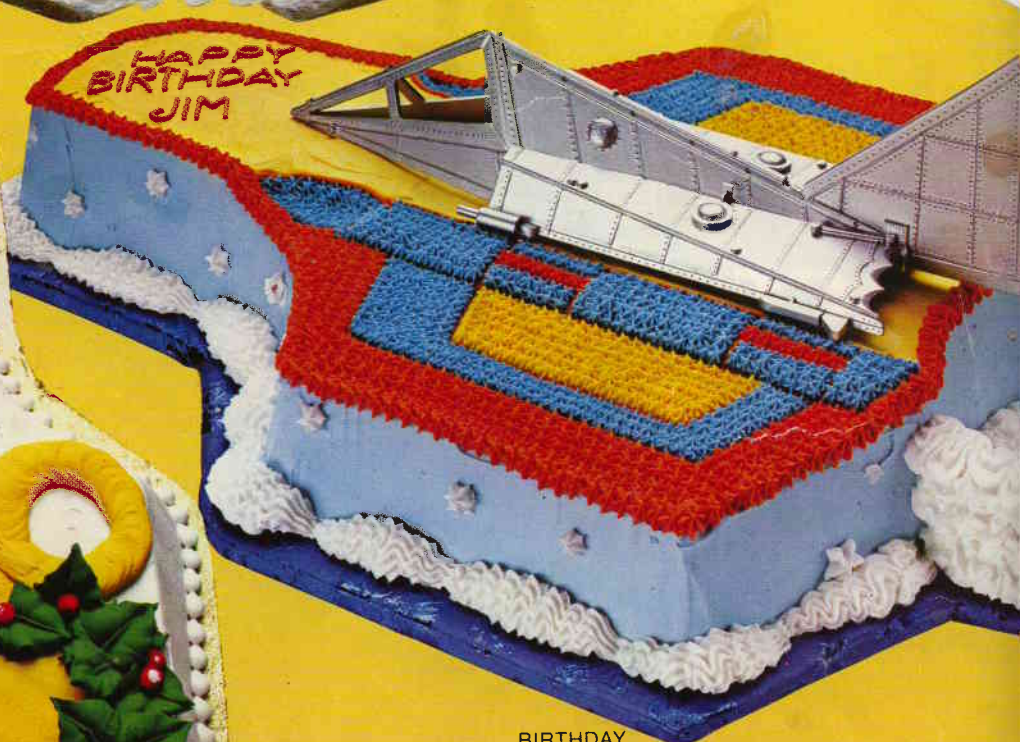
PAN TAKES A 2-LAYER CAKE MIX



Manufactured in Korea for  
Wilton Enterprises, Woodridge, IL 60517

Stock No. 2105-1928





BIRTHDAY

If your Wilton dealer does not have the Starship Topper, see your 1980 Wilton Yearbook of Cake Decorating for how to order.  
Stock No 2113-3437

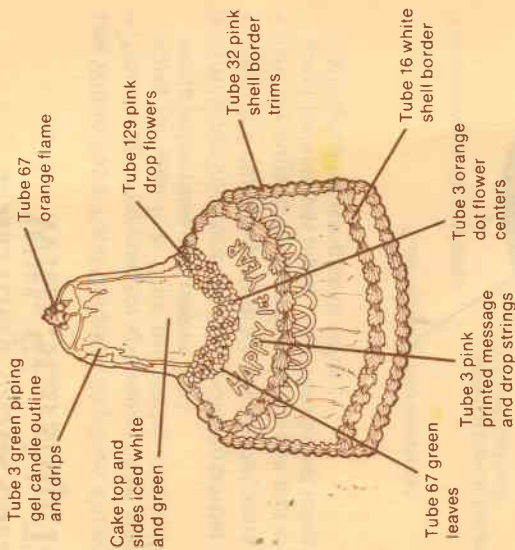
CHRISTMAS



## To Decorate Anniversary Cake

Use Wilton Paste Food Colors in Pink, Leaf Green and Orange. You will also need Wilton Piping Gel.

