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Woodridge, IL 60517
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Wilton[®]

Good Cheer Mug Cake Pan

- 5 more ways to decorate on back of label
- A unique toast for birthdays, holidays, Oktoberfest, promotions, graduations and more!
- Pan takes a 2-layer cake mix
- Easy-to-follow baking and decorating instructions under label
- Design shown uses tips 4, 7 and 18 and Wilton Paste Icing Colors in Golden Yellow, Lemon Yellow and Brown

**Decorate this
Quick 'N Easy
Cake**



Design shown uses tips 4, 16 and 18 and Wilton Paste Icing Colors in Leaf Green, Brown and Golden Yellow.



Oktoberfest
Design shown uses tips 4 and 18 and Wilton Paste Icing Colors in Leaf Green, Brown and Golden Yellow.



Treat for Two Cake
Design shown uses tips 4 and 18 and Wilton Paste Icing Colors in Golden Yellow, Pink and Brown.



Root Beer Float Cake
Design shown uses tips 4, 7, 16 and 18 and Wilton Paste Icing Colors in Brown, Golden Yellow and Copper.

Spring Basket Cake

Design shown uses tips 4, 18, 21, 225 and 352 and Wilton Paste Icing Colors in Golden Yellow, Brown, Pink, Sky Blue and Leaf Green.





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**Complete Instructions
for Baking & Decorating**

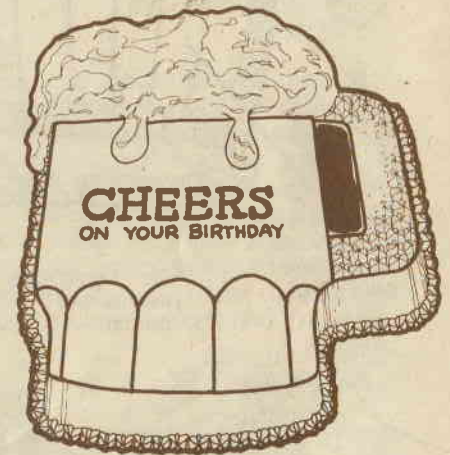
**Good Cheer
Mug Cake**



PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

TO DECORATE CAKES you will need:

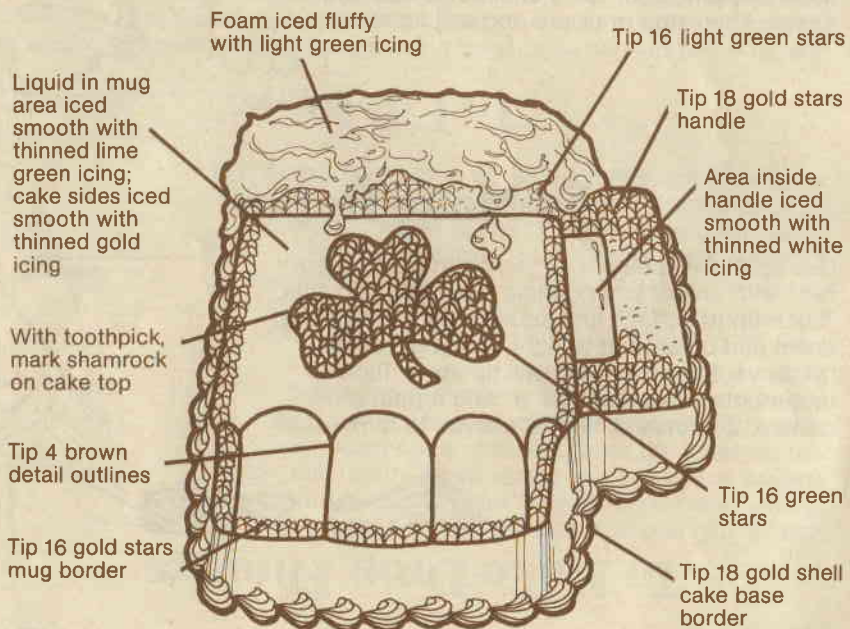
- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tips 4, 7 and 18 (Alternate cake designs also use 16, 21, 225 and 352.)
- Serving plate or foil-covered cake board.
- 2-layer cake mix or ingredients to make your favorite layer cake recipe
- 4 cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Spatula
- Wilton Paste Icing Colors in Golden Yellow, Lemon Yellow and Brown. (Alternate cake designs also use Copper, Leaf Green, Pink and Sky Blue.)



