





Super Race Car



Pan takes any 2-layer cake mix. Suggested tips and colors on back; instructions under label.
Zoom, Zoom!



er Race Car

Tip for good times with this sleek "speed demon." A real winner for birthdays, holidays, victory celebrations and more!

Decorating is easy with Wilton. Choose from our large assortment of decorating tips, icing colors, icings and other cake decorating accessories. For more decorating ideas and quality products, see the current Wilton Yearbook of Decorating.



Zoom, Zoom!
Tips 3, 16, 21 and Wilton
Lemon Yellow, Royal
Blue, Brown, Red-Red
and Black Icing Colors.

(Feature)
and Wilton Red,
and Black Icing



Super Race Car

Gear up for good times with this sleek "super" winner for birthdays, holidays, victory celebrations.

Decorating is easy with Wilton. Choose from our large selection of icing colors, icings and other cake decorating products. For more decorating ideas and quality products, see the Cake Decorating.

▶ **Fast Forward (Feature)**
Tips 3, 16, 21 and Wilton Red, Golden Yellow and Black Icing Colors.



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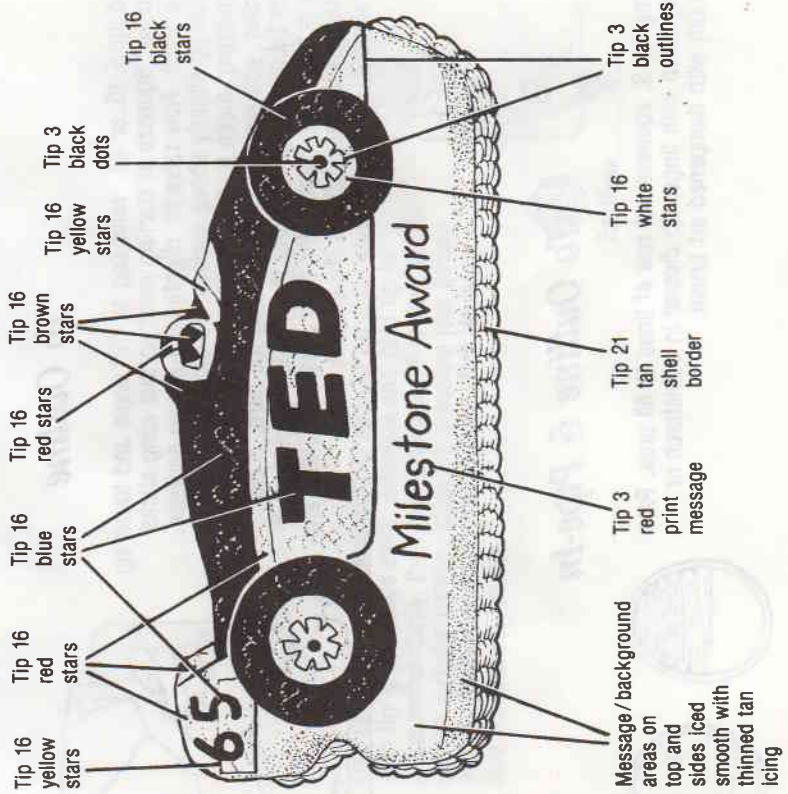
To Decorate Zoom, Zoom! Cake

You will need Wilton Icing Colors in Royal Blue, Brown, Lemon Yellow, Red-Red and Black; tips 3, 16 and 21.

Make 3 $\frac{2}{3}$ cups icing:

- Tint $\frac{1}{4}$ cup brown.
- Tint $\frac{1}{3}$ cup red.
- Tint $\frac{3}{4}$ cup blue.
- Tint $\frac{1}{2}$ cup yellow.
- Tint $\frac{1}{3}$ cup black.
- Tint $\frac{1}{4}$ cups tan (add a small amount of brown icing color at a time until desired shade is reached, then thin $\frac{3}{4}$ cup with 2 teaspoons light corn syrup).
- Reserve $\frac{1}{4}$ cup white.

With toothpick, mark letters & numbers (for easier marking, lightly ice area white)



Instructions for Baking & Decorating

Race Car Cakes

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

TO DECORATE CAKES you will need:

- Wilton Decorating Bag & Coupler or parchment paper triangles.
- Tips 3, 16, 21.
- Wilton Icing Colors in Wilton Red, Golden Yellow and Black (alternate ideas use Royal Blue, Brown, Lemon Yellow, Red-Red and Black).
- One 2-layer cake mix or ingredients for favorite layer cake recipe.
- Buttercream icing (recipe inside).



To Decorate Fast Forward Race Car

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

Make 4 cups buttercream icing:

- Tint 1/2 cup yellow.
- Tint 1/2 cup red.
- Tint 1/2 cup black.
- Tint 1/4 cup dark grey (add black icing color until desired shade is reached).

WITH THINNED ICINGS

- With a spatula, ice windshield and message area on top and sides smooth with grey icing.
- Ice face with black icing.
- Ice top of seat with yellow icing.
- Ice hubcaps with white icing.

WITH YELLOW ICING

- Use tip 16 and "To Make Outlines" directions to outline car panels, rear light, side design and number circle.
- Use tip 16 and "To Make Stars" directions to edge helmet and cover rear panel on car.

WITH WHITE ICING

- Use tip 16 and "To Make Stars" directions to cover upper area (on side of cake, too), rear panel, design and number circle.
- Use tip 16 and "To Make Rosettes" directions to cover center of hubcap.
- Use tip 21 and "To Make Stars" directions to edge base around message area.

WITH RED ICING

- Use tip 16 and "To Make Stars" directions to cover helmet, taillight and side panels.
- Use tip 16 and "To Outline" directions to add numbers.
- Use tip 3 and "To Print" directions to add message.

WITH DARK GREY ICING

- Use tip 16 and "To Make Stars" directions to fill in bumper and hubcaps.

WITH BLACK ICING

- Use tip 21 and "To Outline" directions to cover tires.