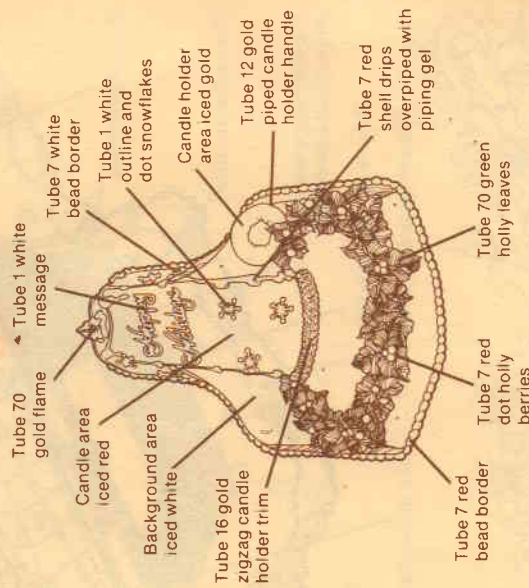
- Tint  $\frac{1}{4}$  cup icing green to ice candles and for leaves. (Reserve 2 Tablespoons icing to mix with 2 Tablespoons Piping Gel for candle outline and drips. Thin remaining icing with 1 Tablespoon milk or corn syrup to ice candle and for leaves.)
- Tint  $\frac{1}{4}$  cup icing pink for drop flowers, message, stringwork and cake border trims. (Thin 1 Tablespoon icing with 1-2 teaspoons corn syrup for message and stringwork.)
- Tint  $\frac{1}{4}$  cup icing orange for drop flower centers, candle flame.
- Reserve  $\frac{1}{4}$  cups white icing for cake area and border. (Reserve  $\frac{1}{2}$  cup icing for border. Thin remaining icing with 2 Tablespoons milk or corn syrup to ice cake.)



## To Decorate Christmas Candle Cake

Use Wilton Paste Food Colors in Golden Yellow, Leaf Green and Christmas Red. You will also need Wilton Piping Gel.

- Tint  $\frac{3}{4}$  cup icing gold for candle holder and flame. (Reserve  $\frac{1}{2}$  cup icing for candle holder trim, handle and flame. Thin remaining icing with 1 Tablespoon milk or corn syrup for icing candle holder.)
- Tint  $\frac{3}{4}$  cup green for holly leaves.
- Tint  $\frac{3}{4}$  cup red for candle, holly berries and border. (Reserve  $\frac{1}{4}$  cup icing for berries and border. Thin remaining icing with 1 Tablespoon milk or corn syrup for icing candle.)
- Reserve  $\frac{1}{4}$  cups white icing to ice cake, for message, snowflakes and border. (Thin icing with 2 Tablespoons corn milk or corn syrup.)
- Tint  $\frac{1}{4}$  cup Piping Gel red for candle drips.



# Wilton

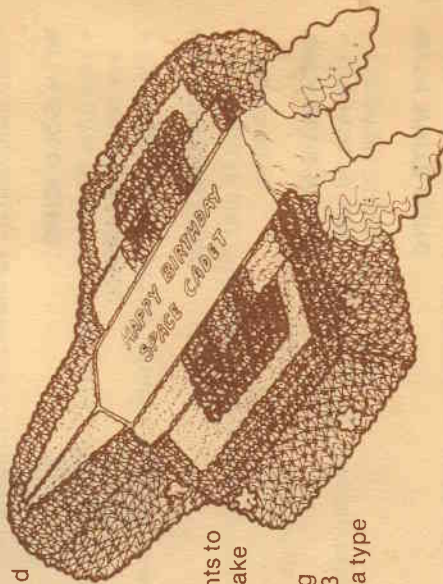
## Complete Instructions for Baking & Decorating

# Spaceship Cake



PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE TO DECORATE CAKES you will need:

