

I
Love
You



All Occasion Heart

9 in. x 2 in. deep

Quality aluminum with a smooth
anodized finish for professional
results. Recipe included.

Romantic Desserts

Birthdays and Showers

Even heating for uniform
baking
Dishwasher safe—
won't rust

Whatever size cake you want to make, Wilton has the perfect pan for the job. All pans are quality anodized aluminum, even heating, dishwasher safe and fully immessable.

Stock No.
 Cookie Pans
 2105-4894
 2105-1289

Cookie Sheets
 2105-2375
 2105-1265

Sheet Pans
 2105-182
 2105-158
 2105-1389
 2105-2394

Square Pans
 2105-8231
 2105-8229
 2105-8213
 2105-8205
 2105-8191
 887-2188

Round Pans
 2105-3963
 2105-3947
 2105-2215
 2105-2207
 2105-2193
 2105-2185



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9 in. x 2 in. deep
 Bake it right with Wilton quality bakeware, it's easy. Choose from a wide selection to meet just about any baking need. See your Wilton dealer or the current Wilton Yearbook of Cake Decorating for the complete line of quality pans and decorating accessories.

Baking Instructions

1. Prepare the pan by generously greasing the inside with solid vegetable shortening using a pastry brush. Sprinkle about 2 Tblsps. flour into pan, and shake to cover all surfaces. Turn pan over and tap to remove excess flour. Touch up with more shortening and flour if any shortening remains. Alternately, prepare the pan by lightly greasing the bottom with shortening and top with waxed or parchment paper. Before releasing crumbs, gently loosen sides from pan with spatula. Always method, the cake will have more surface crumbs.
2. For a full 2 inch high cake, fill pan with about 3 1/2 cups batter (1/2 to 2/3 full). Or, for a two layer cake, divide one cake mix or recipe equally into two pans. One cake mix yields 4 - 6 cups batter. Always measure your batter for accuracy.
3. Bake cake at 350° for 30 minutes or until it tests done according to recipe or mix directions.

Icing Hints

Try Wilton Icing Mix for a creamy, delicious decorator icing that's fast and convenient. Easy-to-follow instructions on the package. Wilton Ready-To-Use Decorator Icing gives you delicious taste right out of the can. It's ideal for frosting as well as decorating. Use approximately 4 1/2 cups* of icing to ice a 2-layer cake and decorate with ruffled side border and a tip 18 top and base shell border. If you plan to decorate further, you will need more icing.

*Icing amounts may vary due to thickness of icing and coating and the tip size used for borders.

Wilton Buttercream Icing is ideal for decorating

This creamy, flavorful icing is ideal for decorating

1/2 cup butter or margarine
 1/2 cup solid vegetable shortening
 1 teaspoon vanilla
 4 cups (approx. 1 lb.) sifted confectionery sugar
 2 Tablespoons 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 ready to decorate. Refrigerate in an airtight container to 2 weeks refrigerated. Makes 3 cups. Rewhip before using.

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