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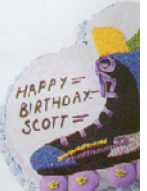
Western Boot



Hot Stomper



Adobe Kicker



In-Line Sk

Pan takes one 2-layer cake mix. Suggested tips, and instructions included.



Western Boot



Hot Stomper



Adobe Kicker



In-Line Skater

Pan takes one 2-layer cake mix. Suggested tips, colors and instructions included.

To Decorate Western Boot Cake

You will need Wilton Icing Colors in Brown, Terra Cotta, Golden Yellow, Kelly Green and Teal; tips 3, 16. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

- Make 4 1/2 cups buttercream icing:
- Tint 1 cup brown.
- Tint 1/2 cup lt. brown.
- Tint 1/2 cup dark brown (thin 1/4 cups with 1/2 teaspoon light corn syrup).
- Tint 1/4 cup terra cotta
- Tint 1 cup yellow (thin 1/2 cup with 1/2 teaspoon light corn syrup).
- Tint 1 1/4 cups green (combine Kelly Green and Teal to produce Western green shade shown).

WITH THINNED YELLOW ICING

- Using a spatula, ice background and sides of cake smooth.

WITH THINNED DARK BROWN ICING

- Ice top and sole of boot smooth.

WITH DARK BROWN ICING

- Use tip 3 and "To Make Outlines" directions to outline boot and detailing.

- Using heavy pressure, tip 3 and "To Make Stripes" directions, pipe top edge of sole and stacked heel.

WITH BROWN ICING

- Use tip 16 and "To Make Stars" directions to cover boot.

WITH GREEN ICING

- Use tip 3 and "To Outline and Pipe-In" directions to outline and pipe-in land and outline cactus.

- Use tip 16 and "To Make Stars" directions to cover cactus.

WITH LT. BROWN ICING

- Use tip 16 and "To Make Stars" directions to cover boot.
- Use tip 3 and "To Outline and Pipe-In" directions to add background hills.

WITH TERRA COTTA ICING

- Use tip 16 and "To Make Stars" directions to cover boot.

WITH YELLOW ICING

- Use tip 16 and "To Make Shells" directions to add bottom shell border.

WITH GREEN ICING

- Use tip 16 and "To Make Shells" directions to add bottom shell border.

