

NEW!



Label No. 1821-7299A

Wilton PARTY PAN

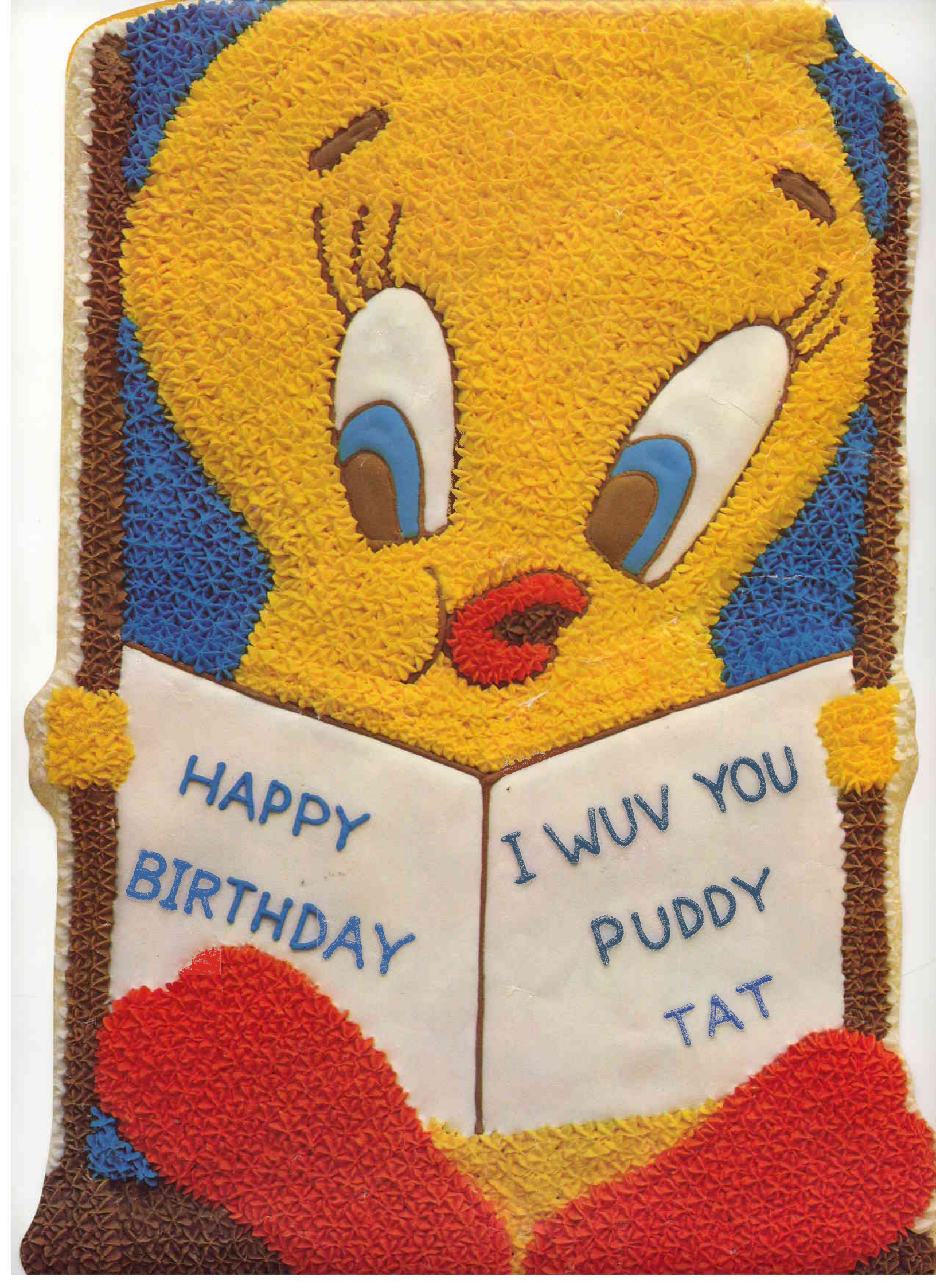
BAKE AND DECORATE A

Tweety™ Cake

PAN TAKES ONE 2-LAYER CAKE MIX

Two different ways to decorate your Tweety cake!
See reverse side of label for another full-color illustration.

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



HAPPY
BIRTHDAY

I WUV YOU
PUDDY
TAT

Another Great Way To Decorate TWEETY™

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

- Tint $\frac{3}{4}$ cup yellow for face, hands and body.
- Tint $\frac{1}{2}$ cup orange for beak and feet.
- Tint $\frac{1}{2}$ cup blue for eyes, background and message.
- Tint $\frac{1}{2}$ cup brown for outlines of eyes, lashes, eyebrows, mouth, swing and book binding.
- Reserve $\frac{1}{4}$ cups white for cake sides, book and eyes.

