

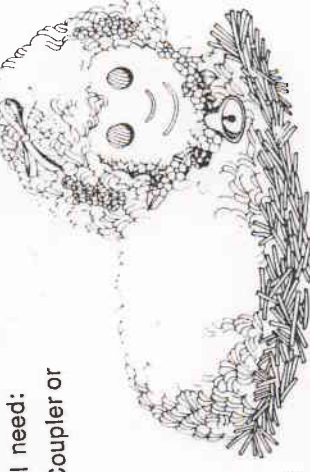


Wilton

Complete Instructions for Baking & Decorating

Little Lamb Cake

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE



BEFORE YOU BEGIN you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tubes #3, 16, 21 and 67
- Wilton Cake Board, or serving plate large enough to hold cake
- One cake mix or ingredients for your favorite scratch recipe
- 3½ cups buttercream icing (recipe in this booklet) or 3 packages of frosting mix (creamy vanilla type, 15.4 oz. box)
- Wilton Paste Food Colors: Lemon Yellow, Sky Blue, Pink and Leaf Green
- A small art brush



Decorating Your LITTLE LAMB CAKE

To make the lamb cake in the colors shown, you will need Wilton Paste Food Colors in Lemon Yellow, Sky Blue, Pink and Leaf Green. We suggest you color all the icings at one time, while the cake is cooling.

- Tint ¼ cup icing green for leaves.
- Tint ¼ cup icing blue for the eyes and flowers.
- Tint ½ cup icing pink for the flowers, ears, nose and mouth.
- Tint ½ cup icing yellow for the flowers and flower centers.
- Reserve 2 cups white icing for lamb.

MAKE FLOWERS FIRST WITH PINK, YELLOW AND BLUE ICINGS

- Use tube 21 and "To Make Flowers" directions to make 5 each pink, yellow and blue drop flowers.
- Use tube 3 to dot blue and pink flowers with yellow icing, yellow flowers with pink icing.
- Place all flowers in freezer.

WITH YELLOW ICING

- Thin remainder of yellow icing with a few drops of milk and use an art brush to paint the bell included with the pan. After the bell has dried, use tube 3 to make the clapper. Insert tube inside bell and, as you squeeze out icing, draw tube down and hold pressure allowing icing to build up into a ball shape. Stop pressure and pull tube away. (Note: you can make the clapper in any color icing you like.)

WITH WHITE ICING

- Use tube 3 and "To Outline" directions to outline lamb's face.
- Use tube 21 and "To Make Swirly Shell" directions to cover lamb's head and body. Remember start at top of cake and work down, keeping shells close together and overlapping so no cake shows through.
- Use tube 16 and "To Make Star" directions above to fill in face outline with white icing stars.

WITH BLUE ICING

- Use tube 3 and "To Make Eyes" directions to make the little lamb's eyes on wax paper. Press with a damp finger to flatten and brush smooth with an art brush.

WITH PINK ICING

- Use tube 16 and the "To Make Stars" directions to cover the lamb's inner ears.
- Use tube 3 and the "To Outline" directions to make the lamb's nose and mouth.

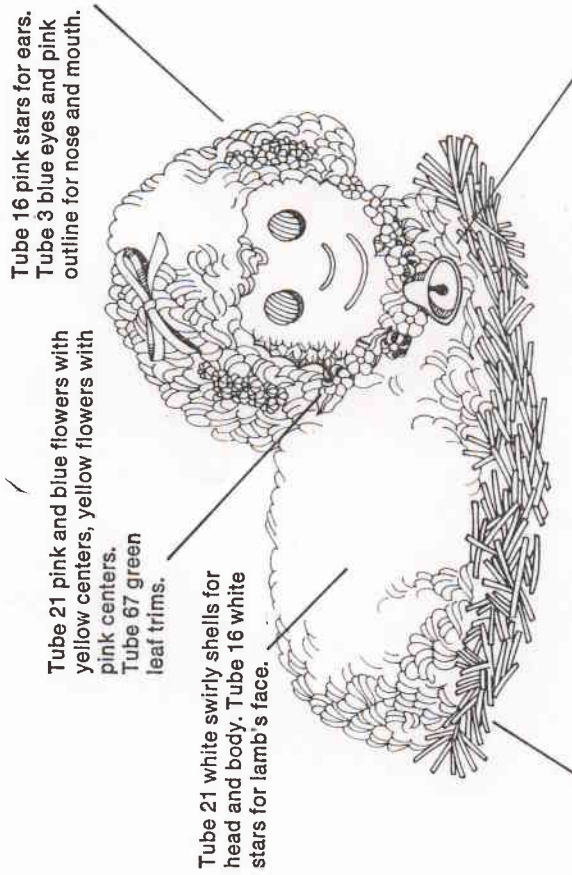
- Remove flowers from freezer and carefully peel them off wax paper. Dot the cake with icing and position the flowers around the lamb's neck.
- Squeeze out a small mound of icing on the cake between the flowers and position bell by pushing it into the icing mound.

WITH THINNED DOWN GREEN ICING

- Use tube 67 and the "To Make Leaves" directions to add leaves to flowers.

WITH YELLOW FOOD COLOR

- Tint one package of baker's coconut yellow and arrange around base of cake. This gives the effect of a bed of straw — the finishing touch for your lamb cake.



Tube 16 pink stars for ears.
Tube 3 blue eyes and pink outline for nose and mouth.

Tube 21 pink and blue flowers with yellow centers, yellow flowers with pink centers.
Tube 67 green leaf trims.

Tube 21 white swirly shells for head and body. Tube 16 white stars for lamb's face.

Tint coconut yellow for bed of straw.

Filigree bell painted with thinned yellow icing. Tube 3 bell clapper.

