



Jungle Lion



Lightning-Quick Lion
Requires one 2-layer cake mix. Suggested colors and instructions included.

King Krispy



Jungle Lion

*He's the mane attraction for birthdays and school parties!
This kindly king of beasts creates easy-to-decorate cakes,
cereal treats, gelatin molds and more!*

Decorating is fun, and easy with Wilton! Choose from our complete assortment of decorating accessories, including pans, bags, tips, colors, icing decorations and more.

For more decorating ideas and quality products, see the current Wilton Yearbook of Cake Decorating.



Jungle Lion (Feature)

Use tips 3, 16, 21, Wilton Icing Colors in Golden Yellow and Brown; uncooked spaghetti.

Lightning-Quick Lion

Use Wilton Icing Colors in Golden Yellow and Brown, chocolate nougat candy, string licorice, vanilla sandwich cookies and candy-coated chocolates.



King Krispy

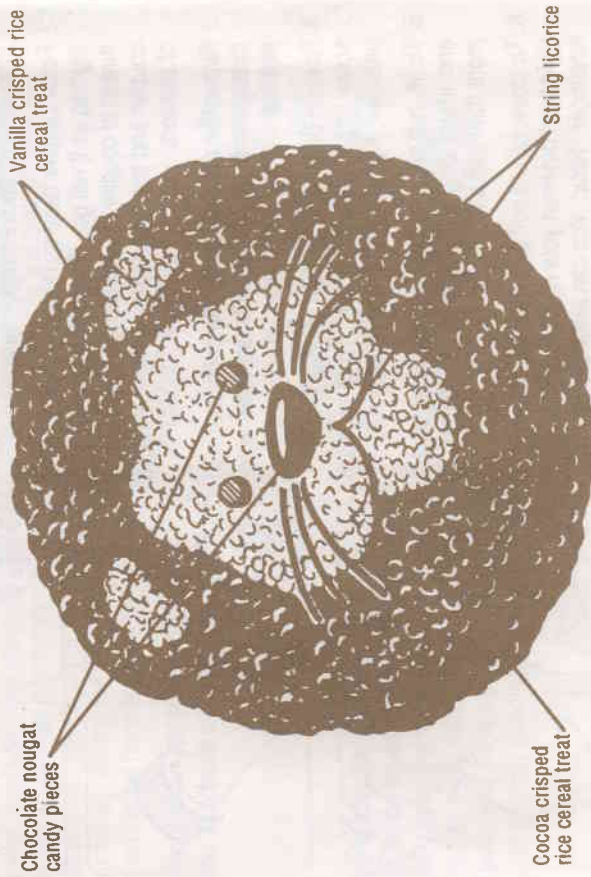
Use favorite crisp cereal treat recipe, (1 recipe vanilla, 2 recipes cocoa), chocolate nougat candy, string licorice.

Made in Indonesia

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To Make King Krispy

You will need your favorite crisped rice treat recipe (1 recipe vanilla, 2 recipes cocoa); string licorice for whiskers and mouth outlines, chocolate nougat candy for eyes and nose.



To Make Whiskers

Break uncooked spaghetti into 2, 3, and 4 in. pieces. Fill a decorating bag fitted with tip 3 with buttercream icing. Insert a piece of spaghetti into open end of tip, then as you squeeze bag, pull spaghetti out of tip, coating "whiskers" with icing. Push uncoated end into craft block to dry.



Instructions for Baking & Decorating Jungle Lion Cakes

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU BEGIN. IN ADDITION, to decorate cakes you will need:

- Cake Board, Fanci-Foil Wrap.
- One 2-layer cake mix or ingredients to make favorite layer cake recipe.
- Buttercream icing (recipe inside).
- Wilton Icing Colors in Golden Yellow and Brown for Jungle Lion and Lightning-Quick Lion.

To Make King Krispy, you will need:

- Your favorite rice cereal treat recipe (1 recipe vanilla, 2 recipes cocoa).

In addition, you will need:

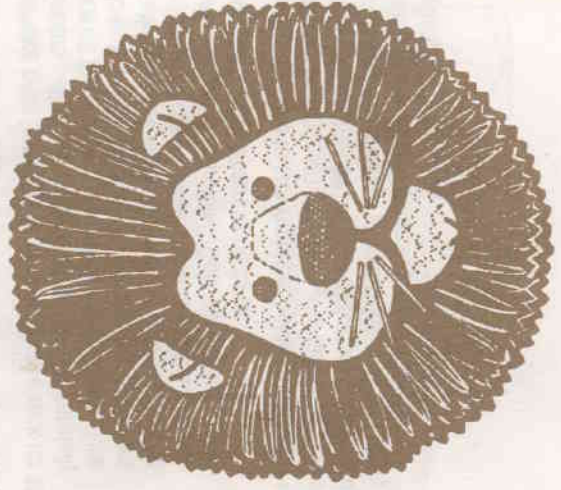
- For Jungle Lion:**
- Wilton Decorating Bag and Coupler or parchment triangles.
 - Tips 3, 16, 21.

For Lightning-Quick Lion:

- Trim: chocolate nougat candy, string licorice, vanilla sandwich cookies, candy-coated chocolates.

For King Krispy:

- Trim: chocolate nougat candy, string licorice.



