

Have-A-Heart Cake Pan

Pan takes any 2-layer cake mix.
Easy "1-2-3" bake and decorate
instructions on back of label.

OVER
OV

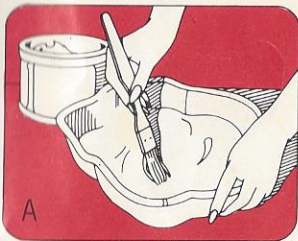


Have-A-Heart Cake Pan

*It's easy as 1-2-3 to bake &
decorate a Have-A-Heart Cake*

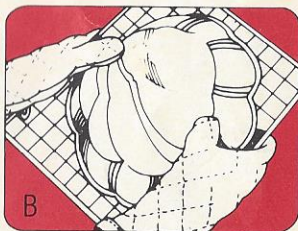
1. Bake!

Preheat oven to 350° or temperature per recipe directions. Grease inside of pan completely using a pastry brush and solid vegetable shortening or use a vegetable oil pan spray (see pic. A). (Don't use butter, margarine or liquid vegetable oil.) Spread shortening so that all indentations are covered.



Sprinkle about 2 tbsps. of flour inside pan and shake so that flour covers all greased areas. Turn upside down and tap lightly to remove excess flour.

Prepare 2-layer cake according to package or recipe directions: pour into pan. Bake on middle rack of 350° oven for 35 to 45 minutes or until cake tests done. Remove cake from oven and cool on cake rack for 10 minutes.



So cake sits level and to prevent cracking, while in pan, cut away the raised center portion with serrated knife. To unmold cake, place cooling rack against cake and turn both rack and pan over (see pic. B). Remove pan. Cool at least 1 hr. Brush off loose crumbs.

2. Frost!

You will need one 16.5 oz. can of vanilla icing or 2½ cups of your favorite buttercream icing.

To tint icing: Gradually add food color to icing and mix thoroughly. Continue to add color, until desired color is reached.

3. Decorate!

With a large spatula, place a generous amount of icing in the center of cake top. Spread the icing across the top, pushing the excess down over the edges onto the sides. Cover the sides of the cake with the excess icing, using more if necessary.

Pat on multi-color sprinkles and add candy trims.

Or try this delicious glaze recipe!

Candy Glaze

- 1 14-oz. light or dark chocolate flavored confectionery coating
- 1 stick butter (4 oz.)
- 6 fresh strawberries, unhulled, washed, dried

Place cake on cake circle or cardboard cut the same size as cake. Put on rack over a pan to catch glaze. Place coating and butter in microwave-safe container. Microwave on medium or defrost 3 minutes, stirring at 1-minute intervals, until smooth and glossy. Stir glaze and coat cake, working quickly and spreading with spatula. Dip strawberries in remaining glaze; place around edge of cake. When glaze is set, transfer cake to serving plate.