



Instructions for Pooh Singles!™ Desserts

Singles! molds are the ideal size for fun individual desserts, breads and appetizers. This Winnie The Pooh Mold has a total capacity of 3/4 cup (6 oz.). Use it to make delicious cakes, gelatins, quick breads and more!

How To Use

For cakes and brownies, grease or spray mold with vegetable pan spray. Fill mold 1/2 full with batter. Follow recipe directions for baking.



Wilton Method Cake Decorating Classes
Call: 800-942-8881

© 2001 Wilton Industries, Inc.
Woodridge, Il. 60517
www.wilton.com

Stock No. 2105-1135

©Disney based on the "Winnie the Pooh" works. Copyright A. A. Milne and E. H. Shepard.
No license is granted by the copyright proprietor, the Walt Disney Company, for the use of representations of Disney characters on products which are to be sold for any other commercial purpose. All such rights are reserved. This product is for non-commercial home use only.

Coolers Singles! Winnie The Pooh Mold

1 package (4 serving size) orange gelatin
1 cup boiling water
1 pint vanilla ice cream, softened
Winnie The Pooh 2 pc. Icing Color Set

Spray Winnie The Pooh Singles! Mold with vegetable pan spray. In medium bowl, dissolve gelatin in boiling water. Color with Pooh (Gold) icing color to a dark shade as ice cream will lighten the color. Stir in ice cream until smooth. Do not leave any lumps of unmelted ice cream. Pour into molds, chill until firm four hours or overnight. Remove from mold by carefully running spatula around top edge; invert on serving plate.

Makes 4 coolers.



Wilton Method
Decorating
Classes
Discover
The Fun of
Cake
Decorating!

Find Classes Near You!

In U.S.A., Call **800-942-8881** Or visit our website at www.wilton.com
In Canada, call (416) 679-0790 x200 Or E-mail: classprograms@wilton.ca

Millions have learned how much fun cake decorating can be in Wilton Method Classes. Our students keep coming back for more, because each Wilton Class helps anyone get beautiful results – even those who have never decorated before! The secret of success? Wilton Method Instructors. Their friendly, patient way of teaching makes learning a pleasure. Our Instructors work with you, giving personal attention to help you perfect each technique. Wilton Method Instructors make learning fun.

Response from students has been so amazing that we've added new classes, featuring more ways to decorate great cakes and treats. Now you can be ready for any occasion, with the perfect, personalized dessert. Imagine the great things you can make – colorful cakes for kids' birthdays featuring today's hottest characters, beautiful floral basket cakes for Mom, charming gingerbread house centerpieces to make your holiday festive. We'll show you how to do it all!

Cake Release

For perfect, crumb-free cakes!

No need to grease and flour your baking pan – Cake Release coats in one step. Simply spread Cake Release lightly on pan bottom and sides with a pastry brush and fill with batter. Cakes release perfectly without crumbs every time, giving you the ideal surface for decorating. Now in convenient dispensing bottle. Certified Kosher. 8 oz.

702-6016