To Decorate Jungle Lion

You will need Wilton Icing Colors in Golden Yellow and Brown; tips 3, 16 and 21; uncooked spaghetti. We suggest you tint all icings at one time, while cake cools. Refrigerate icings in covered containers until ready to use.

Make 3 1/2 cups buttercream icing:

- Tint 1/2 cup yellow.
- Tint 1/4 cup lt. yellow.
- Tint 2 3/4 cups brown.

WITH BROWN ICING

- Use tip 3, uncooked spaghetti pieces and "To Make Whiskers" directions to make whiskers.
- Use tip 3 and "To Outline and Pipe-In" directions to outline face and ears, and pipe in nose.

WITH YELLOW ICING

- Use tip 16 and "To Make Stars" directions to cover face and ears.

WITH LT. YELLOW ICING

- Use tip 16 and "To Make Stars" directions to cover chin and top of nose.

WITH BROWN ICING

- Use tip 21 and "To Make Pull-Out Stars" directions to add mane.
- Use tip 3 and "To Make Dots" directions to add eyes.
- Use tip 3 and "To Outline" directions to add lines on chin.

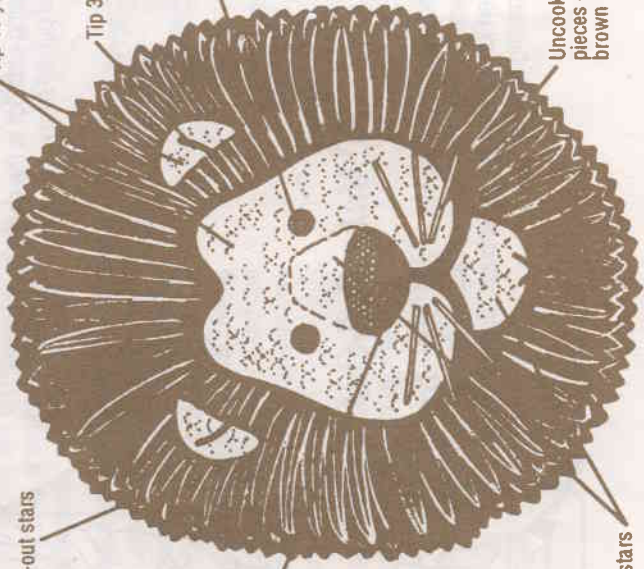
PUSH WHISKERS INTO CAKE

Tip 16 yellow stars

Tip 3 brown dot

Tip 3 brown outlines

Tip 3 brown dot



Tip 21 brown pull-out stars

Tip 3 brown pipe-in

Tip 16 lt. yellow stars

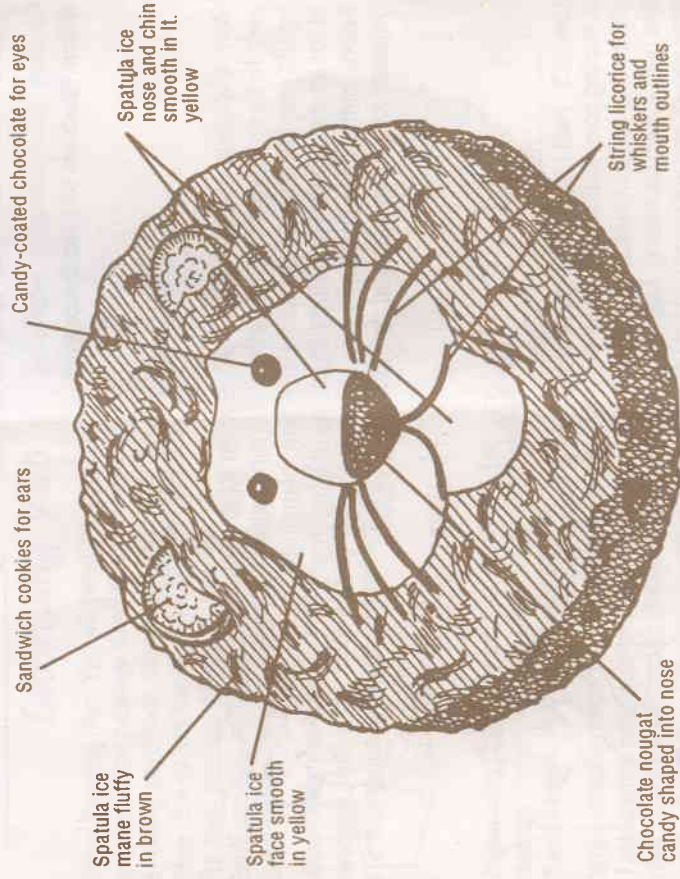
Uncooked spaghetti pieces coated with brown icing using tip 3

To Decorate Lightning Quick Lion

You will need Wilton Icing Colors in Golden Yellow and Brown; chocolate nougat candy for nose, string licorice for whiskers and mouth outlines, candy-coated chocolates for eyes, vanilla sandwich cookies for ears.

Make 3 cups buttercream icing:

- Tint 2 1/4 cups brown
- Tint 1/2 cup yellow
- Tint 1/4 cup lt. yellow



Sandwich cookies for ears

Candy-coated chocolate for eyes

Spatula ice mane fluffy in brown

Spatula ice nose and chin smooth in lt. yellow

Spatula ice face smooth in yellow

Siring licorice for whiskers and mouth outlines

Chocolate nougat candy shaped into nose