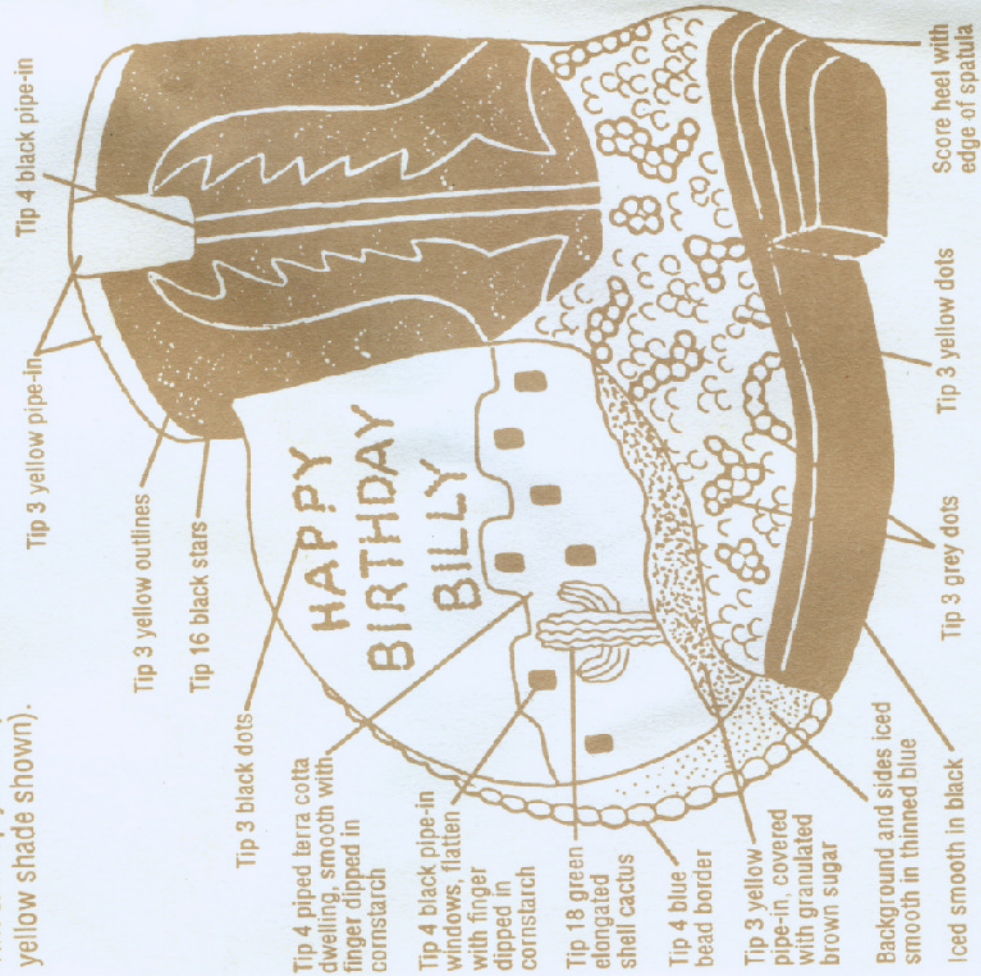


To Decorate Adobe Kicker

You will need Wilton Icing Colors in Royal Blue, Kelly Green, Black, Terra Cotta, Ivory and Golden Yellow; tips 3, 4, 16, 18; granulated brown sugar.

Make 3 1/2 cups buttercream icing:

- Tint 1/2 cup blue (thin with 1/2 teaspoon light corn syrup).
- Tint 1/4 cup green.
- Tint 1 1/2 cups black (thin 1/4 cup with 1/2 teaspoon light corn syrup).
- Tint 1/4 cup grey.
- Tint 1/4 cup terra cotta.
- Tint 3/4 cup yellow (combine Ivory and Golden Yellow to produce yellow shade shown).



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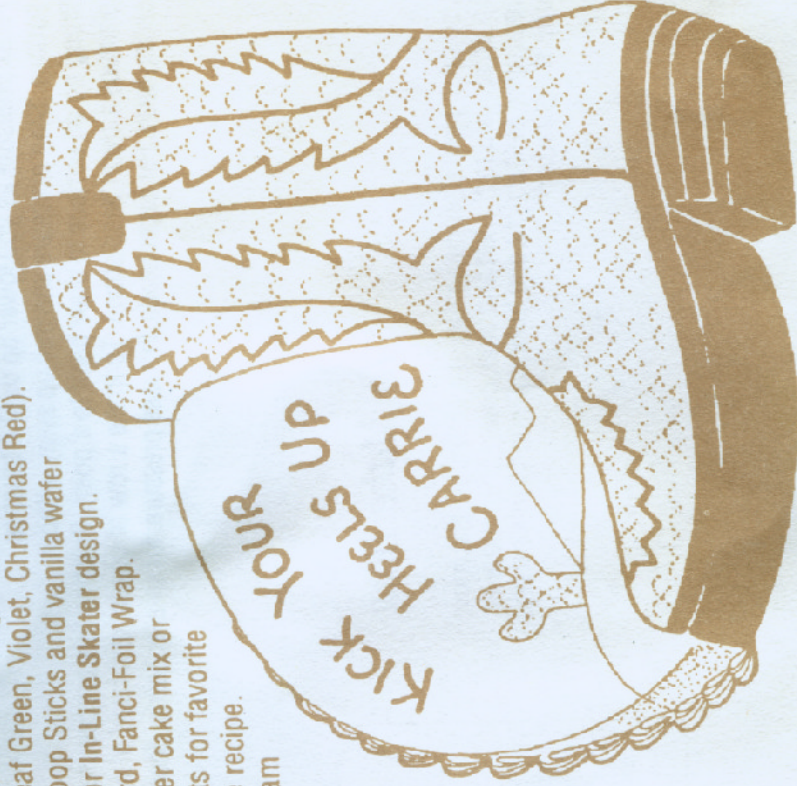
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Instructions for Baking & Decorating Western Boot Cakes

