

Wilton®

# PARTY PAN

BAKE AND DECORATE A

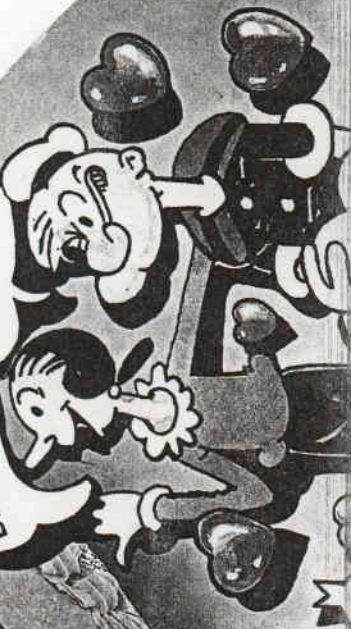
# Popeye Cake

## PAN TAKES A 2-LAYER CAKE MIX

Easy-to-follow baking and decorating instructions under this label. Design shown uses tubes 3, 18 and Wilton Paste Food Colors in Golden, Yellow, Brown, Leaf Green, Orange and Sky Blue. Alternate design on back of label.

WELL, BLOW ME DOWN! IT LOOKS JUST LIKE ME!

HO HO HO POPEYE! HE'S SO BECKOFFUL!



# SPINACH

Wow!  
Pow! it's  
NEW!



# Popeye tries his hand at Cake Decoratin'!

With a little help from a few friends and Wilton, Popeye puts the frosting on his cake. After downing a can of spinach, his fast-acting fists are all set to whip his "beeyootiful" cake into shape. Popeye scores another knockout (cake that is)! His friends all agree, so will you.



Here's another way to decorate that's a real time-saver! Mix fewer colors... faster finish! Design shown uses two tubes, 3 and 18—four Wilton Paste Food Colors in Brown, Orange, Leaf Green and Golden Yellow.

HOPE IT'S A  
DEVIL'S FOOD  
TO LIKE  
TO DECORATE  
POPEYE'S FACE

GOSH!  
IT LOOKS LIKE  
FUN!

THINK I  
WILL GIVE UP  
HAMBURGERS  
FOR THIS!

ARF! ARF!  
NOTHIN TO THIS  
CAKE DECORATIN'  
GANG

IF MY  
BOY CAN  
DECORATE  
ONE  
ANYONE  
CAN!





**Wilton®**

**Complete Instructions  
for Baking & Decorating**

**Popeye  
Cake**

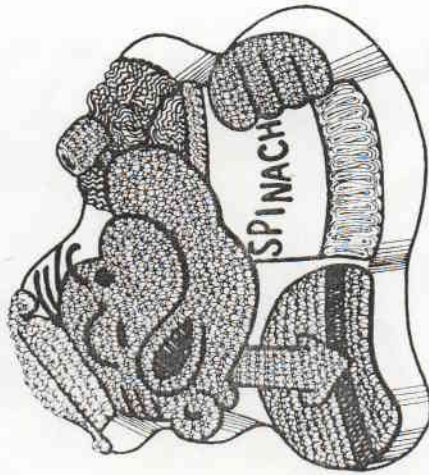


PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

**TO DECORATE CAKES**

you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tubes 3 and 18
- Serving plate
- A 2-layer cake mix or ingredients to make your favorite layer cake recipe
- 3½ cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Wilton Paste Food Colors: Orange, Brown, Leaf Green, Sky Blue and Golden Yellow





**WITH BROWN ICING**

- Use tube 3 and "To Outline" directions to outline spinach leaves, hair strands and eyebrows again.

**WITH ORANGE ICING**

- Use tube 18 and "To Make Stars" directions to cover collar.

**WITH GOLD ICING**

- Use tube 18 "To Make Zigzags" directions to trim spinach can.
- Use tube 18 and "To Make Stars" directions to cover pipe.