Tube 16 yellow
star face,
hands, body

Tube 16 blue
star background

Cake sides and
book iced white

Tube 3 blue
printed message

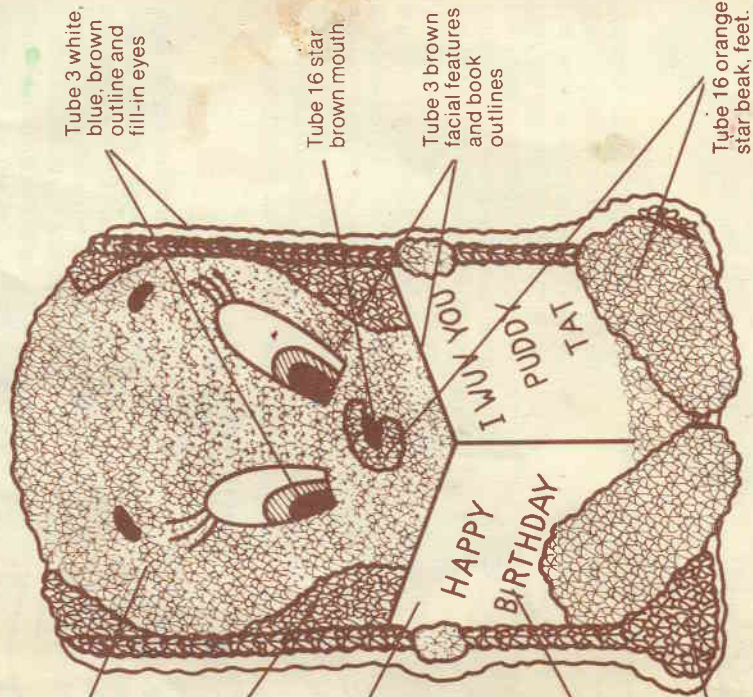
Tube 16 brown
star swing

Tube 3 white,
blue, brown
outline and
fill-in eyes

Tube 16 star
brown mouth

Tube 3 brown
facial features
and book
outlines

Tube 16 orange
star beak, feet.



Wilton™

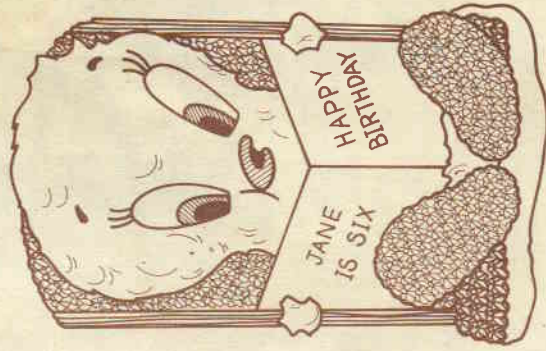
Complete Instructions For Baking & Decorating

Tweety™ Cake

PLEASE READ THROUGH
INSTRUCTIONS BEFORE YOU
DECORATE. TO DECORATE CAKE
YOU WILL NEED:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tubes 3 and 16
- Serving plate
- One 2-layer cake mix or ingredients for your favorite layer cake recipe
- $\frac{3}{2}$ cups buttercream icing (recipe in this booklet) or packages of (creamy vanilla type, 15.4 oz. box)
- Wilton Paste Food Colors: Orange, Sky Blue, Brown and Lemon Yellow

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Decorating Your TWEETY™ CAKE

To make the TWEETY cake in the colors shown, you will need Wilton Paste Food Colors in Lemon Yellow, Orange, Brown and Sky Blue. We suggest you color all icings at one time, while the cake cools. Refrigerate colored icings in covered containers until ready to use.

- Tint $\frac{1}{2}$ cup icing brown for outlines of eyes, lashes, eyebrows, mouth and swing.
- Tint 1 cup icing yellow for face, hands and body.
- Tint $\frac{1}{2}$ cup icing blue for background and eyes.
- Tint $\frac{1}{2}$ cup icing orange for feet and beak.
- Reserve 1 cup icing white for cake sides, book and eyes.

WITH WHITE ICING

- Use spatula to ice cake sides and book smooth.

WITH BROWN ICING

- Use tube 3 and "To Outline" directions to outline eyes, lashes, eyebrows, mouth and book binding; fill in eyes.
- Use tube 3 and "To Outline and Fill-In" directions to fill in mouth.
- Use tube 16 and "To Outline" directions to outline swing rope.
- Use tube 16 and "To Make Stars" directions to cover swing.

WITH WHITE ICING

- Use tube 3 and "To Outline and Fill-In" directions to fill in eyes.

WITH BLUE ICING

- Use tube 3 and "To Outline and Fill-In" directions to fill in eyes.
- Use tube 3 and "To Print" directions to print message.
- Use tube 16 and "To Make Stars" directions to cover background.

WITH ORANGE ICING

- Use tube 3 and "To Outline and Fill-In" directions to fill in beak.

WITH YELLOW ICING

- Use tube 16 to cover face, hands and body with a swirling motion, gently pulling tube through icing to create fluffy effect. Fluff again with spatula.

WITH ORANGE ICING

- Use tube 16 and "To Make Stars" directions to cover feet.

