



Congratulations



Moving Up In The World

Best of Friends

Cherry Cheers



Congratulations

This says it all when happiness and good fortune abound!

▲ **Congratulations!**
(Feature)
Design shown uses tips 12, 21 and Wilton Icing Colors Daffodil Yellow, Pink. Multi-colored sprinkles add a festive look.



▲ **Moving Up In The World**

Use tips 3, 12, 21, 129 and Wilton Icing Colors Lemon Yellow, Brown, and Pink. Accented with Citrus Sprinkles (Stock No. 2759).



Decorating is easy with Wilton. Choose from our large assortment of decorating bags, tips, icing colors, icing mixes and other cake decorating accessories. For more decorating ideas and quality products, see the current Wilton Yearbook of Cake Decorating.



▲ **Best of Friends**
Use tips 3, 5, 12, 21, 67 and Wilton Icing Colors Brown, Sky Blue, Orange, Golden Yellow.

Accented with Derby Clown (Stock No. 2113-2759).

▲ **Cherry Cheers**
Use tips 12, 21, 32, Wilton Icing Colors Brown* and maraschino cherries.
*Or use chocolate icing.



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Woodridge, IL 60517
Made in Korea



**Complete Instructions
for Baking & Decorating**

Congratulations Cake

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE

To Decorate Cakes you will need:

- Wilton Decorating Bag and Coupler or parchment triangles.
- Tips 3, 12, 21, 67 (alternate designs also use tips 5, 32, 129).
- One 2-layer cake mix or ingredients to make favorite layer cake recipe.
- Buttercream Icing (recipe inside).
- Wilton Paste Icing Colors in Brown, Pink, Daffodil Yellow and Leaf Green (alternate designs use Sky Blue, Orange, Lemon and Golden Yellow).
- Serving plate or foil-covered cake board.



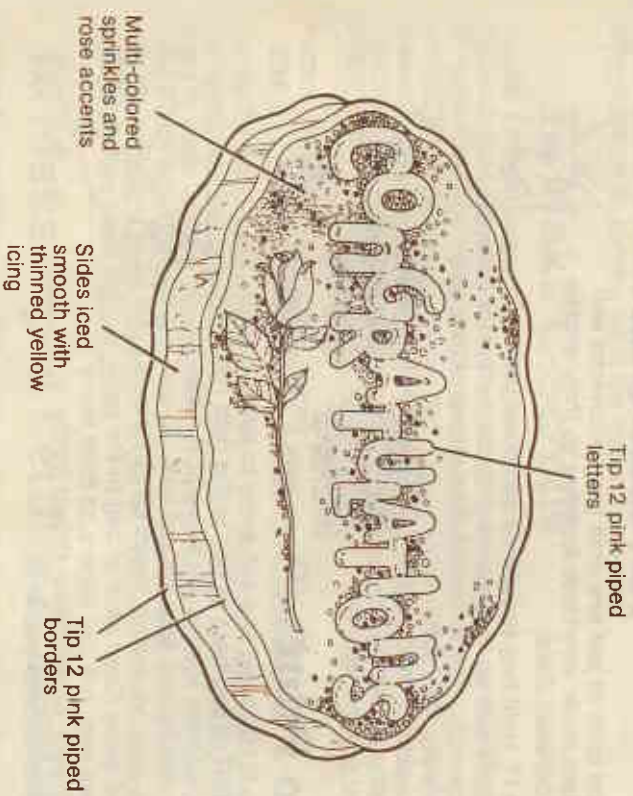


Rosy Future Cake

You'll need Wilton Paste Colors in Pink and Daffodil Yellow; tips 12, 21; multi-colored sprinkles, a fresh or silk rosebud.

Make 3½ cups of buttercream icing.

- Tint 1½ cups pink.
- Tint 2 cups yellow (thin 1 cup with 2 teaspoons light corn syrup).

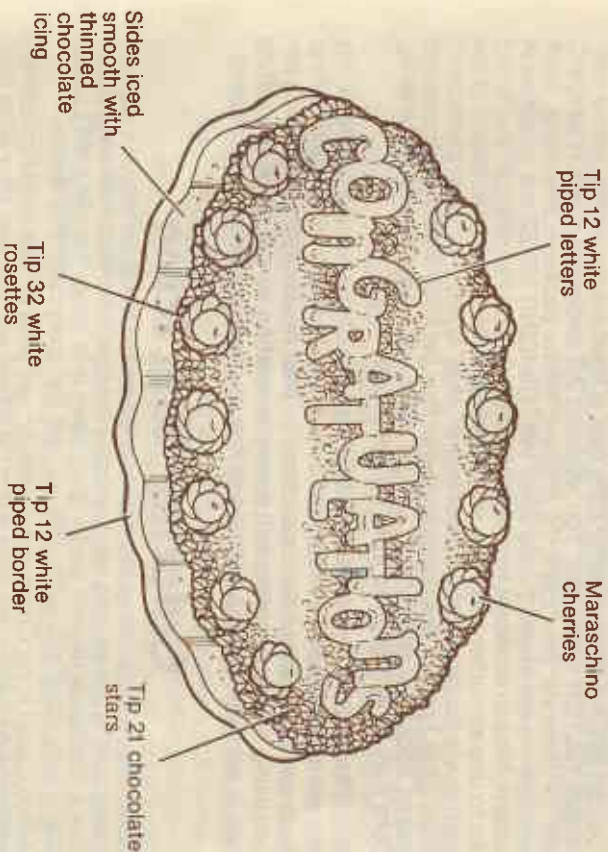


Cherry Cheers Cake

You'll need Wilton tips 12, 21, 32; maraschino cherries (drain on a paper towel).

