



4 More Ways  
to Decorate  
on Back of Label



Stock No. 2105-2203



Delight the bride-to-be!

- Design shown uses tips 2, 4, 12, 18, 67, 104 and Wilton Paste Icing Colors in Pink, Leaf Green and Golden Yellow.
- Make an umbrella cake for a beaming mother-to-be or bride. It's the perfect way to shower her with best wishes.
- Easy-to-follow baking and decorating instructions under label.
- Great for birthdays, anniversaries, too!
- Pan takes a 2-layer cake mix. Design shown uses tips 2, 3, 18 and Wilton Paste Icing Colors in Pink, Lemon Yellow and Sky Blue.

Manufactured in Korea for:  
Wilton Enterprises, Inc.  
Woodridge, IL 60517

# Wilton® Shower Umbrella



Orange, Pinks, Leaf Green



WEDDING BELL  
 Design shown uses tips 2, 4, 12, 16, 18, 129, 352 and Wilton Paste  
 and Colors in Brown, Golden  
 Blue



BABY'S FIRST TOY  
 Design shown uses tips 4, 12, 16  
 and Wilton Paste Icing Colors in  
 Golden Yellow, Brown, Pink and  
 Sky Blue



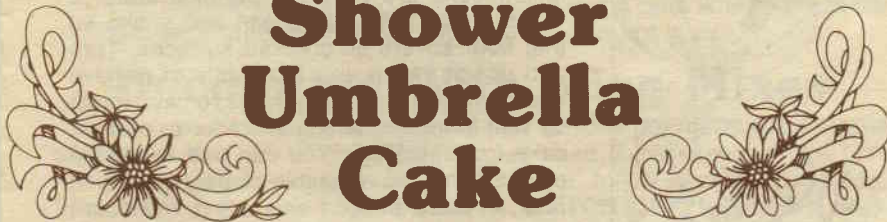
CUPCAKE  
 Design shown uses tips 4, 12, 18  
 and Wilton Paste Icing Colors in  
 Orange and Water



*Wilton*<sup>®</sup>

**Complete Instructions  
for Baking & Decorating**

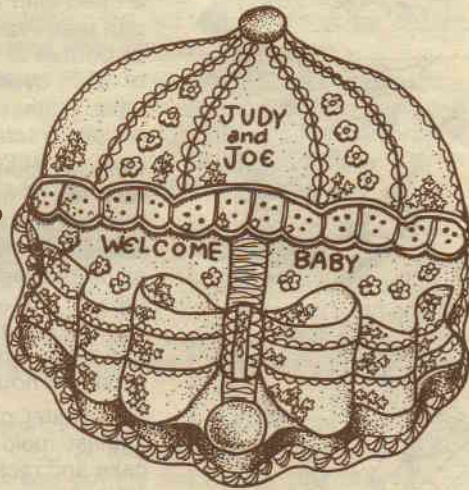
**Shower  
Umbrella  
Cake**



PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

To bake and decorate this cake you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tips 2, 3 and 18 (Alternate designs also use 4, 12, 16, 67, 104, 129 and 352.)
- 2-layer cake mix or ingredients to make your favorite layer cake recipe
- 4 cups buttercream icing (recipe in this booklet) or 2 packages of Wilton Creamy Icing Mix
- Wilton Paste Icing Colors in Pink, Sky Blue and Lemon Yellow. (Alternate designs also use Brown, Orange, Leaf Green, Golden Yellow, and Watermelon Red.)



Stock No. 1808-2293

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## To Decorate Baby's First Toy Cake

You will need tips 4, 12, and 16 and Wilton Paste Icing Colors in Golden Yellow, Brown, Pink and Sky Blue.

- Tint 2¼ cups icing pale yellow. (Thin with 2½ Tbsps. milk or 4½ Tbsps. light corn syrup.)
- Tint ½ cup icing golden yellow.
- Tint ¼ cup icing brown.
- Tint ½ cup icing pink.
- Tint ¼ cup icing blue.
- Reserve ¼ cup white icing.

Ice cake top and side smooth with thinned pale yellow icing.

Tip 4 white scalloped strings

Use toothpick to mark rattle, bow and pins on cake top.

Tip 12 blue dots (Flatten and shape with finger dipped in cornstarch.)

Tip 12 pink dots (Flatten and shape with finger dipped in cornstarch.)

