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Woodridge, IL 60517

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Stock No. 2105-1990



- Adorable for birthdays, baby showers, Mother's Day and more.
- Easy-to-follow baking and decorating instructions on back of label.
- Pan takes a 2-layer cake mix or ingredients to make your favorite layer cake recipe.

- To decorate you'll need Wilton decorating bags and coupler or parchment triangles; tips 3, 16, 104 and Wilton Paste Icing Colors in Pink, Brown and Sky Blue.



# PREEMIE!<sup>TM</sup> Cake

## Baking & Decorating Instructions

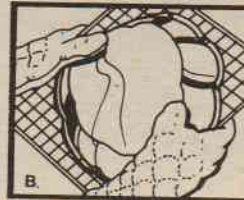
### To Bake Cake:

Preheat oven to 350° or temp. per directions. Your cake will unmold easily, without sticking, if you grease the inside of the pan completely using a pastry brush and solid vegetable shortening or use a vegetable oil pan spray (see pic A). (Don't use butter, margarine or liquid vegetable oil). Spread shortening so that all indentations are covered.



Sprinkle about 2 Tbsps. flour inside and shake so that flour covers all greased areas. Turn upside down and tap lightly to remove excess flour.

Prepare 2-layer cake according to package or recipe directions; pour into pan. Bake on middle rack of 350° oven for 30 to 40 mins. or until cake tests done. Remove cake from oven and cool on cake rack for 10 mins.



So cake sits level and to prevent cracking, while in pan, cut away the raised center portion with serrated knife. To unmold cake, place cooling rack against cake and turn both rack and pan over (see pic B). Remove pan. Cool at least 1 hr. Brush off loose crumbs.

### Buttercream Icing Recipe

The thick creamy texture of this flavorful icing makes it ideal for decorating. It can be refrigerated in an airtight container for up to 2 weeks. Rewhip before using. Makes 2 cups. Make two recipes for this cake. Can be doubled, if using a heavy-duty mixer.

1/2 cup solid vegetable shortening	3 cups sifted confectioners sugar
1/2 cup butter or margarine	(There are 4 cups in a pound)
1/4 teaspoon vanilla	1 Tablespoon plus 1 teaspoon milk

**IN A LARGE MIXING BOWL:** Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all the sugar has been mixed in, icing will appear dry. Add milk and beat at high speed until light and fluffy. Keep icing covered with a damp cloth until you're ready to decorate. For best results, keep icing bowl in refrigerator when not in use.

### Decorating With Icing Mixes:

You'll need 2 pkgs. of WILTON ICING MIX to decorate your cake. Prepare, following pkg. directions. Each pkg. makes about 2 cups. Our Icing Mixes are available in Creamy White (excellent for tinting) and Chocolate Flavored.

### Decorating With Canned Icing:

You'll need three 16.5 oz. cans of vanilla frosting. Each can yields about 1 1/2 cups. Hint: Refrigerate before using. If icing becomes too soft, place decorating bag in refrigerator until chilled and firm.

### Coloring Icing:

Wilton Paste Icing Colors are best for decorating because they are concentrated to give the deepest colors. To use, dip a toothpick into color, then swirl into icing. Mix well with a small spatula. Liquid Icing Colors mix instantly, but give a more pastel color. Add color by the drop.

## Decorating Techniques

### To Outline & Pipe-In

Use tip 3. Hold bag at 45° angle. Touch tip to cake. Raise tip slightly and as you squeeze, guide tip along surface. To end outline, stop squeezing, touch tip to cake and pull away. To Pipe-In: Use tip 3. Squeeze out rows of lines to fill area. Pat icing down with finger tip dipped in cornstarch or smooth with dampened art brush.



### To Make Dots

Use tip 3. Hold bag straight up and down, 1/4" above cake. Squeeze to form dot, keeping tip in icing until dot is size you want. Flatten with finger tip dipped in cornstarch.



Top View

### To Make Stars

Use tip 16. Hold bag straight up and down above cake. Squeeze until a star is formed. Stop pressure and pull tip away.



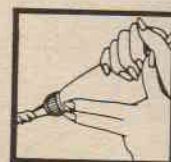
YES

NO



### To Make Ruffles

Use tip 104. Hold bag at a slight angle to the side with wide end of tip touching cake and narrow end of tip pointing towards you about 1/4" above cake. As you squeeze out icing, move hand up and down. To end a row of ruffles, stop pressure and pull away. Bonnet ruffle will stand-up slightly by piping a row, followed by another row of ruffles.



sides and bottom of bowl often. When all the sugar has been mixed in, icing will appear dry. Add milk and beat at high speed until light and fluffy. Keep icing covered with a damp cloth until you're ready to decorate. For best results, keep icing bowl in refrigerator when not in use.

### Decorating With Icing Mixes:

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### Decorating With Canned Icing:

You'll need three 16.5 oz. cans of vanilla frosting. Each can yields about 1½ cups. Hint: Refrigerate before using. If icing becomes too soft, place decorating bag in refrigerator until chilled and firm.

### Coloring Icing:

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## Decorating Techniques

### To Outline & Pipe-In

Use tip 3. Hold bag at 45° angle. Touch tip to cake. Raise tip slightly and as you squeeze, guide tip along surface. To end outline, stop squeezing, touch tip to cake and pull away. To Pipe-In: Use tip 3. Squeeze out rows of lines to fill area. Pat icing down with finger tip dipped in cornstarch or smooth with dampened art brush.



### To Make Dots

Use tip 3. Hold bag straight up and down, ¼" above cake. Squeeze to form dot, keeping tip in icing until dot is size you want. Flatten with finger tip dipped in cornstarch.



### To Make Stars

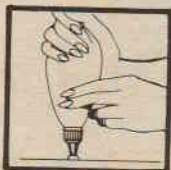
Use tip 16. Hold bag straight up and down above cake. Squeeze until a star is formed. Stop pressure and pull tip away.



YES

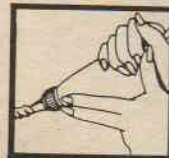


NO



### To Make Ruffles

Use tip 104. Hold bag at a slight angle to the side with wide end of tip touching cake and narrow end of tip pointing towards you about ¼" above cake. As you squeeze out icing, move hand up and down. To end a row of ruffles, stop pressure and pull away. Bonnet ruffle will stand-up slightly by piping a row, followed by another row of ruffles.



### To Decorate You'll Need:

- Wilton decorating bags & coupler or parchment triangles (instructions included with all bags).
- Tips 3, 16, 104.
- Wilton Paste Icing Colors in Pink, Sky Blue and Brown.
- Tint ¼ cup icing brown.
- Tint ½ cup icing blue.
- Tint 1 cup icing pink.
- Tint 1 cup icing flesh (to light pink icing, add a small amount of brown until desired color is reached).
- Reserve 1 cup white icing.

Decorating Note: Do all tip 3 brown outlines first. Add tip 104 blue ruffles after piping all stars.

- Tip 3 white pipe-in whites of eyes; blue and brown dots eyeballs
- Tip 16 flesh stars face, hands, tummy, legs

- Tip 16 white stars bow, bonnet, bow



- Tip 3 brown detail outlines (outline again for greater definition, or use tip 4)

- Tip 104 blue ruffles on bonnet and outfit

- Tip 16 pink stars outfit, socks