



**1 2 3**

# Big Bird



**1. BAKE!**



**2. FROST!**



**3. DECORATE!**

Use as 1-2-3 to create every kid's favorite bird!  
or cake mix. Easy instructions on back.

Stock No. 2105-9476



## Big Bird

*It's easy as 1-2-3 to bake & decorate this Big Bird Cake.*



### 1. BAKE!

Preheat oven to 350° or temperature per recipe directions. Grease inside of pan completely

using a pastry brush and solid vegetable shortening or use a vegetable oil pan spray (see picture A). Don't use butter, margarine, or liquid vegetable oil. Spread shortening so that all indentations are covered.

Sprinkle about 2 Tablespoons of flour inside pan and shake so that flour covers all greased areas. Turn upside down and tap lightly to remove excess flour.

Prepare 2-layer cake according to package or recipe directions; pour into pan. Bake on middle rack of 350° oven for 35 to 45 minutes or until cake tests done. Remove cake from oven and cool on cake rack for 10 minutes.

So cake sits level and to prevent cracking, while in pan, cut away the raised center portion with serrated knife. To unmold cake, place cooling rack against cake and turn both rack and pan over (see picture B). Remove pan. Cool at least 1 hour. Brush off loose crumbs.



### 2. FROST!

You will need 3 cups of thinned Wilton Buttercream Icing or use Wilton Icing Mix or Wilton Ready-to-use Decorator's Icing. Tint  $\frac{1}{2}$  cup Christmas Red;  $\frac{3}{4}$  cup Royal Blue;  $1\frac{1}{4}$  cup Golden Yellow. Ice hat smooth: place icing on cake with spatula, then spread lightly with spatula in one direction. Ice Big Bird fluffy: place icing on cake with spatula, spread over area, then touch spatula to icing and lift up. Ice collar area smooth, then move spatula back and forth over collar to resemble ruffles.

### 3. DECORATE!

Position Big Bird's face on cake top.

#### Wilton Buttercream Icing

$\frac{1}{2}$  cup butter or margarine  
 $\frac{1}{2}$  cup solid vegetable shortening  
1 t. vanilla  
4 cups (approximately 1 lb.) sifted confectioners' sugar  
2 T milk



In a large mixing bowl, cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all the sugar has been mixed in, icing will appear dry. Add milk and beat at high speed until light and fluffy. Keep icing covered with a damp cloth until ready to decorate. Refrigerate when not in use. Keep for up to 2 weeks in an airtight container. Rewhip before using.

Makes 3 cups.

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