



More  
Decorating Ideas  
On Back Of Label

Design shown  
uses tubes  
3, 16 and 2D



# Millers

## PARTY PAN

BAKE AND DECORATE A

# Double Bell Cake

### PAN TAKES A TWO-LAYER CAKE MIX

Celebrate showers, holidays, anniversaries, patriotic events and more!  
Easy-to-follow baking & decorating instructions under this label.

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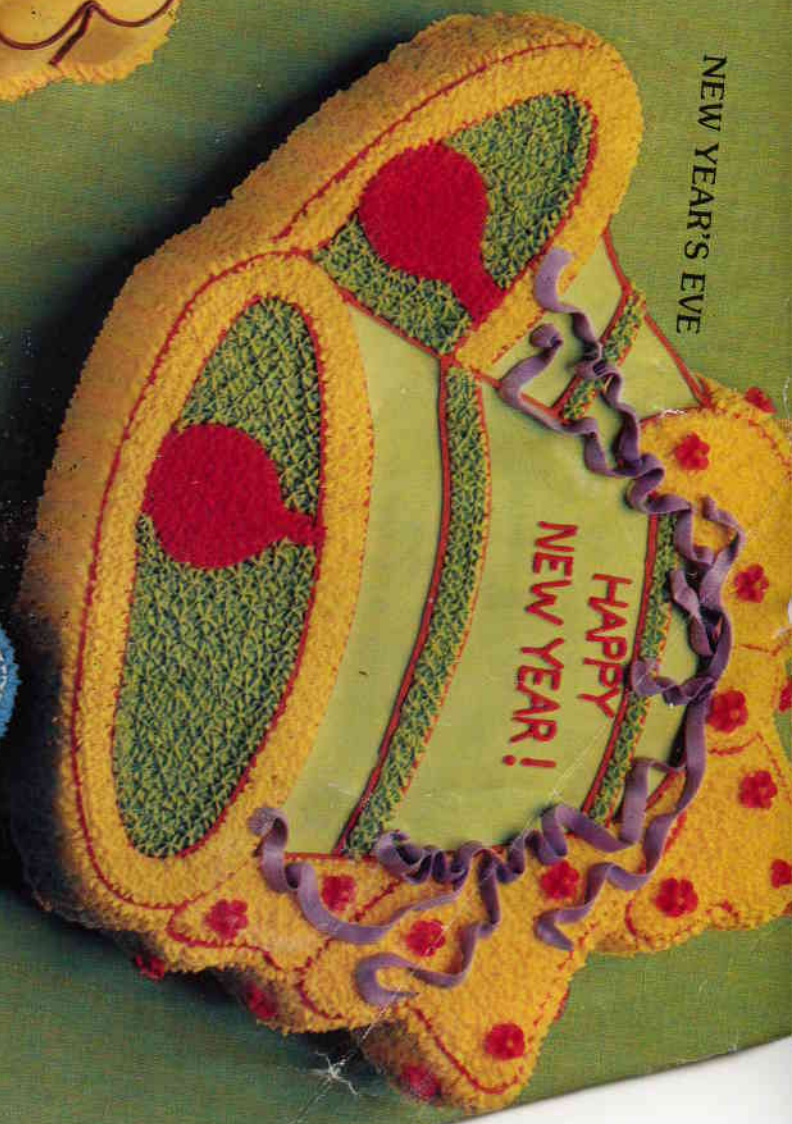
Manufactured in Korea for



