To Decorate Cheer Bear™ Cake

You will need tips 4, 12, 16, 18 and Wilton Paste Icing Colors in Pink, Red-Red, Lemon Yellow, Brown, Royal Blue, Orange* and Leaf Green*. With toothpick, mark rainbow. *You'll need 4½ cups icing to decorate cake as shown. To use 4 cups icing, omit two * colors.

- Tint ¼ cup icing light pink.
- Tint ¼ cup icing pink.
- Tint ¼ cup icing orange.*
- Tint ¼ cup icing red.
- Tint ¼ cup icing brown.
- Tint ¼ cup icing yellow.
- Tint ¼ cup icing blue.
- Tint ¼ cup icing green.*
- Reserve 2 cups white icing (thin 1½ cups with 2 Tablespoons light corn syrup or 1 Tablespoon milk).

Stomach and background area on cake top and sides iced smooth with thinned white icing.

**To Decorate Care Bears® Cake**

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

TO DECORATE CAKES you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tips 4, 12, 16, 18, (alternate design also uses tip 352)
- Serving plate or foil-covered cake board
- 2-layer cake mix or ingredients to make your favorite layer cake recipe
- 4 cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Wilton Paste Icing Colors in Golden Yellow, Brown, Red-Red, Sky Blue and Pink (alternate designs also use Copper, Lemon Yellow, Leaf Green and Orange)

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*MCMLXXXIV American Greetings
To Decorate Funshine Bear™ Cake

You will need tips 4, 12, 16, 18, 25, 32 and Wilton Pastel Icing Colors in Golden Yellow, Lemon Yellow, Red, Pink and Brown. With toothpick, mark flowers in hand and on stomach.

- Tint ¼ cup icing light yellow.
- Tint ¼ cup icing red.
- Tint ¼ cup icing pink.
- Tint ¼ cup icing brown.
- Reserve 2 cups white icing (thin 1¼ cups with 2 Tablespoons light corn syrup or 1 Tablespoon milk).
- Stock and background area on cake top side smooth with thinned white icing.
- Tint ¼ cup icing light yellow.
- Tint ¼ cup icing gold.
- Tint ¼ cup icing pink.
- Tint ¼ cup icing brown.

To Decorate Friend Bear™ Cake

You will need tips 4, 12, 16, 18, 25, 32 and Wilton Pastel Icing Colors in Golden Yellow, Copper, Orange, Brown, Leaf Green and Pink. (With toothpick, mark flowers in hand and on stomach)

- Tint ¼ cup icing light copper.
- Tint ¼ cup icing brown.
- Tint ¼ cup icing pink.
- Tint ¼ cup icing green.
- Reserve 2 cups white icing (thin 1¼ cups with 2 Tablespoons light corn syrup or 1 Tablespoon milk).
- Stock and background area on cake top side smooth with thinned white icing.
- Tint ¼ cup icing light yellow.
- Tint ¼ cup icing gold.
- Tint ¼ cup icing pink.
- Tint ¼ cup icing brown.
- Tint ¼ cup icing light pink.
- Tint ¼ cup icing light brown.
- Tint ¼ cup icing light copper.
To Decorate Care Bear™ Cake

You will need:
- 1 cake mix
- 1 can frosting
- 1 can sprinkles
- 1 can edible glitter

1. Preheat oven to 350°F. Grease a 9-inch round cake pan.
2. Mix cake mix and water according to package instructions. Pour into prepared pan.
3. Bake for 30-35 minutes or until a toothpick inserted in center comes out clean. Cool completely in pan on a wire rack.
4. Spread frosting over cake, then apply sprinkles and glitter to desired areas.

To Make Care Bear™ Cake

1. Use tip 4 and "To Make Beads" directions to add edible beads to cake.
2. Use tip 4 and "To Make Paws" directions to add paws to cake.
3. Use tip 4 and "To Make Ears" directions to add ears to cake.
4. Use tip 4 and "To Make Mouth" directions to add mouth to cake.
5. Use tip 4 and "To Make Eyes" directions to add eyes to cake.
6. Use tip 4 and "To Make Hair" directions to add hair to cake.
7. Use tip 4 and "To Make Belts" directions to add belts to cake.
8. Use tip 4 and "To Make Shoes" directions to add shoes to cake.
9. Use tip 4 and "To Make Accessories" directions to add accessories to cake.

Tips and Tricks:
- Use tip 4 and "To Make Beads" directions to add edible beads to cake.
- Use tip 4 and "To Make Paws" directions to add paws to cake.
- Use tip 4 and "To Make Ears" directions to add ears to cake.
- Use tip 4 and "To Make Mouth" directions to add mouth to cake.
- Use tip 4 and "To Make Eyes" directions to add eyes to cake.
- Use tip 4 and "To Make Hair" directions to add hair to cake.
- Use tip 4 and "To Make Belts" directions to add belts to cake.
- Use tip 4 and "To Make Shoes" directions to add shoes to cake.
- Use tip 4 and "To Make Accessories" directions to add accessories to cake.