Tip 4 brown outlines

Tip 4 blue zigzags

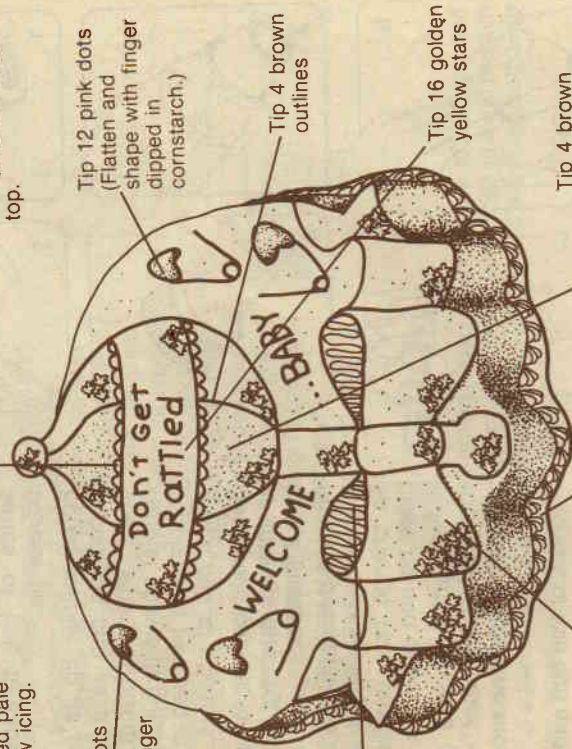
Tip 16 golden yellow stars

Tip 4 brown printed message

Tip 16 white shells

Tip 16 blue stars

Tip 16 pink stars



## To Decorate Super Cupcake Cake

You will need tips 4, 12, and 18 and Wilton Paste Icing Colors in Brown, Golden Yellow, and Watermelon Red.

- Tint 1½ cups icing brown (or use chocolate icing).
- Tint 1¾ cups icing yellow.
- Reserve ½ cup white icing.
- Tint ¼ cup icing red.

Tip 12 red dot

Swirl brown icing on upper part of cake top and sides; resemble.

Use toothpick to mark cupcake paper and bow on cake top.

