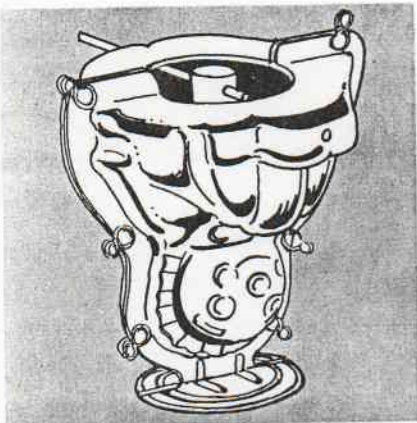
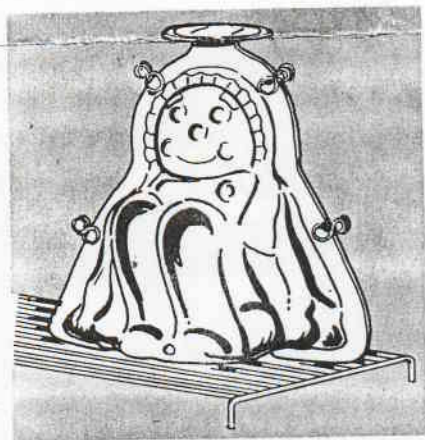


Prepare mold and clamp securely



Insert baking core into batter



Invert doll cake to cool



Decorate with bright icing



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HOW TO BAKE A 3-D DOLL CAKE

1. **Prepare the mold** by generously greasing both inside halves, along with the outside of the hollow baking core, and then lightly dusting with flour. Shake off the excess flour and make sure there are no shiny parts of the mold or baking core exposed. It's important to have all the mold's indentations and the baking core well coated as it prevents any cake from sticking.
2. **Fasten the mold** with the clamps provided making sure both halves fit snugly together. Invert the assembled mold and place on a baking pan or aluminum foil to catch any batter that may seep through or overflow during baking. Now pour one standard cake mix or six cups of butter cake batter into the inverted mold.
3. **Insert the hollow baking core**, which has been greased and floured, into the center of the 3-D mold and place the rod, which holds the baking core in place, through the holes provided. Crumple some aluminum foil and place it into the open top of the center core to prevent any batter from overflowing into the core.
4. **Bake the 3-D doll cake** in a 350 degree oven for 50 minutes or until done. When finished baking, remove the doll cake mold from the oven and cool **upright** for about ten minutes.
5. After cooling for 10 minutes, **unmold the doll cake** by first inverting it to remove the rod, then gently turn the center core

clockwise, easing it out of the cake. With the baking core removed, place the doll mold face down, release the clamps and tap the back of the mold free with the handle of a spatula. Replace this loosened half, turn the mold face up and tap the front of the mold free. Now remove the front half of the doll mold and let the cake rest face up until cool to the touch. This will prevent cracking. Total cooling time should be at least 35 minutes. Stand cake upright, remove other half of mold and place the doll on a pretty plate for trimming.

6. **Decorate the doll cake** by covering the face and body with tube 16 icing stars. Use flesh for the hands, bright colors for the alternating stripes and prints on the doll's clothing. Use thinned icing and an art brush to paint on bonnet, button, eyes and eyebrows. Next, brush on more thinned icing to fill the indentations in the mouth, then overpipe with tube 16. Add round cheeks at each end of the mouth with tube 16 icing stars, then pipe the doll's nose through the open end of a coupler and press to flatten. Completed, this cake is a real stand-out party treat!

(Note: If your doll cake does not have completely formed hands or feet, fill in these areas with icing. Use a decorating bag and open coupler to squeeze out icing or a flexible spatula to smooth icing into necessary shapes, then decorate as usual.)