Instructions for Baking & Decorating
Step-by-Step Bunny Pan

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU BEGIN.
IN ADDITION, to decorate you will need:

• One 2-layer cake mix or ingredients to make favorite layer cake recipe
• Pink saltwater taffy
• Black string licorice
• Red jelly bean
• Green candy wafers
• Brown candy-coated chocolates
• White candy-coated gum squares
• Granulated sugar
• Buttercream icing (recipe included)
• To mold pasta and rice salads, line with plastic wrap, press salad in firmly; unmold
• To bake bread or mold gelatin, follow recipe or package directions

We recommend hand washing pan in hot, soapy water.

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To Decorate Step-By-Step Bunny

Use pink salt water taffy, black string licorice, red jelly bean, green candy wafers, brown candy-coated chocolates, white candy-coated gum squares, granulated sugar. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 4 cups buttercream icing (thin with 3 tablespoons light corn syrup)

Decorate in Numerical Order:
1. Bake and cool cake.
2. Ice cake smooth with spatula.
3. Roll out pink salt water taffy on flat surface covered with granulated sugar.
4. Cut strips of black string licorice for whiskers and position.
5. Position red jelly bean nose.
6. Position green candy wafers for eyes.
7. Attach brown candy-coated chocolates for pupils with icing.

This sunny bunny is just what you need to get springtime celebrations hopping!
He’s also perfect for molded gelatin and ice cream, salads, bread and more.

Bake Easy™
Convenient Non-Stick Spray!
For cakes that turn out beautifully every time, start by spraying pans with Bake Easy. This non-stick spray helps your cakes release perfectly with fewer crumbs for easier icing and a flawless decorated cake. Just a light, even coating does the job. Use Bake Easy for all mixes and recipes— cupcakes, brownies, breads and more. Versatile for all types of baking and cooking. 6 oz. 702-6016

Cake Release
For perfect, crumb-free cakes!
No need to grease and flour your baking pan - Cake Release coats in one step. Simply spread Cake Release lightly on pan bottom and sides with a pastry brush and fill with batter. Cakes release perfectly without crumbs every time, giving you the ideal surface for decorating.
Now in convenient dispensing bottle. Certified Kosher. 8 oz. 702-6016
Baking Instructions

Preheat oven to 350°F or temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil). Spread the shortening so that all indentations are covered. Sprinkle about 3 Tablespoons flour inside pan and shake so that flour covers all greased surfaces. Turn pan upside down and tap lightly to remove excess flour. If any shiny spots remain, touch up with more shortening and flour to prevent cake from sticking. (You can use vegetable oil pan spray or vegetable oil in place of flour, in place of solid shortening and flour, or use Wilton Cake Release, for perfect, crumb-free cakes or Bake Easy Non-Stick Spray for easy release).

Make one 2-layer cake mix according to package or recipe directions. Pour the cake batter into pan, and if necessary, spread the batter around with a spatula to fill all areas of the pan evenly. Be careful not to touch sides or bottom of pan. Bake cake on middle rack of 350°F oven for 30-45 minutes or until cake tests done according to recipe directions. 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. To remove cake from pan, place cooling rack against cake and turn both cake rack and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake.

To transfer cake to serving board, 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.

Icing Smooth With A Spatula

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. For a fluffy effect, swirl icing into peaks using the edge of the spatula.

For more Decorating Techniques & Tips

Visit our website at www.wilton.com - Learn To Decorate - Basic Decorating Lessons

Decorating With Wilton Icings

Wilton Frosting Mix: You will need 2-3 packages of Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. Excellent for tinting any shade required. If you're using another type of icing mix, you will need three 15.4 oz. packages of the creamy vanilla type that will mix to 8 in. or 9 in. layers. For each package of icing mix, use four less teaspoons water than package directs. Each package makes about 1 1/4 cups icing. Do not refrigerate icing before decorating. Cake may be refrigerated after it is cool Wilton Ready-to-Use Decorator Icing: You will need approximately 2-3 cans of our delicious white icing. Each 16.5 oz. can holds about 2 cups. It’s ideal for all of your decorating needs – icing, decorating and flower making.

Making Buttercream Icing

The thick, but creamy texture of this flavorful icing makes it ideal for decorating*. For best results, keep icing bowl in refrigerator when not in use. It can be refrigerated in an airtight container for up to 2 weeks. Rewhip before using. YIELD: 3 CUPS.

1 cup solid vegetable shortening
1 cup butter or margarine
4 cups (1 lb.) sifted confectioner’s sugar
2 Tablespoons milk
1 teaspoon Wilton Clear Vanilla Extract

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 sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy.

*If this icing is used, be sure to mix in at least 1⁄2 cup of water to keep the consistency right.