Tip 4 white message

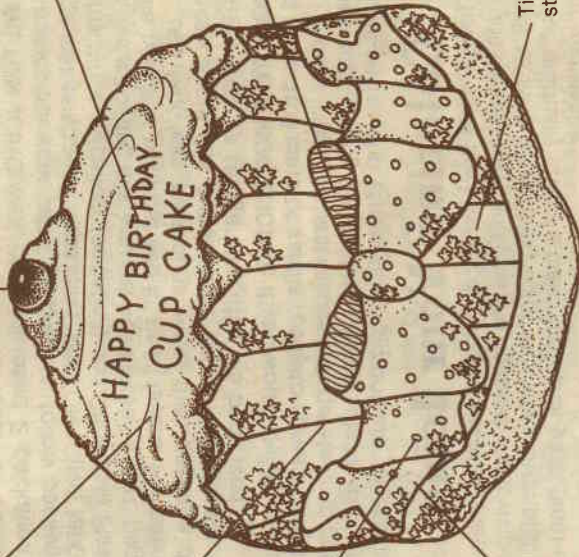
Tip 4 brown outlines

Tip 4 red dots

Tip 4 brown zigzags

Tip 18 yellow stars

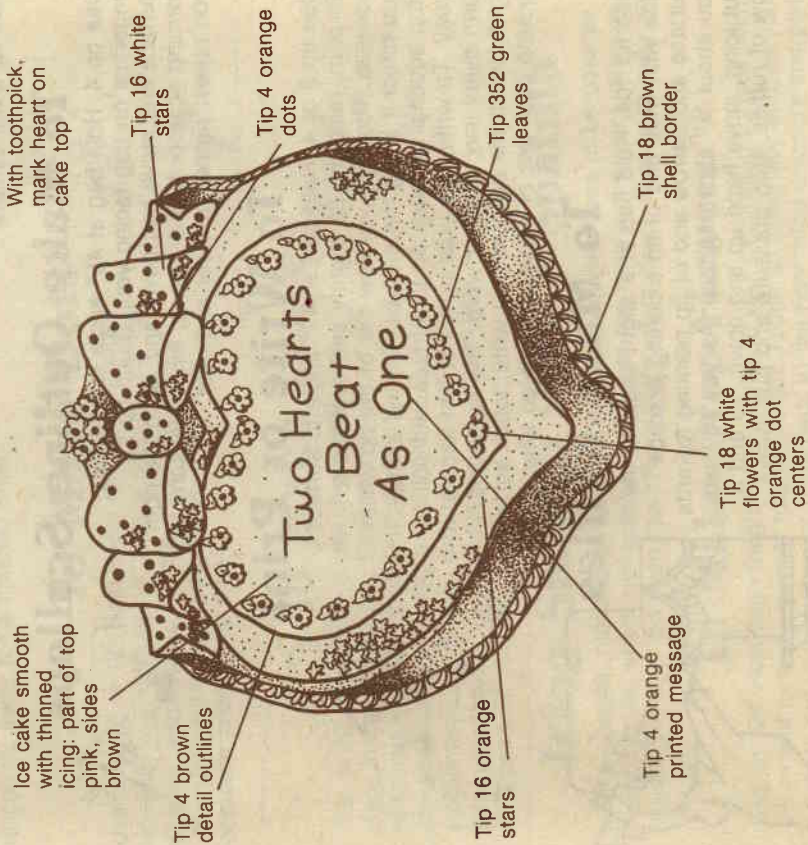
Tip 18 white stars



## To Decorate Heart 'O Mine Cake

You will need tips 4, 16, 18, 352 and Wilton Paste Icing Colors in Orange, Pink, Brown and Leaf Green.

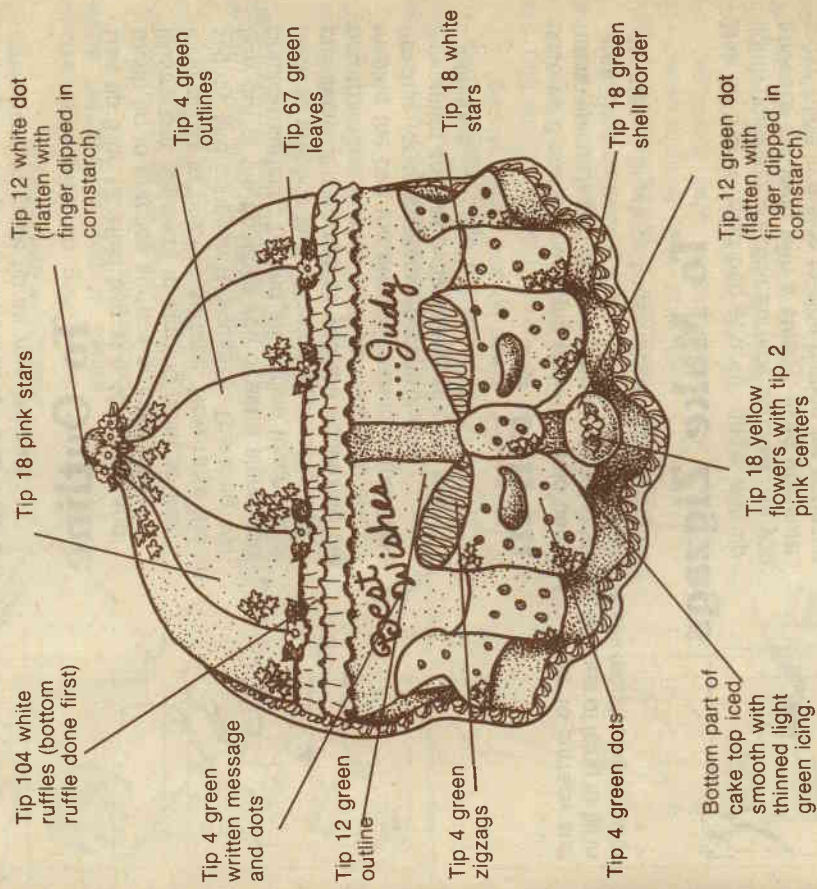
- Tint 1/2 cup icing orange.
- Tint 1/4 cup icing green.
- Tint 3/4 cup icing pink. (Thin with 1 tsp. milk or 2 tsps. light corn syrup).
- Tint 2 cups icing brown. (Thin 1 1/4 cups with 1 Tbsp. milk or 2 Tbsps. light corn syrup).
- Reserve 1/2 cup white icing.