ANNIVERSARY/  
BRIDAL SHOWER



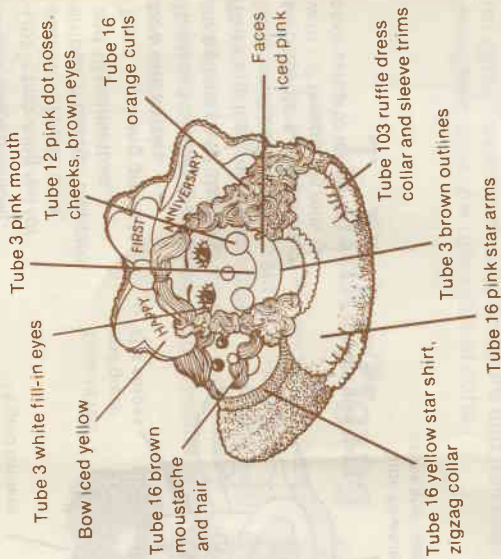
NEW YEAR'S EVE



## To Decorate Anniversary Cake

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

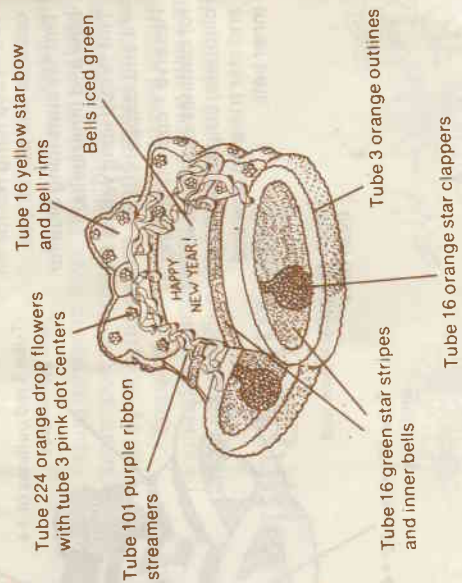
- Tint 1 1/3 cups icing yellow for bow, shirt and border. (Thin 1/2 cup with 1-2 teaspoons milk or corn syrup to ice bow.)
- Tint 1/2 cup icing pink for faces and arms. (Thin with 1-2 teaspoons milk or corn syrup.)
- Tint 1/2 cup icing brown for outlines of bow, eyes, eye brows, lashes, moustache and hair, shirt, dress, arms and message.
- Tint 1/2 cup icing orange for hair.
- Reserve 2/3 cup white icing for dress, whites of eyes.



## To Decorate Happy New Year Cake

Use Wilton Paste Food Colors in Lemon Yellow, Leaf Green, Pink, Orange and Violet.

- Tint 1 1/2 cups icing yellow for bow and bell rims.
- Tint 1/2 cup icing orange for message, flowers, clappers and outlines of bells, stripes and bow.
- Tint 1 cup icing green for bells, inner bells and stripes. (Thin 1/2 cup with 1-2 teaspoons milk or corn syrup to ice bells.)
- Tint 1/4 cup icing pink for flower centers.
- Tint 1/4 cup icing purple for streamers.



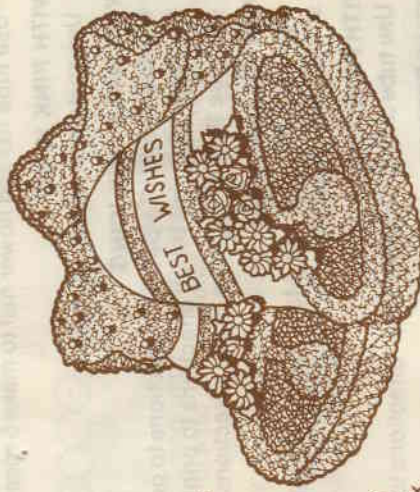
# Wilton

## Complete Instructions for Baking & Decorating

# Double Bell Cake

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE TO DECORATE CAKES you will need.:

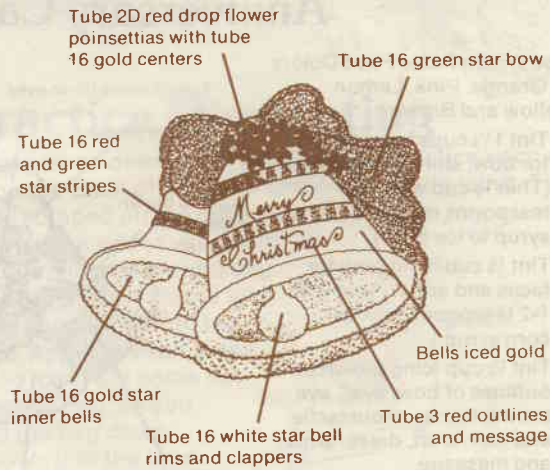
- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tubes 2D, 3, 12, 16, 67, 101, 103 and 224 (Flower Nail No. 7 optional)
- Serving plate
- One cake mix or ingredients to make your favorite layer cake recipe
- 3 1/2 cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Wilton Paste Food Colors: Pink, Lemon Yellow, Leaf Green, Christmas Red, Orange, Sky Blue, Brown, Golden Yellow and Violet



## To Decorate Christmas Bells Cake

Use Wilton Paste Food Colors in Leaf Green, Christmas Red and Golden Yellow.

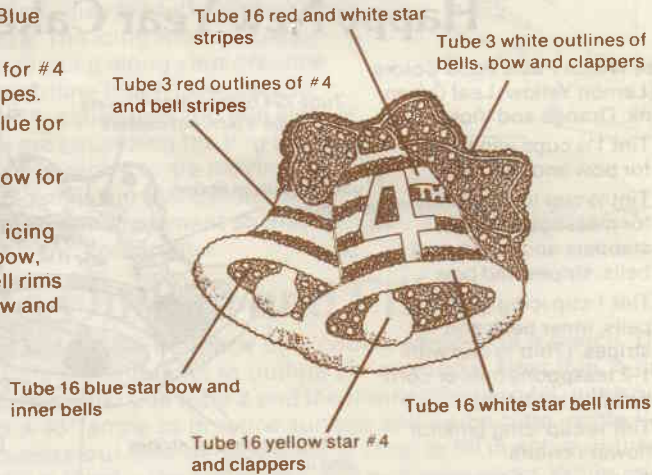
- Tint  $\frac{1}{2}$  cup icing red for outlines of bells, bow, stripes, message, clappers and 10 poinsettias.
- Tint 1 cup icing green for bow and stripes.
- Reserve 1 cup white icing for bell rims and clappers.
- Tint 1 cup icing gold for bells, inner bells, poinsettia centers. (Thin  $\frac{1}{3}$  cup with 1-2 teaspoons milk or corn syrup to ice bells.)



