



1. BAKE

It's easy as 1, 2, 3, to make and decorate your favorite cake, gelatin or salad mold in a Wilton fun shaped pan. Easy to follow instructions included.



2. FROST



3. DECORATE

Fun Train

Stock No. 2105-9433

1 2 3



Fun Train

Wilton easy as 1, 2, 3 shaped pans are ideal for making your favorite cake. Simply bake, frost with your favorite topping and decorate with candy, sprinkles or shapes cut from fruit snacks. Use these fun pans for your favorite gelatin or salad mold recipe, too.



1. BAKE!
Preheat oven to 350° or temp. 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 mins. or until cake tests done. Remove cake from oven and cool on cake rack for 10 mins.

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 2 16 oz. cans of vanilla icing or 3 cups of your favorite buttercream icing. Try our canned Decorator White Icing. It tastes delicious and is ready for decorating.

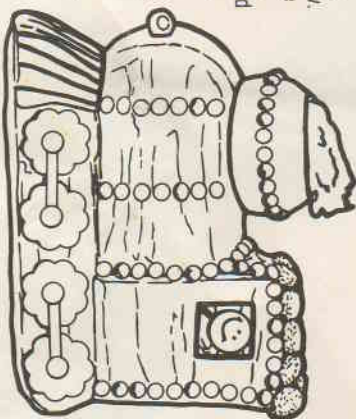
Tint icing by gradually adding food color and mixing with a small spatula. Continue adding color until desired color is reached.

To frost this cake you will need 1 3/4 cups of light brown or chocolate icing; 1 cup of yellow icing. Reserve 1/4 cup white.

3. DECORATE!

You will need black licorice strings, candy-coated chocolates, butter cookies, non-parallel, lollipop with face, sugar-coated hard candies and hard candy sour cherry.

With spatula, ice smokestack, cabin and front bumper yellow. Ice remainder light brown. Ice smoke flurly with white icing. Trim smokestack, bumper and window with licorice strings. Decorate train with candy coated chocolates, add non-parallel roof. Add butter cookie wheels and top with sugar-coated hard candies. Add lollipop and hard candy sour cherry for headlight.



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