



Sporty Car

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Decorating instructions on back.



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It's Easy To Bake & Decorate a Sporty Car Cake!

BAKE!

Preheat oven to 350° or temp. per recipe directions. Grease inside of pan completely using a pastry brush and solid vegetable shortening or use a vegetable oil pan spray. (Don't use butter, margarine or liquid vegetable oil.) Spread shortening so that all indentations are covered. Sprinkle about 2 tbsps. 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 30-35 min. 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. Remove pan. Cool at least 1 hour. Brush off crumbs.

FROST!

You'll need two 16.5 cans of white icing or 3 cups of your favorite buttercream icing. Try our canned Decorator White Icing. It tastes delicious and is ready for decorating. Tint icing gradually, adding food color (we used Wilton Red Paste Icing Color for the car shown) and mixing with a small spatula. Continue adding color until desired color is reached.

To frost, you will need:

- 1/4 cup white icing.
- 1/2 cup brown icing.
- 2 1/4 cups red icing.

DECORATE!

In addition to icing, you will also need: Brown shoestring licorice, candy sticks, spice drops, candy discs, and iced cookies.

With a spatula, ice windshield and window white. Ice body and roof red, wheels brown. Trim around windows, wheels, door and bottom edge of car with licorice. Add cookies and candy trims.

