



Barbie™ Cake Pan

Moule à gâteau



Two Barbie decorating lay-ons included!
Le deux appliques "Barbie" en plastique inclus!



- Wilton Icing Colors in Royal Blue, Lemon Yellow, Rose, Golden Yellow, Violet, Orange.
- Wilton Cake Board, Fancy-Foil Wrap, Clear Cake Sparkles™
- Make 5 1/2 cups buttercream icing:
 - Tint 3/4 cup royal blue
 - Tint 1/2 cup lemon yellow
 - Tint 2 1/4 cups dark rose
 - Tint 1 1/4 cup light rose (thin with 1 tablespoon plus 1 teaspoon corn syrup.)
 - Tint 1/4 cup golden yellow
 - Tint 1/4 cup violet
 - Tint 1/4 cup orange

Decorate in numerical order:

1. Ice background areas and sides of cake smooth in light rose icing.
2. Outline dress in tip 3 light rose strings.
3. Position facemaker.
4. Cover skirt and bodice with tip 16 dark rose/lemon yellow/blue stars/flowers with tip 2 lemon yellow/golden yellow/orange zigzags at neckline.
5. Pipe tip 3 violet/dark rose/lemon yellow/golden yellow/blue stars background. Pipe tip 3 lemon yellow/bead bouquet in hand.
6. Pipe tip 16 blue/lemon yellow/dark rose zigzags at neckline.
7. Pipe tip 3 ribbon strings on dress and flower bouquet.
8. Add 21 light rose shell bottom border.
9. Sprinkle dress with Cake Sparkles™