To Decorate Luck O' The Irish Cake

You will need tips 4, 16, 18 and Wilton Paste Icing Colors in Leaf Green, Brown and Golden Yellow.

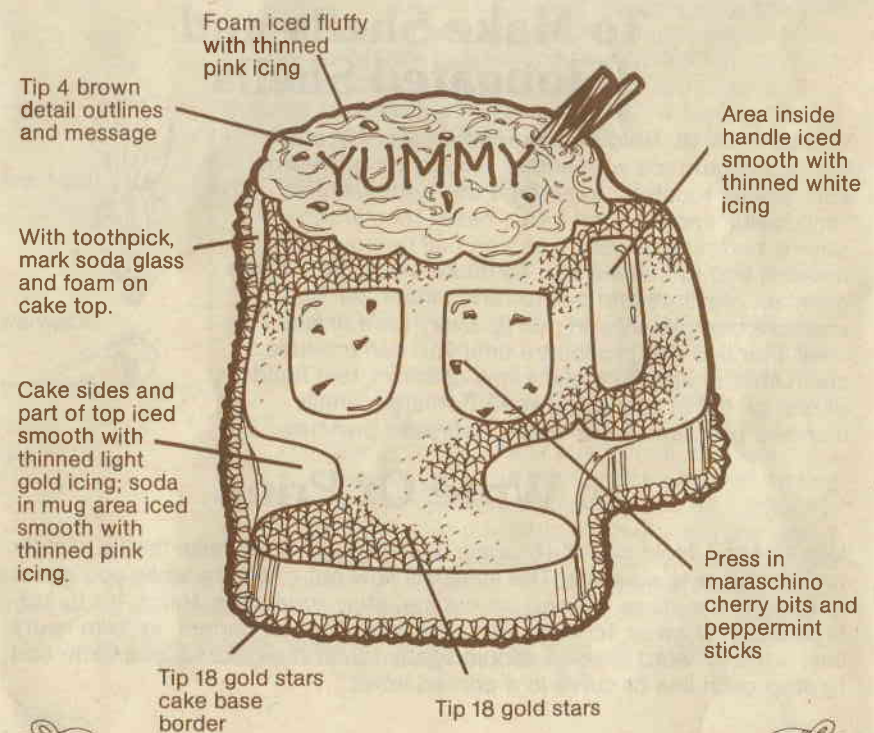
- Tint 1/2 cup icing lime green. (Add a small amount of Golden Yellow to green icing until desired color is reached.) Thin with 1/2 teaspoon milk or 2 teaspoons light corn syrup for icing liquid in mug smooth.
- Tint 3/4 cup icing light green. (Thin 1/2 cup with 1/2 teaspoon milk or 2 teaspoons light corn syrup for icing foam fluffy.) Use remainder for top of mug.
- Reserve 1/4 cup white icing. Thin with 1/4 teaspoon milk or 1 teaspoon light corn syrup for icing area inside handle smooth.
- Tint 1/4 cup icing brown for detail outlines.
- Tint 1/4 cup icing green for shamrock.
- Tint 2 cups icing gold. (Thin 1 cup with 2 teaspoons milk or 1 Tablespoon light corn syrup for icing cake sides smooth.) Use remainder for handle, borders and cake base border.



To Decorate Treat for Two Cake

You will need tips 4 and 18 and Paste Icing Colors in Golden Yellow, Pink and Brown. You will also need maraschino cherries and two red-and-white peppermint sticks.