Make 1½ cups of white buttercream icing.

Make 2 cups of chocolate buttercream icing (thin 1 cup with 2 teaspoons light corn syrup). Note: Wilton Brown Paste Color can be used in place of chocolate.





Moving Up In The World Cake

You'll need Wilton Paste Colors in Lemon Yellow, Brown* and Pink; tips 3, 12, 21, 129; Circus Balloons (stock no. 2113-2366).

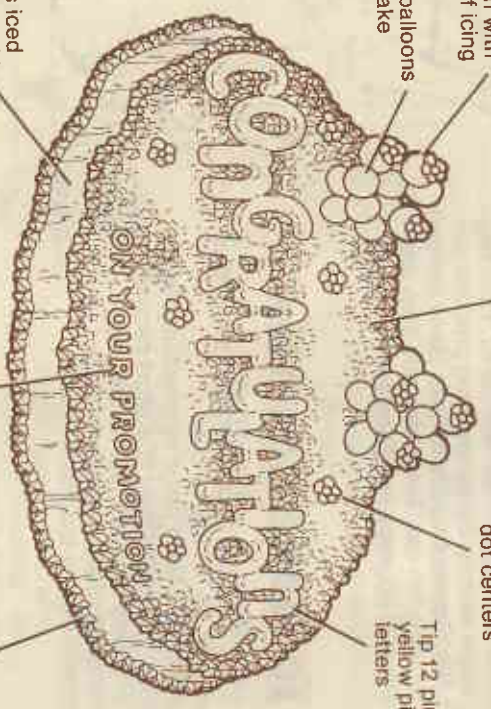
Make 4 cups of buttercream icing.

- Tint 1/2 cup pink.
- Tint 3 cups yellow (thin 1 cup with 2 teaspoons light corn syrup).
- Tint 1 cup brown (or substitute chocolate icing*).

Attach flowers to cake and balloon with dots of icing

Push balloons into cake

Sides iced smooth with thinned yellow icing



Tip 21 brown stars

Tip 129 pink drop flowers with tip 3 yellow dot centers

Tip 12 pink and yellow piped letters

Tip 3 yellow printed message

Tip 21 yellow stars



Best Of Friends Cake

You will need Wilton Paste Colors in Brown*, Sky Blue, Orange and Golden Yellow; decorating tips 3, 5, 12, 21, 67; Small Derby Clowns (stock no. 2113-2759).

Make 5 cups of buttercream icing:

- Tint 1/2 cup orange.
- Tint 1 1/2 cups yellow.
- Tint 1 cup brown (or use chocolate icing*).
- Tint 1 1/4 cups blue.
- Reserve 3/4 cup white.

Tip 5 yellow dot hands

Tip 21 orange and blue clown bodies and arms

Tip 67 white ruffie cuffs

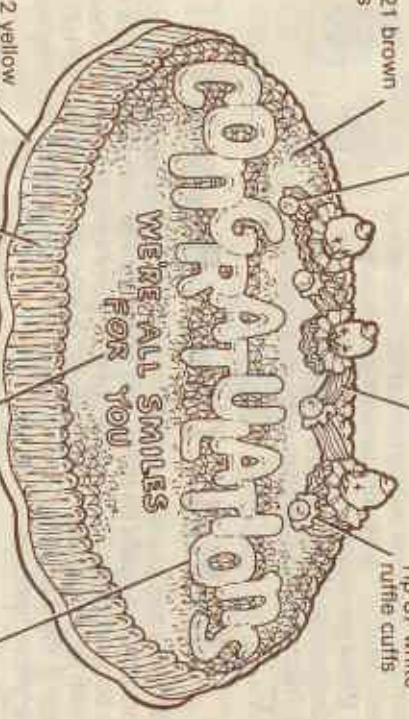
Tip 21 brown stars

Tip 12 yellow piped (follow each curve) border

Tip 21 blue zigzags

Tip 3 yellow printed message

Tip 12 yellow piped letters





To Decorate Congratulations Cake

You will need Wilton Paste Icing Colors in Brown*, Pink, Leaf Green and Daffodil Yellow; tips 3, 12, 21 and 67. We suggest you tint all icings at one time, while cake cools. Refrigerate icings in covered containers until ready to use.

*substitute chocolate icing.

Make 4 1/2 cups of buttercream icing:

- Tint 1/4 cup pink.
- Tint 1/4 cup green.
- Tint 1/2 cup light brown.
- Tint 3 cups brown (thin 1 cup with 2 teaspoons light corn syrup).
- Tint 1/2 cup cream (add Daffodil Yellow or use butter in place of shortening).

WITH PINK AND CREAM ICING

- Use tip 21 and "To Make Drop Flowers" directions to make 16 pink petal sections. Add tip 3 cream dot centers.

WITH CREAM ICING

- Use tip 12 and "To Make Piped Letters" directions to cover letters. Flatten with finger dipped in cornstarch.

WITH BROWN ICING

- Use tip 21 and "To Make Stars" directions to cover background area on cake top.
- Use tip 21 and "To Make Shells" directions to edge cake base.

WITH CREAM ICING

- Use tip 3 and "To Print" directions to add message.

WITH LIGHT BROWN ICING

- Use tip 21 and "To Make C-Scrolls" and "Swirled Shells" directions to edge cake top. Begin in center on each side and pipe C-scroll. Then add swirled shells. Attach flowers to cake top with dots of icing.

WITH GREEN ICING

- Use tip 67 and "To Make Leaves" directions to trim flowers.