## To Decorate Wedding Shower Umbrella Cake

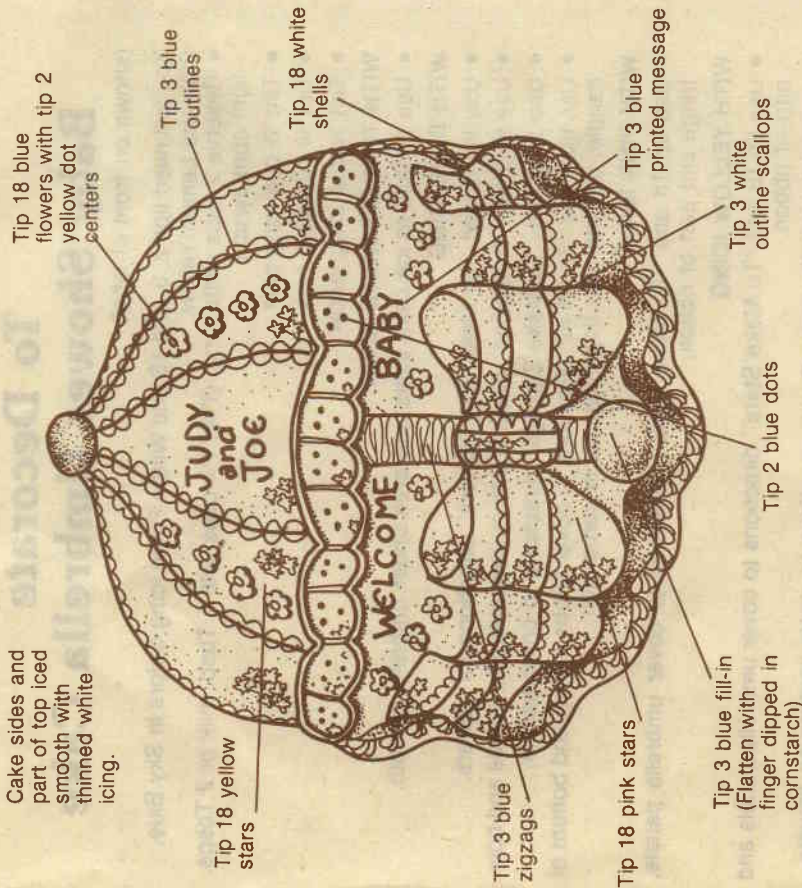
You will need tips 2, 4, 12, 18, 67 and 104 and Wilton Paste Icing Colors in Pink, Leaf Green and Golden Yellow.

- Tint 1/2 cup icing green.
- Tint 2 cups icing light green. (Thin 1 1/4 cups with 1 Tbsp. milk or 2 Tbsps. light corn syrup.)
- Tint 3/4 cup icing pink.
- Tint 1/4 cup icing yellow.
- Reserve 1/2 cup white icing.





Cake sides and part of top iced smooth with thinned white icing.



Tip 18 blue flowers with tip 2 yellow dot centers

Tip 3 blue outlines

Tip 18 yellow stars

Tip 18 white shells

Tip 3 blue zigzags

Tip 18 pink stars

Tip 3 blue printed message

Tip 3 blue fill-in (Flatten with finger dipped in cornstarch)

Tip 3 white outline scallops

Tip 2 blue dots

NOTE! For purchasers of Wilton Cake Decorating Sets: You may substitute tip 3 for tip 2 and tip 21 for tip 18. Substitute 1 drop of red color for pink.