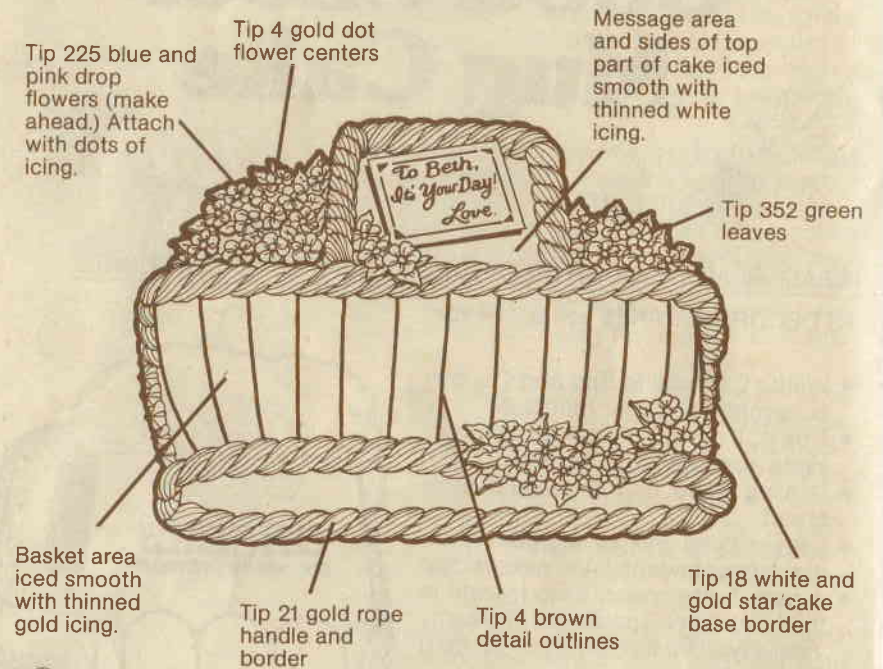
- Tint 1-1/4 cups icing light gold. Thin with 1 Tablespoon milk or 1 Tablespoon light corn syrup for icing cake sides and part of top smooth.
- Tint 3/4 cup icing pink. Thin with 1 teaspoon milk or 1 Tablespoon light corn syrup for icing soda in mug smooth and foam fluffy.
- Reserve 1/4 cup white icing. Thin with 1/4 teaspoon milk or 1 teaspoon light corn syrup for icing area inside handle smooth.
- Tint 1/4 cup icing brown for detail outlines and message.
- Tint 1 cup icing gold for soda glass and cake base border.



To Decorate Spring Basket Cake

You will need tips 4, 18, 21, 225 and 352 and Paste Icing Colors in Golden Yellow, Brown, Pink, Sky Blue and Leaf Green. You will also need a poster-board card for the message.

