Instructions for Baking & Decorating
Step-by-Step Bunny Pan

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU BEGIN.

IN ADDITION, to decorate you will need:

• One 2-layer cake mix or ingredients to make favorite layer cake recipe
• Pink saltwater taffy
• Black string licorice
• Red jelly bean
• Green candy wafers
• Brown candy-coated chocolates
• White candy-coated gum squares
• Granulated sugar
• Buttercream icing (recipe included)

To mold pasta and rice salads, line with plastic wrap, press salad in firmly; unmold

To bake bread or mold gelatin, follow recipe or package directions

We recommend hand washing pan in hot, soapy water.

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To Decorate Step-By-Step Bunny

Use pink salt water taffy, black string licorice, red jelly bean, green candy wafers, brown candy-coated chocolates, white candy-coated gum squares, granulated sugar. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 4 cups buttercream icing (thin with 3 tablespoons light corn syrup)

Decorate in Numerical Order:

1. Bake and cool cake.
2. Ice cake smooth with spatula.
3. Roll out pink salt water taffy on flat surface covered with granulated sugar.
4. Cut with scissors to make shapes for inside ears and position.
5. Position red jelly bean nose.
6. Position green candy wafers for eyes.
7. Attach brown candy-coated chocolates for pupils with icing.

This sunny bunny is just what you need to get springtime celebrations hopping!

He’s also perfect for molded gelatin and ice cream, salads, bread and more.
Baking Instructions
Preheat oven to 350°F or temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil). Spread the shortening so that all indentations are covered. Snip about 3 Tablespoons flour inside pan and shake so that flour covers all greased surfaces. Turn pan upside down and tap lightly to remove excess flour. If any shiny spots remain, touch up with more shortening and flour to prevent cake from sticking. (You can use vegetable oil pan spray or vegetable oil pan spray with flour, in place of solid shortening and flour, or use *Wilton Cake Release, for perfect, crumb-free cakes or Bake Easy Non-Stick Spray for easy release).

Make one 2-layer cake mix according to package or recipe directions. Pour the cake batter into pan, and if necessary, spread the batter around with a spatula to fill all areas of the pan evenly. Be careful not to touch sides or bottom of pan. Bake cake on middle rack of 350°F oven for 30-46 minutes or until cake tests done according to recipe directions. Remove cake from oven and cool on cake rack for 10 minutes. While the cake is still in the pan, carefully slice off the raised center portion of the cake. This allows the cake to sit at more level and helps prevent cracking. To remove cake from pan, place cooling rack against cake and turn both cake rack and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake.

To transfer cake to serving board, hold a cake board against cake and turn both cake and rack over. Lift off rack. Hold another board against bottom of cake and turn cake over. Be sure to hold cake, rack and board close together while turning to prevent cake from cracking.

Icing Smooth With A Spatula
With a spatula, place icing on cake. Spread icing over area to be covered. For a smooth effect, run spatula lightly over the sing in the same direction, blending it in for an even look. For a fluffy effect, swirl icing into peaks using the edge of the spatula.

Wilton Method Decorating Classes
Discover The Fun of Cake Decorating!

Decorating With Wilton Icings
Wilton Frosting Mix: You will need 2-3 packages of Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. Excellent for tinting any shade required. If you're using another type of icing mix, you will need three 15.4 oz. packages of the creamy vanilla type that will fill 8 1/2 in. or 9 in. layers. For each package of icing mix, use four less teaspoons water than package directs. Each package makes about 1 1/4 cups icing. Do not refrigerate icing before decorating. Cake may be refrigerated after it is cool *Wilton Ready-to-Use Decorator Icing: You will need approximately 2-3 cans of our delicious white icing. Each 16.5 oz. can holds about 2 cups. It's ideal for all of your decorating needs – icing, decorating and flower making.

Making Buttercream Icing
The thick, but creamy texture of this flavorful icing makes it ideal for decorating*. For best results, keep icing bowl in refrigerator when not in use. It can be refrigerated in an airtight container for up to 2 weeks. Rewhip before using. *YIELD: 3 CUPS.

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<th>1/4 cup solid vegetable shortening</th>
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<tr>
<td>1 cup butter or margarine</td>
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<tr>
<td>4 cups (1 lb.) sifted confectioner's sugar</td>
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<tr>
<td>2 Tablespoons milk</td>
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<tr>
<td>1 teaspoon Wilton Clear Vanilla Extract</td>
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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 sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy.

*To the forica cake, add a small amount of light corn syrup.

For more Decorating Techniques & Tips
Visit our website at www.wilton.com - Learn To Decorate - Basic Decorating Lessons

Find Classes Near You!
In U.S.A., Call 800-942-8881 Or visit our website at www.wilton.com
In Canada, call (416) 873-0705 Ext 250-0. E-mail: classesprogram@wilton.ca

Millions have learned how much fun cake decorating can be in Wilton Method Classes. Our students keep coming back for more, because each Wilton Class helps anyone get beautiful results – even those who have never decorated before!

The secret of success? Wilton Method Instructors. Their friendly, patient way of teaching makes learning a pleasure. Our instructors work with you, giving personal attention to help you perfect each technique. Wilton Method Instructors make learning fun.

Response from students has been so amazing that we’ve added new classes, featuring more ways to decorate great cakes and treats. Now you can be ready for any occasion, with the perfect, personalized dessert. Imagine the great things you can make – colorful cakes for kids’ birthdays featuring today’s hottest characters, beautiful floral basket cakes for Mom, charming gingerbread house centerpieces to make your holiday festive. We’ll show you how to do it all!

Wilton Method Classes 4 sessions per course
Course I - Cake Decorating
Stars, shells, roses and floral always give you the fundamentals to create so many cakes. Add messages and create fun, figure-piped shapes.

Course II - Flowers and More!
Build on the basics with beautiful blooms like daisies, pansies, violets and daffodils. Use these flowers and techniques like basketweave and color flow, to create a fabulous bouquet cake for a sweetheart, Mom, sister, or friend.

Course III - Fondant and Tiered Cakes
Ruffled borders, advanced flowers and stringwork expand your decorating horizons. Lessons in rolled fondant and tiered cake assembly culminate in an elegant cake suitable for a wedding, formal shower or fancy party.

Project Classes 1 or 2 sessions each
Focus on one fabulous decorating project. We have more to choose from than ever—Pre-baked Gingerbread Houses, Fondant Cakes, Star Character Cakes, Cookie Blossoms, Mini Cakes, Candy and more.

*Not all classes are offered at all store locations. Check with your local retailer for class offerings.