



Colors in Copper, Brown, Pink, Golden and Lemon Yellow.

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Includes Timesaving Facemaker!

# Barbie™ Cake Pan



# Barbie

## Baking & Decorating Instructions



**To Bake Cake:**  
Preheat oven to 350° or until per-  
fected. Your cake will remain  
evenly without sticking. If you  
graze the inside of the pan  
completely using a pastry brush  
and soft vegetable shortening or  
use a vegetable oil pan spray (see  
page 4). Don't use butter,  
margarine or liquid vegetable oils. Spread shortening so that  
all indentations are covered.

Sprinkle about 1/2 Tbsp. flour inside and shake so that flour  
covers all greased areas. Turn upside down and tap lightly  
to remove excess flour.

### 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. Reheat before using. Makes  
2 cups. Makes two recipes for this cake. Can be doubled.  
If using a heavy-duty mixer:

- 1/2 cup soft vegetable shortening
  - 1/2 cup butter or margarine
  - 1/2 cup sugar
  - 1/2 cup vanilla
  - 1/2 cup sifted confectioners' sugar
  - 1/2 cup milk
- (There are 4 cups in a pint.)

1. Tackle the top first. 1 teaspoon milk

**MS 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, beat with mixer 10 seconds. Add milk and beat at high speed until light and fluffy. Keep icing covered with a damp cloth until you are ready to decorate. For best results, keep icing cool in refrigerator when not in use.

Prepare 2-layer cake according to package or recipe directions. Put into pan. Bake on middle rack of 350° oven for 20 to 40 minutes or until cake tests done. Remove cake from oven and cool on cake rack for 30 minutes.  
So cake sits level and to prevent cracking, while in pan, cut away the raised center portion with serrated knife. To smooth cake, place cooling rack against cake and turn both rack and pan over (see page 4). Remove and cool in level 1 1/2 hr. Brush off loose crumbs.



### Decorating With Icing Mixes:

You'll need three 1/2 cup sizes of smaller frosting. Each cup your cake. For more information, see instructions. Each package makes about 1 1/2 cups. Our Icing Mix is available in Creamy White (excellent for frosting).

### Decorating With Caramel Icing:

You'll need three 1/2 cup sizes of smaller frosting. Each cup yields about 1 1/2 cups. Refrigerate before using. If icing becomes too soft, place decorating bag in refrigerator until cooled and firm.

### Coloring Icing:

Without Paste Icing Colors are best for decorating because they are recommended 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 to the icing.

Label No. 1821-2250

Source: *www.cake.com*.  
 Identify each tip and write nearby to describe it.  
 Keep using how to refrigerator when not in use.

## Decorating Techniques

### To Outline & Pipe-In

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



### 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.



### To Make Shells

Use tip 21. Hold bag at a 45° angle slightly above cake with end of bag pointing towards you. Squeeze until icing builds up and fans out into a base as you lift tip slightly. Relax pressure and pull tip away without lifting tip off surface to form shell to a point.



### To Make Pull-Out Stripes

Use tip 21. Hold decorating bag at 45° angle to surface. As you squeeze out icing with a steady, even pressure, move tip in vertical direction laying out a ribbed stripe of icing. To end stripe, stop pressure and pull tip away. Make uniform stripes inch-by-inch until area is covered. (Overlap stripes for dimension.)



### To Ice Smooth

With spatula, plane icing on cake. Spread icing over area to be covered, running spatula lightly over the icing in the same direction.

### To Print & Write

Use tip 3. Hold bag at a 45° angle to cake with back of bag to the right for horizontal lines, toward you for vertical lines. Tip slightly and squeeze out lines. To end, stop squeezing, touch tip to cake and pull away. To write, use your arm, not just fingers, to form every line and letter. Tip should lightly touch cake.

### To Decorate Barbie Cake You'll Need:

- Wilton Decorating bags & couplers or parchment triangles (instructions included with all bags)
- Decorating tips 3, 16, 21, (Tips 4 and 18 may be substituted for 3 and 16)
- Wilton Paste Icing Colors in Pink, Copper, Brown, Golden and Lemon Yellow. (If using liquid colors in the Wilton Set follow alternate instructions for colors not included.)
- Make 4 cups of buttercream icing.
- Tint 1/2 cup icing pink in few drops red.
- Tint 1/2 cup icing flesh in small amount of copper or 1/2 drop red, 1/2 drop yellow.
- Tint 1/2 cup icing golden yellow, tint yellow, add 1 drop red.
- Tint 1/2 cup icing lemon yellow.
- Reserve 1/2 cup white icing when 1 cup with 2 teaspoons light corn syrup or water.

- Tip 21 golden & lemon yellow pull-out stripe but pipe over face mask!
- Tip 21 white shell border
- Tip 16 pink stars
- Tip 16 golden yellow stars
- Tip 3 brown message



Tip 3 white pipe in strap

Tip 3 brown detail outlines

Tip 16 flesh stars

Sides and bag iced smooth with thinned white icing

Dust with face mask before piping hair!

# 1988 Wilton Yearbook



For more ways to use  
BARBIE PAN see Pan  
Index p. 192.

## ALOHA, BARBIE™

### Decorating Needs

- Barbie Pan, p. 190
- Tips 4, 18, 21, 224, 352, p. 130-133
- Pink, Copper, Brown, Leaf Green, Golden and Lemon Yellow Paste Colors, p. 138

1. Make 6 tip 224 drop flowers with tip 4 dot centers Ice bag and sides smooth with thinned icing. Outline dress, arms, hands and bag with tip 4 strings.
2. Cover neck, hands, arms, ring on bag and dress with tip 18 stars. Add tip 4 message to bag.
3. Pipe tip 21 pull-out stripe hair (pipe over facemaker.) Edge cake with tip 21 shell border. Attach flowers with dots of icing and trim with tip 352 leaves. Serves 12.

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