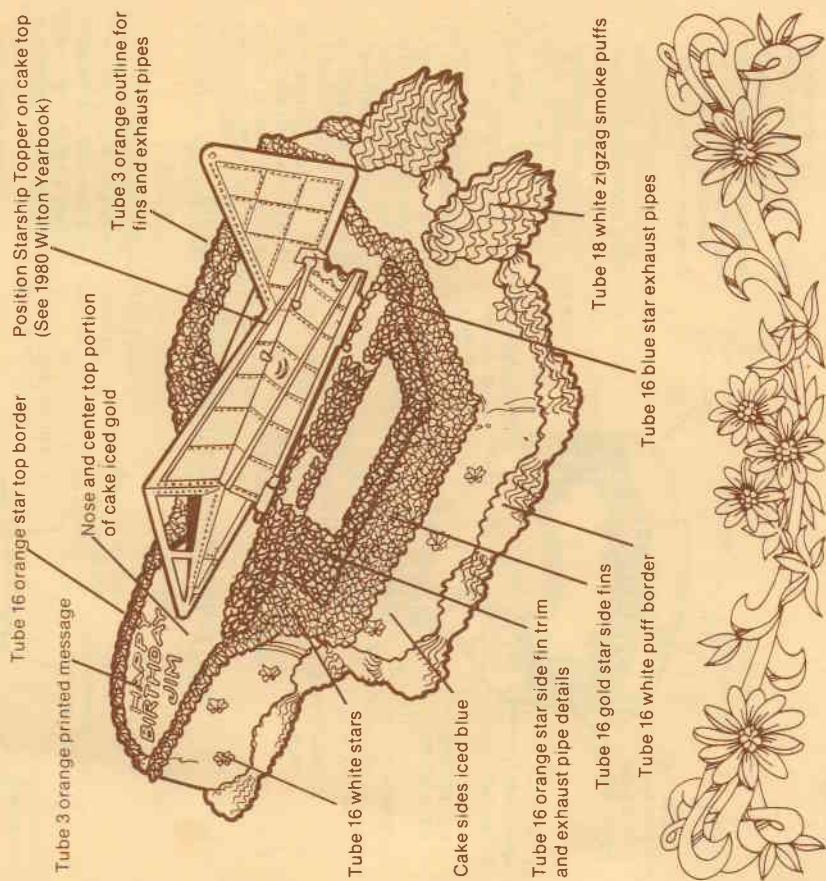
- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tubes 1, 3, 7, 12, 16, 18, 32, 67, 70 and 129
- Serving plate
- One cake mix or ingredients to make your favorite layer cake recipe
- $3\frac{1}{2}$  cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Piping Gel
- Wilton Paste Food Colors: Golden Yellow, Brown, Sky Blue, Leaf Green, Pink, Orange and Christmas Red



# To Decorate Birthday Spaceship Cake With Starship Topper

Use Wilton Paste Food Colors in Sky Blue, Orange and Golden Yellow.

- Tint 1/2 cup icing gold for spaceship nose, side and tail fins. (Reserve 1/4 cup icing for side fins. Thin remaining icing with 1 Tablespoon milk or corn syrup to ice nose and center top.)
- Tint 1/2 cup icing orange for spaceship border, side fin trim and message.
- Reserve 1 cup icing white for sky border, stars and smoke puffs.
- Tint 1 1/2 cups icing blue for cake sides and exhaust pipes. (Reserve 1/2 cup icing for exhaust pipes. Thin remaining icing with 2 Tablespoons milk or corn syrup for icing cake sides.)





## Decorating Your Birthday Spaceship Cake

Use Wilton Paste Food Colors in Sky Blue, Golden Yellow, Orange and Brown. We suggest you color all icings at one time, while the cake cools. You will also need birthday candles.

- Tint ½ cup icing orange for message area, detail outlines and exhaust pipe trims. (Thin with 1 Tablespoon milk or corn syrup.)
- Tint ⅓ cup icing brown for fins and exhaust pipe trims.
- Tint ½ cup icing gold for nose, fins, exhaust pipe sections and message.
- Reserve ⅓ cup icing white for smoke and stars.
- Tint ¼ cups icing blue for sky.

### WITH ORANGE ICING

- Use spatula to ice message area smooth.
- Use tube 3 and "To Outline" directions to outline nose, side fins and exhaust pipes.
- Use tube 16 and "To Make Stars" to add exhaust pipe trims.

### WITH GOLD ICING

- Use tube 16 and "To Make Stars" directions to cover nose, side fin trim and exhaust pipe sections.
- Use tube 3 and "To Print" directions to print message.

### WITH BROWN ICING

- Use tube 16 and "To Make Stars" directions to cover side fins and exhaust pipe details.

### WITH BLUE ICING

- Use tube 16 and "To Make Stars" directions to cover cake sides and cake top edges to form sky.

### WITH WHITE ICING

- Use tube 18 and "To Make Stars" directions to add random stars to sky.
- Use tube 18 and "To Make Zigzag" directions to add smoke puffs. Insert birthday candles around nose of spaceship cake.