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU BEGIN.
IN ADDITION, to decorate cakes you will need:

- Wilton Decorating Bags and Couplers or parchment paper triangles.
- Tips 3, 16 (alternate designs also use 2, 2A, 4, 5, 18, 21, 47).
- Wilton Icing Colors in Brown, Terra Cotta, Golden Yellow, Kelly Green and Teal (alternate designs also use Royal Blue, Black, Ivory, Lemon Yellow, Leaf Green, Violet, Christmas Red).
- 4 in. Lollipop Sticks and vanilla wafer cookies for In-Line Skater design.
- Cake Board, Fanci-Foil Wrap.
- One 2-layer cake mix or ingredients for favorite layer cake recipe.
- Buttercream Icing (recipe inside).

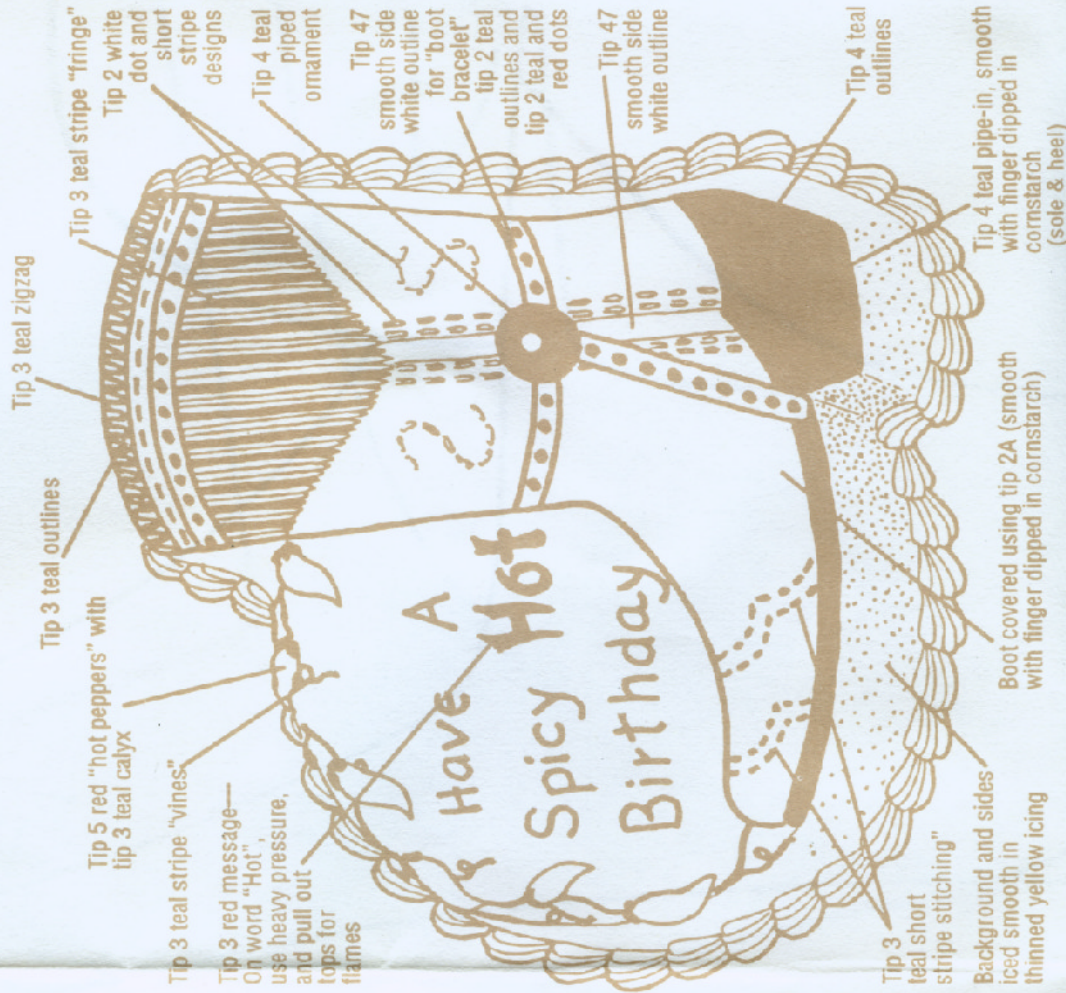


To Decorate Hot Stomper

You will need Wilton Icing Colors in Lemon Yellow, Teal and Christmas Red; tips 2A, 3, 4, 5, 21, 47.

Make 4 cups buttercream icing:

- Tint 1 cup yellow (thin 1/2 cup with 1/4 teaspoon light corn syrup).
- Tint 1 1/4 cup teal.
- Tint 1/4 cup red.
- Reserve 1 1/2 cups white (thin with 1 teaspoon light corn syrup).