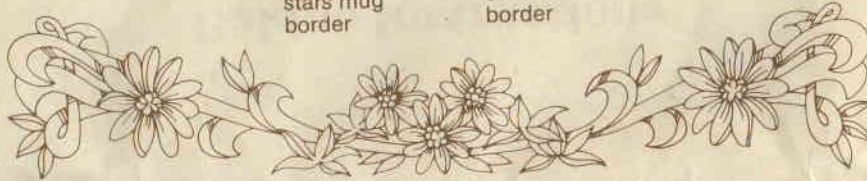
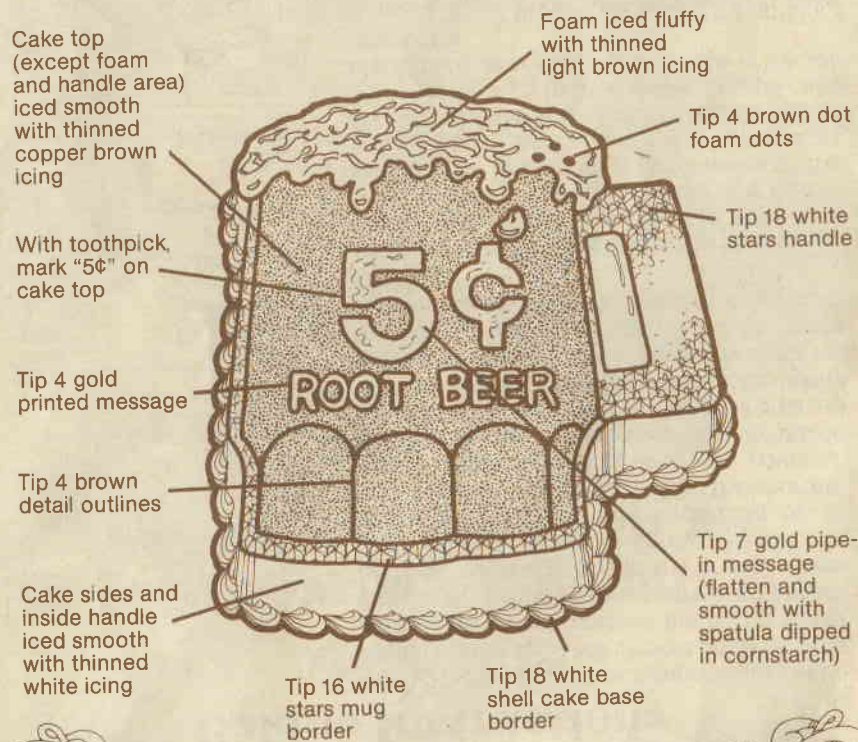
- Tint 2 cups icing gold. (Thin 1 cup with 2 teaspoons milk or 1 Tablespoon light corn syrup to ice cake top and sides smooth.) Use remainder for rope handle and borders, flower centers, and bottom part of cake base border.
- Reserve 1 cup white icing. (Thin 3/4 cup with 1 teaspoon milk or 1 Tablespoon light corn syrup to ice message area and top part of cake sides.) Use remainder for top part of cake base border.
- Tint 1/4 cup icing pink for flowers.
- Tint 1/4 cup icing blue for flowers.
- Tint 1/4 cup icing green for leaves.
- Tint 1/4 cup icing brown for basket outlines.



To Decorate Root Beer Float Cake

You will need tips 4, 7, 16, 18 and Wilton Paste Icing Colors in Brown, Golden Yellow and Copper.

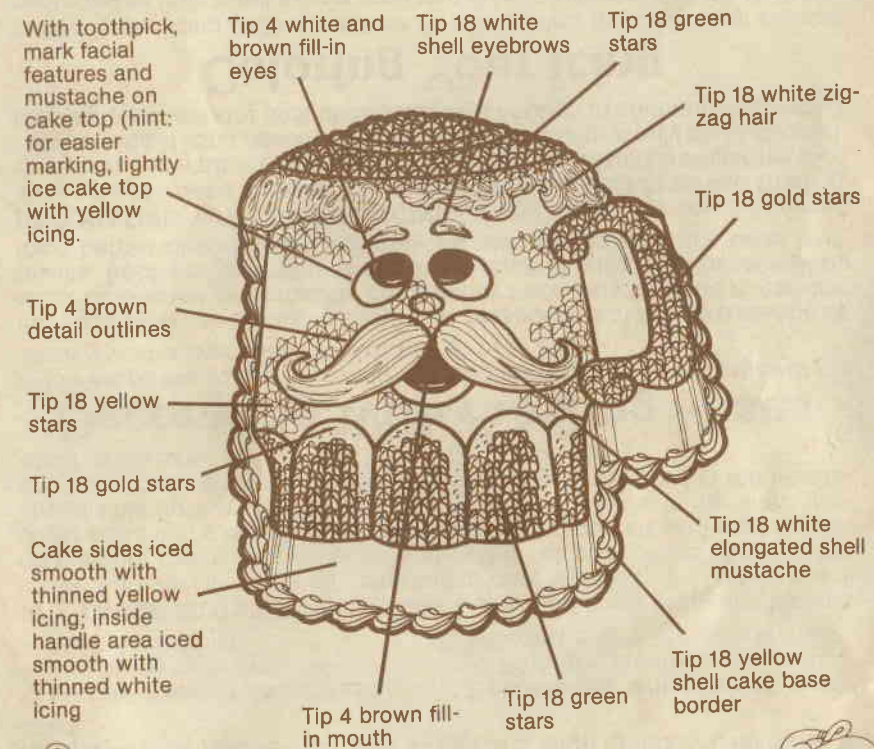
- Tint 1/2 cup icing light brown. Thin with 1/4 teaspoon milk or 1 teaspoon light corn syrup for icing foam fluffy.
- Tint 3/4 cup icing copper brown. (Add a small amount of Copper to brown icing.) Thin with 1/2 teaspoon milk or 1 Tablespoon light corn syrup for icing root beer in mug smooth.
- Tint 1/4 cup icing brown for detail outlines and foam dots.
- Tint 1/4 cup icing gold for message.
- Reserve 2-1/4 cups white icing. (Thin 1 cup with 2 teaspoons milk or 1 Tablespoon light corn syrup for icing cake sides and area inside handle smooth. Use remainder for handle and mug and cake base borders.



