To Decorate Mickey Mouse Cake You’ll Need:

- Buttercream Icing (recipe included)
- Two-layer cake mix or make favorite layer cake recipe
- Wilton Mickey Mouse Icing Color Set (includes Mickey Skin Tone, Peach, Black)
- Wilton Icing Mix: You will need 2-3 packages of our Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. Excellent for tinting any shade required. Do not refrigerate icing before decorating. Cake may be refrigerated after it is iced.
- Wilton Ready-To-Use Decorator Icing: You will need approximately 2-3 cans of our delicious white icing. Each 16 oz. can holds about 2 cups. It's ideal for all of your decorating needs – frosting, decorating and flower making.
- Cornstarch, light corn syrup
- Wilton Cake Board, Fanci-Foil wrap
- If Wilton Mickey Mouse Icing Color Set is not available, you will also need Wilton Icing Colors in Copper, Creamy Peach and Black
- Mickey Mouse Cake Pan
- Michelangelo, an original painting by angled icing techniques (or Wilton Icing Colors)
- Tinting color you desire. Use a new toothpick each time you add more color.

To Outline & Pipe-In: After outlining, using the same tip, squeeze out rows of lines to fill area. Pat icing down with fingertip dipped in cornstarch or smooth with dampened art brush.

To Make Outlines: Use tip 3. Hold bag at a 45° angle and touch tip to surface. Squeeze at starting point so that icing runs down side of tip slightly and continue to squeeze. The icing will flow out of the tip while you direct it along surface. To make highlights, flatten icing at starting point, then squeeze icing down side of tip slightly and continue to squeeze. To make decorative dots, squeeze icing down side of tip slightly and move tip up and down while squeezing for desired effect.

To Ice Smooth: With a spatula, place icing on cake. Spread icing over area to be covered. For a smooth effect, run spatula lightly over the icing in the same direction, blending it in for an even look.

Decorating with Wilton Icings:

1. Mix 1 cup of water with ½ cup solid vegetable shortening and beat at medium speed until light and fluffy. Then beat in 1 cup of sugar and 2 tablespoons of milk. The mixture will be thin and will not be good for piping. Reserve 1 cup of the mixture.
2. Beat in 2 more cups of sifted confectioners' sugar and beat until light and fluffy. This can be made in advance and refrigerated, if necessary. YIELD: 3 CUPS.
3. Beat in 1 cup of water with ¼ cup solid vegetable shortening and beat until light and fluffy. YIELD: 2 CUPS.

Making Buttercream Icing:

1. Beat 1 cup of water with ½ cup solid vegetable shortening so that all indentations are covered. Sprinkle flour inside pan and shake so that flour covers all sides or bottom of pan. Bake cake on middle rack of 350°F oven for 35-40 minutes or until cake tests done according to recipe directions.
2. Remove cake from oven and cool on cake rack for 10 minutes. While the cake is still in the pan, carefully slice off the raised center portion of the cake. This allows the cake to sit more level and helps prevent cracking. For instructions on making a foil-wrapped board, cut to fit the pan, but occasional staining or scratches will not affect the performance of the bakeware.
3. To remove cake from pan, run spatula round edge, place cooling rack against cake and turn both cake and rack over. Be sure to hold cake, rack and board close together while turning to prevent cake from cracking. For instructions on making a foil-wrapped board, cut to fit the pan, but occasional staining or scratches will not affect the performance of the bakeware.
4. To transfer cake to serving plate, hold a cake board against cake and turn both cake and rack over. Lift off rack. Hold another board against bottom of cake and turn cake over. Be sure to hold cake, rack and board close together while turning to prevent cake from cracking. For instructions on making a foil-wrapped board, cut to fit the pan, but occasional staining or scratches will not affect the performance of the bakeware.
5. Trimming Mickey Mouse Ears, Nose, Ears, Mouth, Toles, and Back of Head. To trim ears, nose, ears, mouth, toles, and back of head, use tip 16 stars in Black. To make highlights in eyes and on nose, use tip 3 in white.
6. Pipe highlights in eyes and on nose with tip 3 in white.
7. Cover ears, head and nose with tip 16 stars in Black.
8. Outline eyes, nose, ears, mouth in Black with tip 3.
9. Reserve ¾ cup white (thin with 1 tablespoon of light corn syrup)
• Tint ¼ cup Peach in set (or Wilton Creamy Peach)
10. Tint ¾ cup Mickey Skin Tone in set (or Wilton Copper)
• Tint 1 cup Black in set (or Wilton Black)