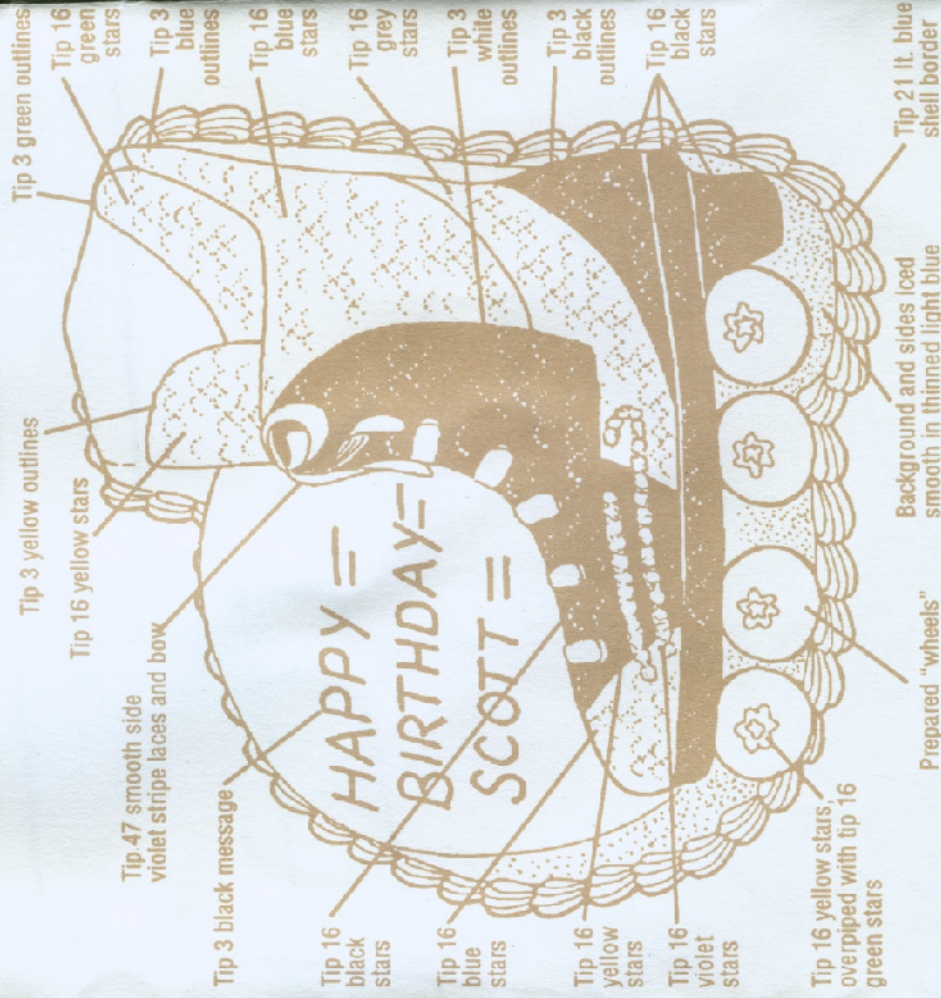
To Decorate In-Line Skater

You will need Wilton Icing Colors in Violet, Black, Lemon Yellow, Royal Blue, Leaf Green; tips 3, 16, 21, 47; 4 in. Lollipop Sticks; vanilla wafer cookies. See pattern on other side.

Make 3 1/2 cups buttercream icing:

- Tint 3/4 cup violet (thin 1/2 cup to pouring consistency to cover cookies). See pattern on other side.
- Tint 1/2 cup black.
- Tint 1/4 cup grey.
- Tint 1/4 cup yellow.
- Tint 1/2 cup blue.
- Tint 1 cup lt. blue (thin 1/2 cup with 1/4 teaspoon light corn syrup).
- Tint 1/4 cup green.

For "wheels": Place vanilla cookie wafers on rack over cookie sheet. Pour thinned violet icing over cookies to cover; let dry completely. Position on decorated cake, using lollipop sticks pushed into cake sides to hold cookies in position.