To Decorate October Zest Cake

You will need tips 4 and 18 and Wilton Paste Icing Colors in Lemon Yellow, Golden Yellow, Brown and Leaf Green.

- Reserve 3/4 cup white icing. (Thin 1/4 cup with 1/4 teaspoon milk or 1 teaspoon light corn syrup for icing area inside handle smooth.) Use remainder for eyes, hair, eyebrows and mustache.
- Tint 1/4 cup icing brown for detail outlines.
- Tint 1/2 cup icing gold for handle and mug and cap trim.
- Tint 1/2 cup icing green for mug indentations and cap.
- Tint 2 cups icing yellow. (Thin 1 cup with 2 teaspoons milk or 1 Tablespoon light corn syrup to ice cake sides smooth.) Use remainder for cake top and shell base border.





To Decorate Your Good Cheer Mug Cake

To decorate the Good Cheer Mug Cake you will need Wilton Paste Icing Colors in Golden Yellow, Lemon Yellow and Brown. We suggest you color all the icings at once, while the cake cools. Refrigerate icings in covered containers until ready to use.

- Reserve 1 cup white icing. Thin with 1 teaspoon milk or 1 Tablespoon light corn syrup for icing foam "fluffy."
- Tint 1/2 cup icing lemon yellow.
- Tint 1/4 cup icing brown.
- Tint 2-1/4 cups icing golden yellow. (Thin 1-1/4 cups with 2 teaspoons milk or 1 Tablespoon light corn syrup for icing cake top and part of sides smooth.) Use remainder for cake base border.

WITH THINNED GOLD ICING

- Use spatula to ice cake top (except handle and foam area) and sides smooth.

WITH BROWN ICING

- Use tip 4 and "To Outline" directions to outline mug, handle and indentations on bottom of mug.
- Use tip 4 and "To Make Zigzags" directions to fill in area inside handle.
- Use tips 4 and 7 and "To Print" directions for message.

WITH YELLOW ICING

- Use tip 18 and "To Make Stars" directions for mug handle.

WITH THINNED WHITE ICING

- Use spatula to ice "foam" fluffy.

WITH GOLD ICING

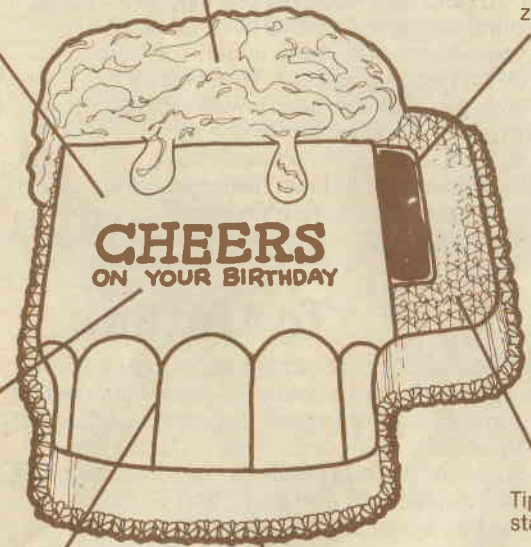
- Use tip 18 and "To Make Stars" directions for cake base border.



Cake top and sides (except handle and foam area) iced smooth with thinned gold icing.

Foam iced fluffy with thinned white icing

Tip 4 brown zigzags



Tips 4 and 7 brown printed message

Tip 18 yellow stars

Tip 4 brown detail outlines

Tip 18 gold star cake base border

