

- Instructions under label.
- Birthday Bear™* Cake design shown uses tips 4, 12, 16, 18 and Wilton Paste Icing Colors in Golden Yellow, Brown, Red-Red, Sky Blue and Pink.
- 3 more ways to decorate on back of label!
- Shows you care on birthdays, holidays, any special day!
- Pan takes a 2-layer cake mix.

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 Wilton Enterprises, Inc. Authorized
 User
 Manufactured in Korea for:
 Wilton Enterprises, Inc.
 Woodridge, IL 60517



Decorate This
 Quick 'n Easy
 Care Bear™* Cake!

Wilton Care Bears™*
 Cake Pan

Cake
 tips 4, 12,
 Paste Icing
 Red, Lemon
 Blue,
 en.



Friend Bear™ Cake

Design shown uses tips 4, 12,
 16, 18, 352 and Wilton Paste
 Icing Colors in Golden Yellow
 Copper, Orange, Brown, Leaf
 Green and Pink

Funshine Bear™ Cake

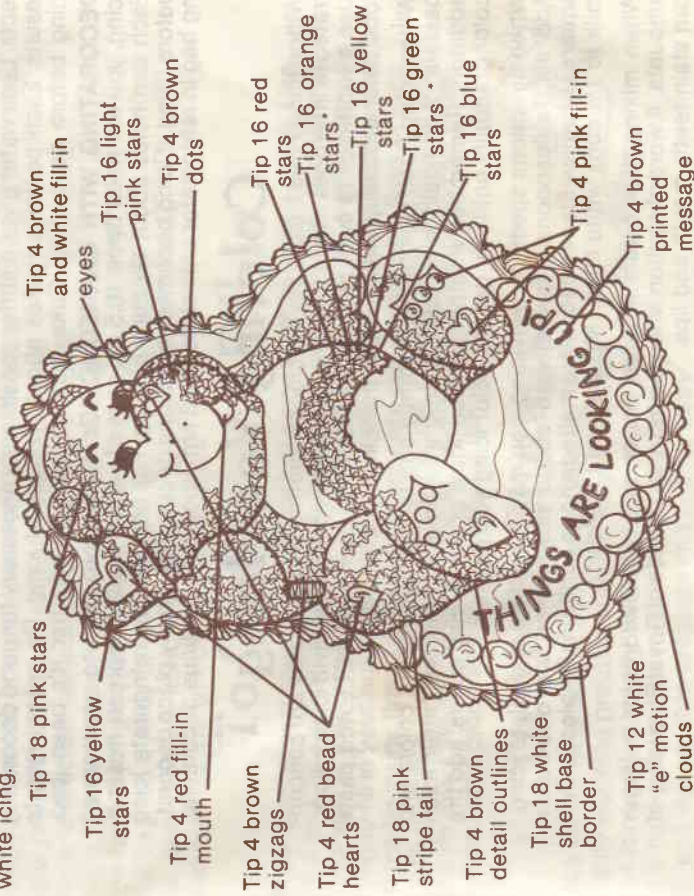
Design shown uses tips 4, 12,
 16, 18 and Wilton Paste Icing
 Colors in Golden Yellow, Lemon
 Yellow, Red-Red, Brown and
 Pink.

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 ¾ 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 1¼ 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.



Wilton®

Complete Instructions for Baking & Decorating

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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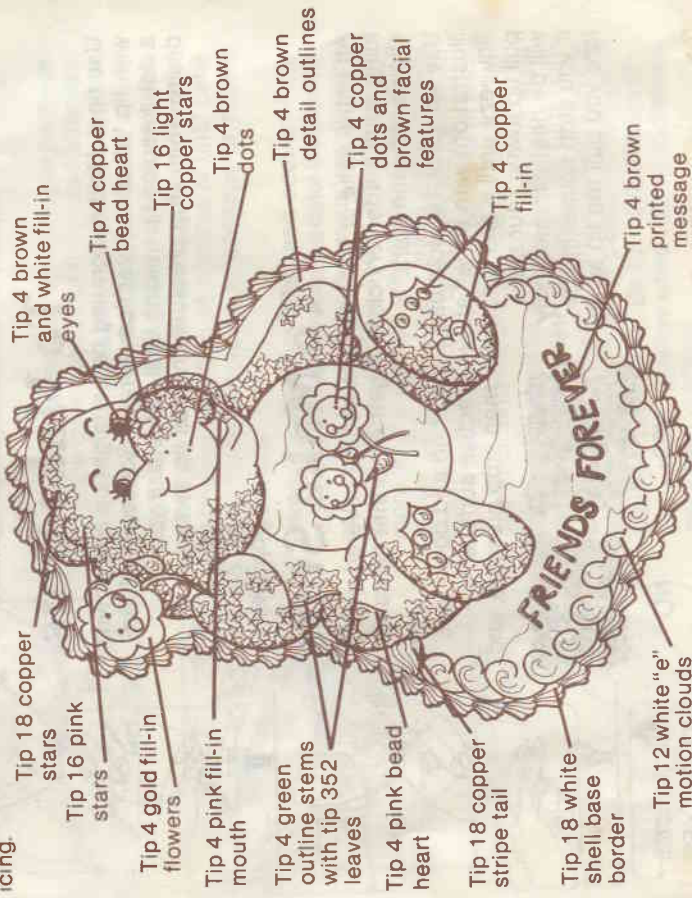


To Decorate™ Friend Bear™ Cake

You will need tips 4, 12, 16, 18, 352 and Wilton Paste Icing Colors in Golden Yellow, Copper, Orange, Brown, Leaf Green and Pink. (With tooth-pick, mark flowers in hand and on stomach.)

