

THREE MORE WAYS TO DECORATE!



- Bake a Snowman Cake to welcome winter—stand-up versions take two pound cake mixes (flat version takes one).
- Kit includes aluminum cake pan, reusable vinyl decorating bag, plastic coupler and 2 decorating tips plus 6 packets of liquid icing color (3 red, 1 green and 2 brown—enough to decorate any one Stand-Up or Quick 'n Easy Snowman cake).
- Easy-to-follow baking and decorating instructions for all 4 decorating ideas are under label.



Bake two Snowman halves...



Join halves with icing for stand-up, 3-dimensional cake!



'TIS THE
FUN SEASON

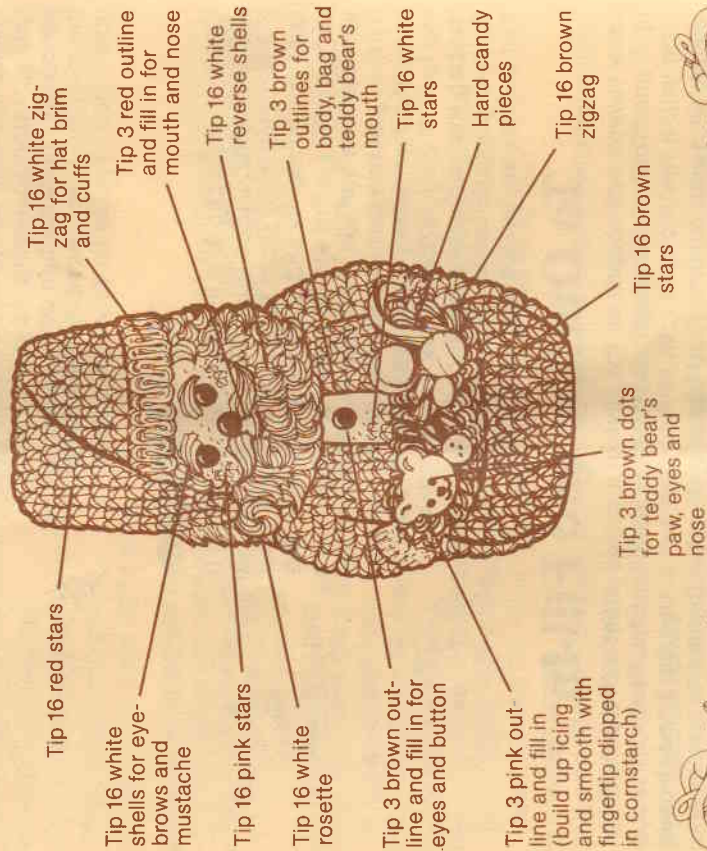
Wilton[®]
**Stand-Up Snowman
Pan Kit**

To Decorate Stand-Up Santa Cake

You will need to bake 2 snowman cakes and make 2 recipes of icing (4 cups). You will also need tips 3 and 16 and Red, Green and Brown Liquid Icing Color packets plus hard candy pieces.

Slice crowns off cakes so they will fit together. Ice flat side of one cake and join two snowman halves. Push plastic drinking straws (cut to fit) diagonally through both cakes. Position cake on cake board, plate or serving tray and secure with thin layer of icing under cake. If necessary, slice bottom off cake so cake will stand without tipping.

- Tint 1/2 cup icing brown (or use chocolate icing).
- Tint 1/4 cup icing pink (add no more than a drop of red color).
- Tint 1/4 cups icing red.
- Reserve 1 cup white icing.



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Complete Instructions for Baking & Decorating

Snowman Cake



PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE INCLUDED WITH YOUR KIT:

- Aluminum cake pan
- Washable, reusable 9-in. vinyl decorating bag
- Plastic decorating tips 3 and 16
- Plastic coupler for changing decorating tips
- Six packets of Liquid Icing Color - 3 Red, 1 Green and 2 Brown (enough to decorate any one Stand-Up or Quick 'n Easy Snowman cake).

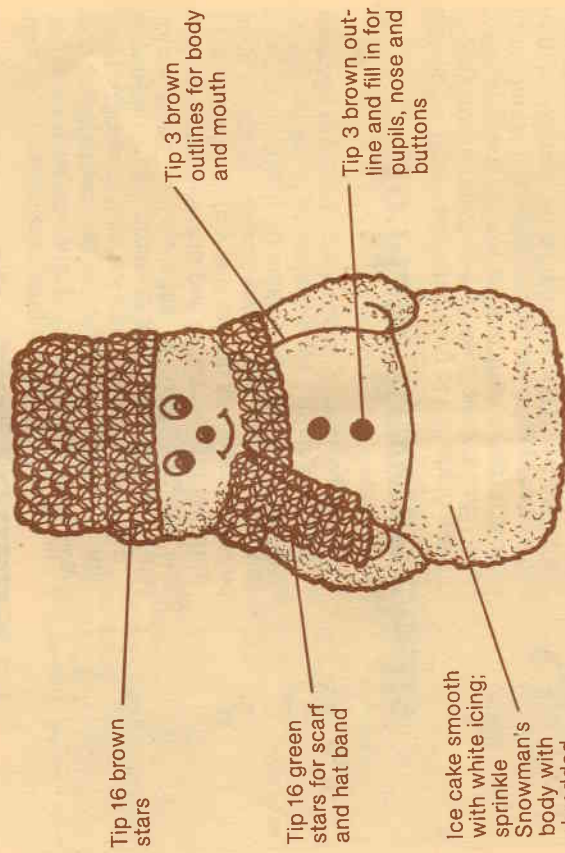
YOU WILL NEED:

- **For stand-up versions** - two pound cake mixes or ingredients to make your favorite pound cake recipe twice (each cake mix or recipe not to yield more than 4 cups of batter); 4 cups buttercream icing (recipe in this booklet) or 2 packages of Wilton Creamy White Icing Mix; Plastic drinking straws
- **For flat version** - one pound cake mix or ingredients to make your favorite pound cake recipe, or 4 cups regular cake batter; 2 cups buttercream icing (recipe in this booklet) or 1 package of Wilton Creamy White Icing Mix
- Pretzel sticks, coconut and candy trims for alternate versions
- Cake board, serving tray or plate.

To Decorate Quick 'N Easy Snowman Cake

You will need tips 3 and 16, Green and Brown Liquid Icing Colors, 2 cups icing and shredded coconut (about 2 cups).

- Tint 1/2 cup icing brown (or use chocolate icing).
- Tint 1/2 cup icing green.
- Reserve 1 cup white icing.



ALTERNATE IDEA: Give Snowman a fluffy look without adding coconut! When you ice cake, touch spatula to icing and pull up. Lift and swirl icing for a soft look.



To Decorate Stand-Up Snowman and Friend Cake

You will need to bake 2 snowman cakes and make 2 recipes of icing (4 cups). You will also need tips 3 and 16 and Red, Green and Brown Liquid Icing Color packets plus pretzel sticks, chocolate candy roll and plastic drinking straws.

Slice crowns off cakes so they will fit together. Ice flat side of one cake and join two snowman halves. Push plastic drinking straws (cut to fit) diagonally through both cakes. Position cake on cake board, plate or serving tray and secure with thin layer of icing under cake. If necessary, slice bottom off cake so cake will stand without tipping.

- Tint 1/4 cup icing brown (or use chocolate icing).
- Tint 1/2 cup icing light brown (or use chocolate icing).
- Tint 3/4 cup icing green.
- Tint 1/2 cup icing red.
- Tint 1/4 cup icing pink (add no more than a drop of red color).
- Reserve 1/4 cups white icing.