For more decorating ideas and quality products, see the current Wilton Yearbook of Cake Decorating.

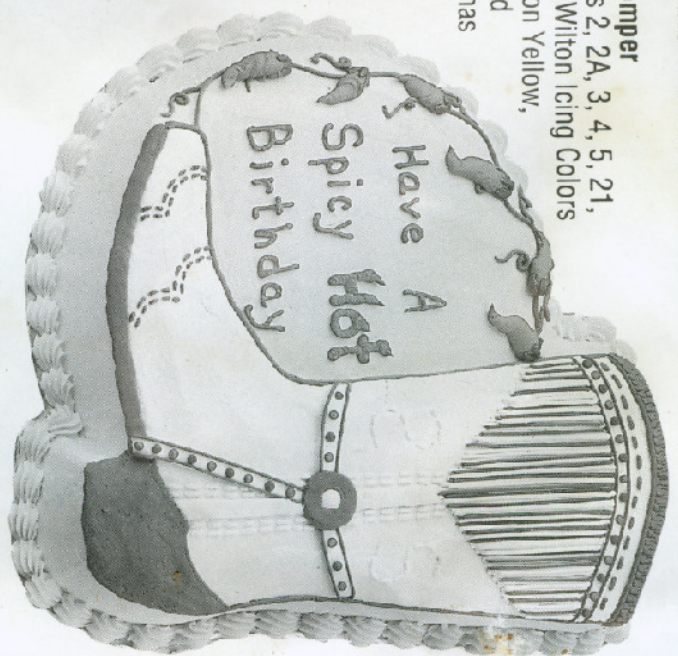
Western Boot (Feature)

Use tips 3, 16 and Wilton Icing Colors in Brown, Terra Cotta, Golden Yellow, Kelly Green and Teal.



Hot Stomper

Use tips 2, 2A, 3, 4, 5, 21, 47 and Wilton Icing Colors in Lemon Yellow, Teal and Christmas Red.



Adobe Kicker

Use tips 4, 16, 18 and Wilton Icing Colors in Royal Blue, Kelly Green, Black, Terra Cotta, Ivory and Golden Yellow.



In-Line Skater

Use tips 3, 16, 21, 47 and Wilton Icing Colors in Violet, Black, Lemon Yellow, Royal Blue and Leaf Green.



Made in Indonesia

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