- Tint 1/4 cup icing light copper.
- Tint 3/4 cup icing copper.
- Tint 1/4 cup icing gold.
- Tint 1/4 cup icing brown.
- Tint 1/4 cup icing pink.
- Tint 1/4 cup icing green.
- Reserve 2 cups white icing (thin 1/4 cups with 2 Tablespoons light corn syrup or 1 Tablespoon milk).

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

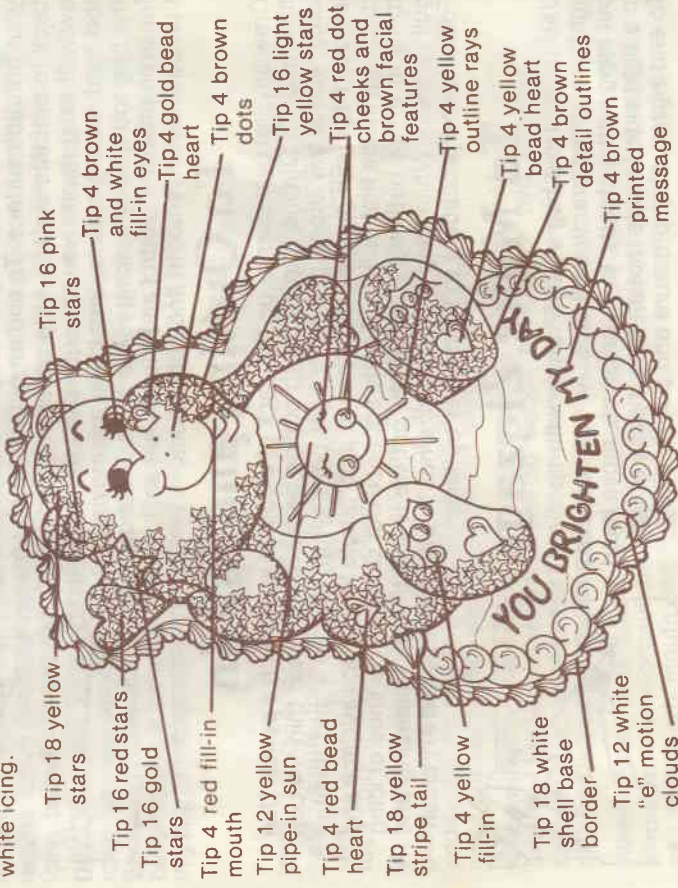


To Decorate™ Funshine Bear™ Cake

You will need tips 4, 12, 16 18 and Wilton Paste Icing Colors in Golden Yellow, Lemon Yellow, Red-Red, Brown and Pink. With toothpick, mark sun on stomach, heart and star in hand.

- Tint 1/4 cup icing light yellow.
- Tint 3/4 cup icing yellow.
- Tint 1/4 cup icing gold.
- Tint 1/4 cup icing brown.
- Tint 1/4 cup icing pink.
- Tint 1/4 cup icing red.
- Reserve 2 cups white icing (thin 1/4 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 Bear™ Cake

You will need Wilton Paste Icing Colors in Golden Yellow, Brown, Red, Sky Blue and Pink. We suggest you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

- Tint ¼ cup icing light gold.
- Tint ¾ cup icing gold.
- Tint ¼ cup icing brown.
- Tint ¼ cup icing red.
- Tint ¼ cup icing pink.
- Tint ¼ cup icing blue.

Reserve 2 cups white icing (thin 1¼ cups with 1 Tablespoon milk or 2 Tablespoons light corn syrup)

WITH THINNED WHITE ICING

- Use spatula to ice background area and stomach on cake top and cake sides smooth.

WITH BROWN ICING

- Use tip 4 and "To Outline" directions to outline face, body, paws, legs, cupcake, candle and wand.
- Use tip 4 and "To Fill-In" directions to fill in pupils of eyes.
- Use tip 4 and "To Zigzag" directions to cover handle of heart wand.

WITH PINK ICING

- Use tip 16 and "To Make Stars" directions to cover inner ear.
- Use tip 4 and "To Fill-in" directions to cover mouth.
- Use tip 12 and "To Pipe-In" directions to fill in cupcake icing. Smooth and swirl with a small spatula.

WITH GOLD ICING

- Use tip 18 and "To Make Stars" directions to cover face, paws, body and legs.
- Use tip 18 and "To Make Stripes" directions to add tail.
- Use tip 4 and "To Make Bead Hearts" directions to add nostrils.
- Use tip 4 and "To Pipe-In" directions to cover pads of feet and candle.

WITH LIGHT GOLD ICING

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

WITH BLUE ICING

- Use tip 4 and "To Pipe-In" directions to fill in "cupcake paper".

WITH RED ICING

- Use tip 16 and "To Make Stars" to cover heart wand.

- Use tip 4 and "To Make Bead Hearts" directions to add heart to face and leg.
- Use tip 4 and "To Make Dots" directions to add sprinkles on cupcake.
- Use tip 4 and "To Make Beads" directions to add candle flame.

WITH BROWN ICING

- Use tip 4 and "To Outline" directions to add eyebrows and lashes.
- Use tip 4 and "To Make Dots" directions to add freckles.
- Use tip 4 and "To Print" directions to add message.

WITH WHITE ICING

- Use tip 4 and "To Fill-in" directions to fill in whites of eyes.
- Use tip 12 and "To Make "e" Motion Clouds" directions to edge cake top.
- Use tip 18 and "To Make Shells" directions to edge cake base.

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