Tube 18 white star sailor cap

Tube 3 brown detail outlines

Tube 18 flesh star face, neck and hand

Tube 18 gold star pipe

Tube 18 green zigzag spinach leaves

Tube 3 brown printed "spinach"

Cake top background areas and sides iced blue

Spinach can iced gold with thinned icing

Tube 18 gold zigzag can borders

Tube 18 orange star collar

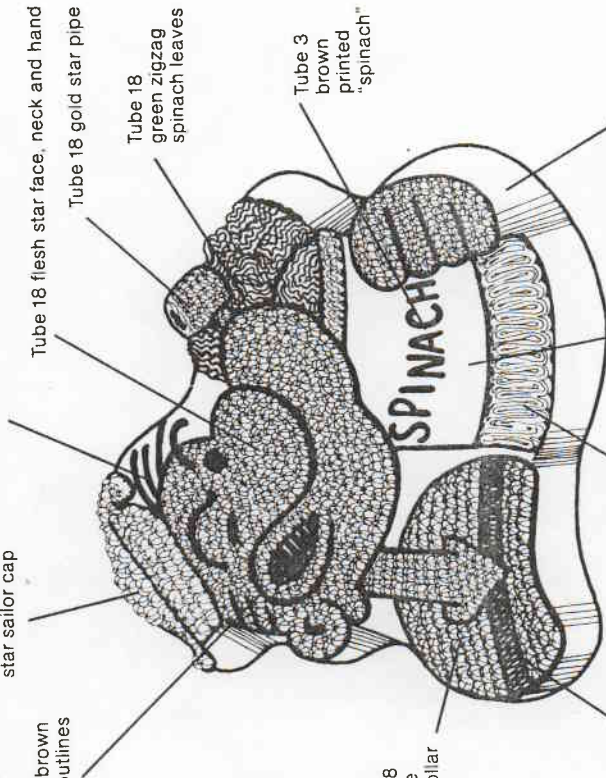
Tube 3 brown zigzag pipe, mouth and collar stripes



# To Decorate Time-Saving Popeye Cake

Use Wilton Paste Food Colors in Brown, Orange, Leaf Green and Golden Yellow.

- Tint 1/2 cup icing flesh. (Add extremely small amounts of orange and brown until desired color is reached.)
- Tint 1/2 cup icing gold. (Thin 1/4 cup with 1/4 teaspoon milk or 1 teaspoon light corn syrup.)
- Tint 1/4 cup icing green.
- Reserve 1/2 cup white icing.
- Tint 1 3/4 cups icing brown. (Thin with 2 teaspoons milk or 2 Tablespoons light corn syrup for icing smooth.)



# Decorating Your Popeye Cake

To make Popeye cake featured, you will need Wilton Paste Food Colors in Golden Yellow, Orange, Brown, Leaf Green and Sky Blue. We suggest you color all the icings at one time, while the cake cools. Refrigerate colored icings in covered containers until ready to use.

- Tint 1/2 cup icing flesh. (Add extremely small amounts of orange and brown until desired color is reached.)
- Tint 1/2 cup icing gold. (Thin 1/4 cup gold with 1/4 teaspoon milk or 1 teaspoon light corn syrup for icing spinach can smooth.)
- Tint 1/4 cup icing green.
- Tint 1/4 cup icing orange.
- Tint 1/4 cup icing brown.
- Reserve 1/4 cup white icing.
- Reserve 1/4 cup white icing.
- Tint 1 1/2 cups icing blue. (Thin with 2 teaspoons milk or 2 Tablespoons light corn syrup for icing smooth.)

## WITH GOLD ICING

- Use spatula to ice spinach can smooth.

## WITH BLUE ICING

- Use spatula to ice cake sides and top background area smooth.\*  
(Tip: To ice small background areas on top, use tube 18. Squeeze icing onto area and smooth with spatula.)

\* For an easier method, use tube 18 and "To Make Stars" directions to cover cake top background area and "To Make Zigzags" directions to cover cake sides. Be sure to use stiff consistency icing for this technique. All outlining must be done first, if you choose this method.

## WITH BROWN ICING

- Use tube 3 and "To Outline" directions to outline cap, face, nose, mouth, eyes, brows, hair, pipe, neck, collar, spinach, hand and can.
- Use tube 3 and "To Make Zigzags" directions to fill in mouth, pipe opening and collar stripes.
- Use tube 3 and "To Print" directions to add word "spinach".

## WITH WHITE ICING

- Use tube 18 and "To Make Stars" directions to cover sailor cap.

## WITH GREEN ICING

- Use tube 18 and "To Make Zigzags" directions to add spinach leaves.

## WITH FLESH ICING

- Use tube 18 and "To Make Stars" directions to cover face, neck and hand.

