

Stock #
2105-4610



- Super for birthdays, Dad's Day, victory parties and more. Easy to decorate for any helmeted daredevil or sports favorite!
- Takes 2-layer cake mix or ingredients for favorite layer cake.
- Easy-to-follow decorating instructions on back of label.



Football Hero Cake Pan

Feature design shown uses tips 3, 16, 21 and Wilton Paste Icing Colors in Orange and Brown. Remember, it's easy to change colors and insignia to match a favorite player's! Skateboard Champ uses tips 4, 16, 21 and Wilton Paste Colors in Brown, Orange, Pink and Golden Yellow.



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Manuf
Wilton
Wool

Use tip 3. Hold bag at 45° angle. Touch
 stop squeezing, guide tip slightly and, as you
 Pipe-In: Use tip 3 along surface. To end outline,
 starch or smooth with finger tip dipped in corn-
 starch or smooth with dampened art brush.

To Make Stars
 Use tip 16. Hold bag straight up and down above cake.
 Squeeze until a star is formed. Stop pressure and pull
 tip away.



YES

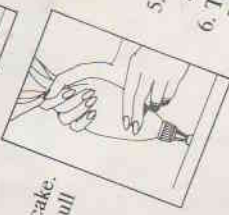
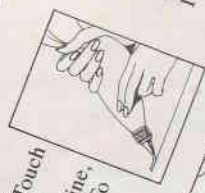
To Make Shells
 Use tip 21. Hold bag at a 45° angle slightly
 above cake with end of bag pointing towards
 you. Squeeze until icing builds up and fans out
 as you lower tip until it touches cake. Relax pressure
 and pull tip away without lifting tip off
 surface to draw shell to a point.



NO

NO

YES



Top View



Side View

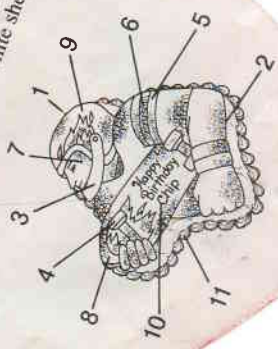
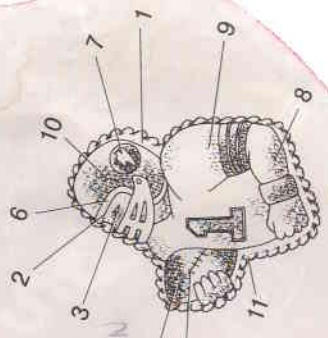
Use tip 3. Hold bag at 45° angle. Touch
 stop squeezing, guide tip slightly and, as you
 Pipe-In: Use tip 3 along surface. To end outline,
 starch or smooth with finger tip dipped in corn-
 starch or smooth with dampened art brush.

Decorating Techniques

To Decorate Football Hero Cake You'll Need:
 Wilton decorating bags & coupler or parchment triangles (instructions included with all bags).
 Decorating tips 3, 16, 21.
 Feature design uses Orange (if using liquid color in the Wilton set, mix equal parts of red and yellow) and Brown. Alternate uses Kelly Green, Brown and Golden Yellow.
 NOTE: So you'll be able to decorate in any color that you choose, icing amounts are given according to areas rather than colors.

1. Sides iced (white) smooth icing.
2. Tip 3 (brown) detail outlines (takes 1 cup, thin with 2 teaspoons light corn syrup)
3. Tip 3 (brown) pipe in eye (takes 1/4 cup) *BN*
4. Tip 16 (brown) pipe in eye (takes 1/4 cup) *BN*
5. Tip 3 (white) pipe in face guard, ball laces *BN*
6. Tip 3 (white) pipe in helmet trim (takes 2 Tablespoons)*
7. Tip 3 (white) pipe in (1 Tablespoon)* and tip 16 (brown) stars (2 Tablespoons)* on insignia — takes 1/2 cup
8. Tip 16 (orange) stars (takes 1/2 cup) *BN*
9. Tip 21 (white) stars (takes 1/2 cup) *BN*
10. Tip 16 (orange) stars (takes 1/2 cup) *BN*
11. Tip 21 (white) shell border (takes 1/2 cup) *BN*

To Decorate Skateboard Champ You'll Need:
 Tips 4, 16, 21 and Wilton Paste Colors in Brown, Orange, Pink and Golden Yellow. Decorate in numerical order to
 Make 4 1/2 cups buttercream icing:
 • Tint 1/4 cup yellow.
 • Tint 1/4 cup orange.
 • Reserve 2 1/4 cups white (thin 1 cup with 2 teaspoons light corn syrup).
 • Tint 1/2 cup pink.
 • Tint 1/2 cup light brown.
 1. Sides iced white with thinned icing. With toothpick, mark face, chin strap, flames and skateboard (for easier marking, lightly ice areas)



2. Tip 4 brown detail outlines
3. Tip 4 brown pipe-in
4. Tip 4 white pipe-in
5. Tip 16 yellow stars
6. Tip 16 orange stars
7. Tip 16 pink stars
8. Tip 16 light brown stars
9. Tip 16 white stars
10. Tip 4 yellow printed message
11. Tip 21 white shell border

For alternate, follow icing amount and just change colors accordingly.
 *There will be more than enough icing left over to cover small areas.