## To Decorate 4th of July Bells Cake

Use Wilton Paste Food Colors in Lemon Yellow, Sky Blue and Christmas Red.

- Tint  $\frac{2}{3}$  cup icing red for #4 outlines and bell stripes.
- Tint  $1\frac{1}{2}$  cups icing blue for bow and inner bells.
- Tint  $\frac{1}{3}$  cup icing yellow for #4 and clappers.
- Reserve 1 cup white icing for outlines of bell, bow, clappers, stripes, bell rims and star trims on bow and inner bell.





## Decorating Your Double Bell Bridal Shower Cake

To make the Double Bell cake in the colors shown, you will need Wilton Paste Food Colors in Pink, Lemon Yellow and Leaf Green. We suggest you color all the icings at one time, while the cake cools. Refrigerate colored icings in covered containers until ready to use. You will also need Wilton Edible Glitter for daisy centers.

- Tint ½ cup icing pink for bells and bow dots. (Thin icing with 1-2 teaspoons milk or corn syrup to ice bells.)
- Tint ¾ cup icing dark pink for outlines of bells, roses, inner bells and message.
- Tint ¼ cup icing green for leaves.
- Reserve ¼ cup white icing for daisies.
- Tint 1¾ cups icing yellow for bow, bell rims, clappers, stripes and daisy centers.

### WITH WHITE ICING

- Use tube 103 and flower nail to make 10 daisies.\*
- Use tube 3 and "To Make Dots" directions to add dots to daisy centers.

### WITH DARK PINK ICING

- Use tube 103 and flower nail to make 5 roses.\*

### WITH PINK ICING

- Use spatula to ice bells smooth.

### WITH DARK PINK ICING

- Use tube 3 and "To Outline" directions to outline bow, bells and clappers.
- Use tube 3 and "To Print" directions to print message.
- Use tube 16 and "To Make Stars" directions to cover inner bells.

### WITH YELLOW ICING

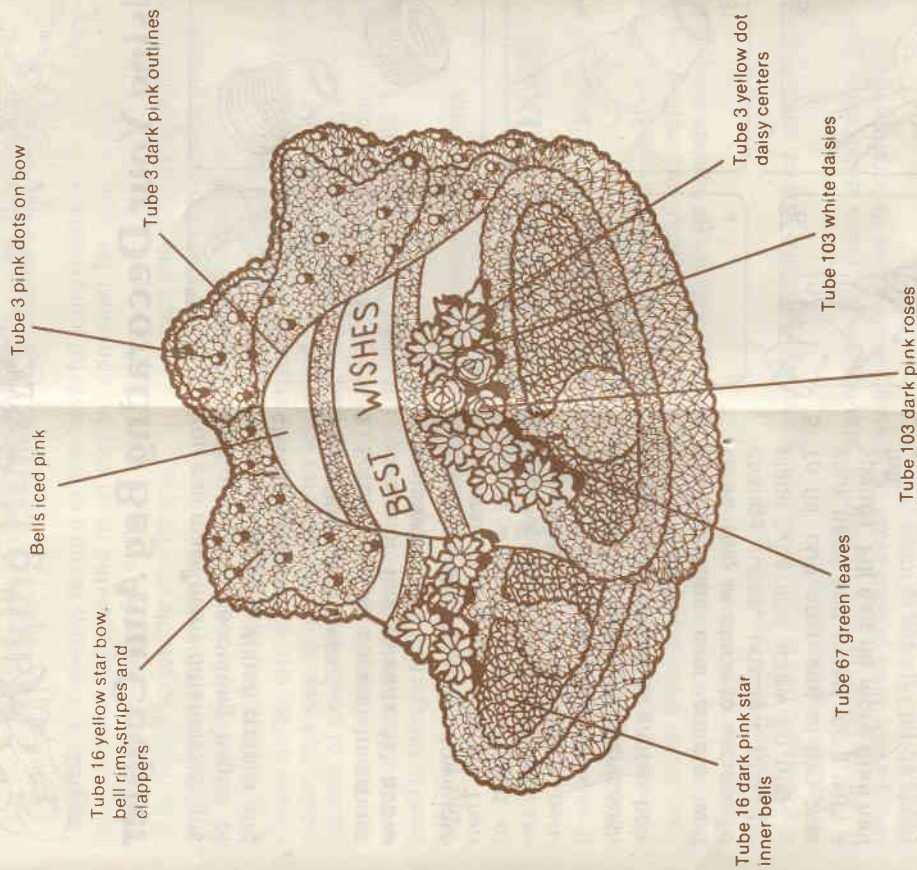
- Use tube 16 and "To Make Stars" directions to cover bow, bell rims, stripes and clappers.

### WITH PINK ICING

- Use tube 3 and "To Make Dots" directions to add dots to bow.

### WITH GREEN ICING

- Attach roses and daisies to bell cake top.
- Use tube 67 and "To Make Leaves" directions to trim daisies and roses.



\*To make roses and daisies, see the "How To Decorate" section in the Wilton Yearbook. For an easier version, make drop flowers in the same colors as the roses and daisies and use to trim cake.

