



2
Different
Decorating
Ideas on
Back of Label

Wilton **PARTY PAN**
BAKE AND DECORATE A
Turkey Cake

PAN TAKES A 2-LAYER CAKE MIX
Easy-to-follow baking & decorating
instructions under this label.

Manufactured in Korea for:
Wilton Enterprises
Woodridge, IL 60517

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own
3 and 16



HALLOWEEN/BIRTHDAY



THANKSGIVING/AUTUMN

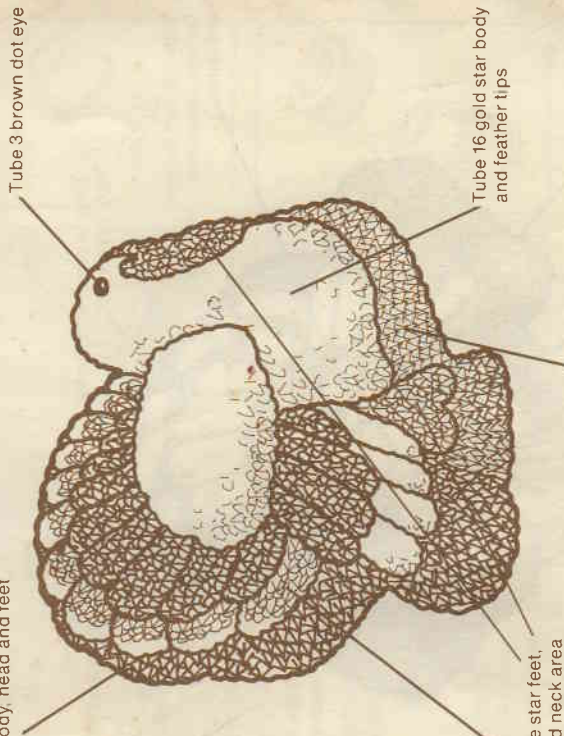


To Decorate Turkey Gobbler Cake

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

- Tint 2 cups icing gold for body and feathers.
- Tint 1 cup icing brown for detail outlines, eye and feathers.
- Tint 1/2 cup icing orange for feet, tips of feathers and neck area.

Tube 3 brown outlines
for feathers, body, head and feet



Tube 3 brown dot eye

Tube 16 gold star body
and feather tips

Tube 16 brown star feathers
and cake side

Tube 16 orange star feet,
feather tips and neck area



Wilton

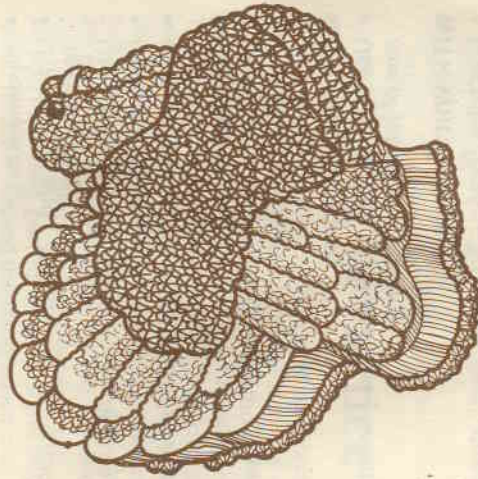
Complete Instructions for Baking & Decorating



Turkey 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 16
- Serving plate
- One cake mix or ingredients to make your favorite layer cake recipe
- 3 1/2 cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Wilton Paste Food Colors: Brown, Orange, Golden Yellow and Pink.



To Decorate Indian Cake

- Use Wilton Paste Food Colors in Brown, Golden Yellow, Pink and Orange.
- Tint 1/4 cups icing brown for outlines, hair and headdress feathers.
 - Tint 1/4 cup icing beige for tomahawk ax.
 - Tint 1/2 cup icing pink for face and hand.
 - Tint 1/4 cup icing orange for war paint, beads, headband and tomahawk handle.
 - Tint 1/4 cup icing gold for war paint and tomahawk feathers.
 - Reserve 1/2 cup white icing for headdress feathers.