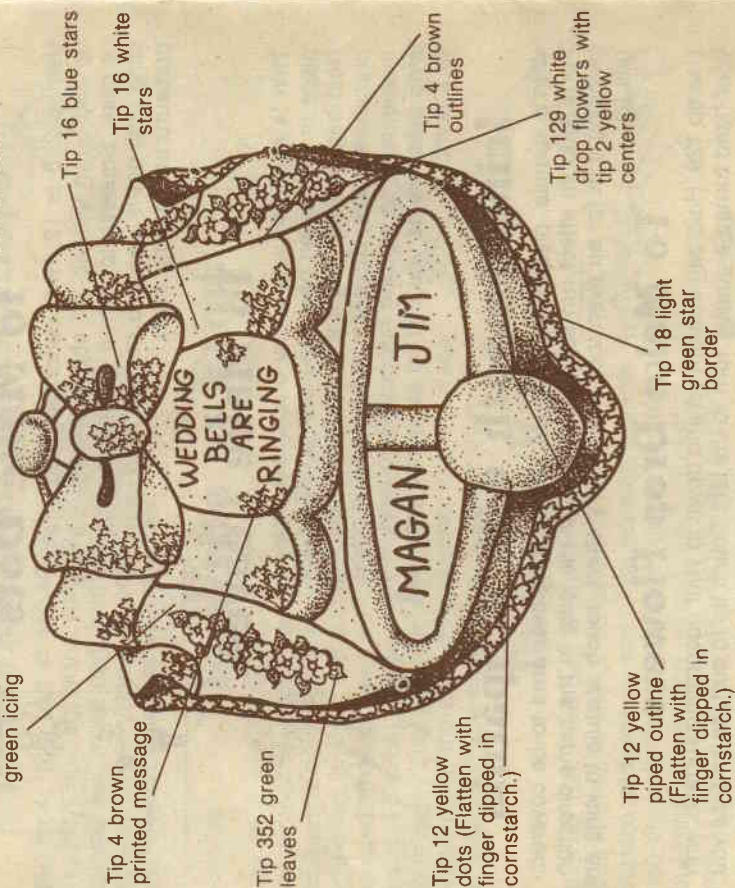
## To Decorate Wedding Bell Cake

You will need tips 2, 4, 12, 16, 18, 129, 352 and Wilton Paste Icing Colors in Brown, Golden Yellow, Leaf Green and Sky Blue.

- Tint  $\frac{1}{4}$  cup icing brown.
- Tint 2 cups icing light green. (Thin  $1\frac{1}{4}$  cups with 1 Tbsp. milk or 2 Tbsps. light corn syrup).
- Tint  $\frac{1}{4}$  cup icing green.
- Reserve  $\frac{1}{2}$  cup white icing.
- Tint  $\frac{1}{2}$  cup icing yellow.
- Tint  $\frac{1}{2}$  cup icing blue.

Ice cake sides & top smooth with thinned light green icing

Use toothpick to mark bell and bow on cake top



Tip 4 brown printed message

Tip 16 blue stars

Tip 16 white stars

Tip 352 green leaves

Tip 12 yellow dots (Flatten with finger dipped in cornstarch.)

Tip 4 brown outlines

Tip 129 white drop flowers with tip 2 yellow centers

Tip 18 light green star border

Tip 12 yellow piped outline (Flatten with finger dipped in cornstarch.)

Hint: Make all your flowers on sheets of waxed paper attached to the back of a sheet cake pan with icing. Dot all the flower centers with tip 2 and set flowers and waxed paper in freezer to harden for at least 2 hours. Later, dot the cake with icing, lift flowers off paper with spatula and slip onto dots of icing.

## To Decorate Baby Shower Umbrella Cake

(shown on front of label)

You will need tips 2, 3, and 18 and Wilton Paste Icing Colors in Sky Blue, Pink and Lemon Yellow.

- Reserve 2 cups white icing. (Thin  $1\frac{1}{4}$  cups with 1 Tbsp. milk or 2 Tbsps. light corn syrup.)
- Tint  $\frac{1}{2}$  cup icing blue.
- Tint  $\frac{3}{4}$  cup icing pink.
- Tint  $\frac{1}{2}$  cup icing yellow.

### WITH THINNED WHITE ICING

- Use spatula to ice cake sides and area under umbrella smooth.

### WITH BLUE ICING

- Use tip 18 and "To Make Star Flowers" directions for flowers.
- Use tip 3 and "To Outline" directions to outline umbrella, handle and bow.
- Use tip 3 and "To Make Zigzags" directions to cover handle.
- Use tip 3 and "To Fill-in" directions to cover knobs on top and bottom of handle. Smooth with finger dipped in cornstarch.

### WITH PINK ICING

- Use tip 18 and "To Make Stars" directions to cover umbrella panels, fringe and part of ribbon.

### WITH YELLOW ICING

- Use tip 18 and "To Make Stars" directions to cover umbrella panels and part of ribbon.
- Use tip 2 and "To Make Dots" directions to make centers on flowers.

### WITH BLUE ICING

- Use tip 2 and "To Make Dots" directions to make polka dots on fringe.
- Use tip 3 and "To Print" directions to print message.

### WITH WHITE ICING

- Use tip 3 and "To Outline" directions to make scallops on umbrella and bow.
- Use tip 18 and "To Make Shells" directions for cake base border.