

HAPPY  
BIRTHDAY  
DOC!



## Bugs Bunny

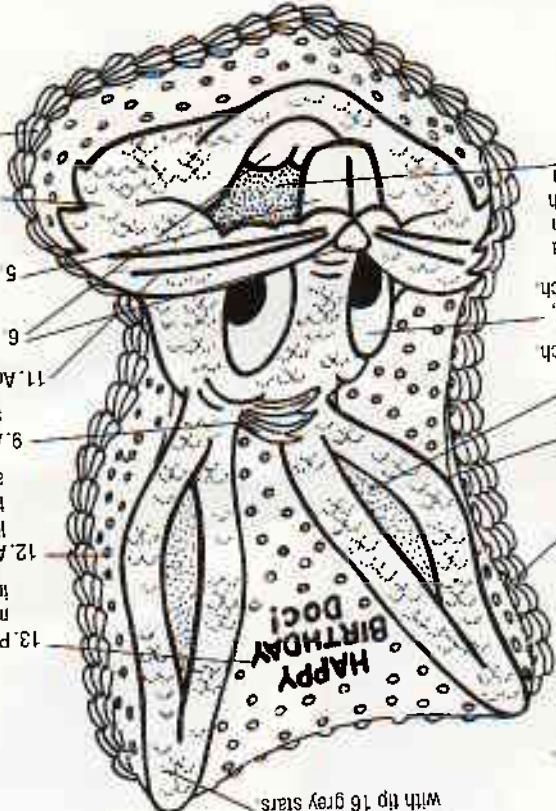
*This rabbit is ready to celebrate!*

Pan takes any 2-layer cake mix. Suggested tips, colors and instructions included.

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- 14. Edge base with tip 21 white shell border
- 10. Fill-in lower face area with tip 16 white stars
- 5. Pipe in white teeth with tip 3, smooth with finger dipped in cornstarch.
- 6. Pipe in light terra cotta nose and tongue with tip 3, smooth with finger dipped in cornstarch.
- 11. Add tip 3 black outlines for whiskers.
- 9. Add three tip 16 grey pull-out stars to top of head between ears.
- 12. Add tip 3 teal and light terra cotta dots to background top and sides
- 13. Print tip 3 message in black.

- 7. Pipe in terra cotta inside mouth with tip 3, smooth with finger dipped in cornstarch.
- 4. Pipe in black and white eyes with tip 3, smooth with finger dipped in cornstarch.
- 3. Pipe in peach inside ears using tip 3.
- 2. Outline details with tip 3 in black white icing smooth with thinned top and sides
- 8. Fill-in head and ears with tip 16 grey stars

Decorate in numerical order: 1. Ice background, top and sides smooth with thinned white icing

Note: Right-handed decorators work from left to right; left-handers decorate right to left, except when printing or writing

To Decorate Bugs Bunny You'll Need:  
 • Wilton decorating bags & coupler or parchment triangles (instructions included with all bags).  
 • Decorating tips 3, 16, and 21.  
 • Wilton Icing Colors in Black, Peach, Terra Cotta, and Teal.  
 • Make 3 1/2 cups of buttercream icing:

- Tint 1/4 cup black.
- Tint 1/4 cup grey.
- Tint 1/4 cup peach.
- Tint 2 tablespoons terra cotta.
- Tint 1/4 cup light terra cotta.
- Tint 1/4 cup teal.
- Reserve 2 1/2 cups white.
- (thin 1 1/2 cups with 3 tablespoons light corn syrup)

**To Make Dots**

Use tip 3. Hold decorating bag straight up and down with tip 1/4 in. above cake. Squeeze to form a dot. Keep tip in icing until dot is the desired size. Stop pressure and pull tip away.



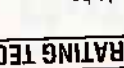
YES NO YES NO



Use tip 16. Hold bag straight up and down before you pull the tip away. Squeeze until a star is formed, then stop pressure and pull tip away. Your stars will be neatly formed only if you stop squeezing



Use tip 3. Squeeze out rows of lines to fill area. Pat icing down with finger dipped in cornstarch or smooth with dampened art brush.



With spatula, place icing over area to be covered, running spatula lightly over the icing in the same direction.



Remove cake from oven and cool on cake rack for 10 minutes. So cake sits level and to prevent cracking, while still in pan, carefully rack against cake and turn both cake rack and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake.



To transfer cake to serving plate, hold a cake board against cake and turn both cake board against cake and turn both cake rack and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake.

**DECORATING TECHNIQUES**

**To Print**  
 Use tip 3. Hold bag at 45° angle to surface of cake with bag toward your right for horizontal lines, toward you for vertical. Raise tip slightly and squeeze out lines. To end, stop squeezing, touch tip to cake and pull away.

**To Make Shells**  
 Use tip 16 or 21. Hold decorating bag at a 45° angle slightly above surface with end of bag pointing towards you. Squeeze until icing builds up and fans out into a base as you lift tip slightly. Relax pressure as you lower tip until it touches surface. Stop pressure and pull tip away without lifting tip off surface to draw shell to a point.

**To Make Pull-Out Stars**  
 Use tip 16. Hold bag at a 45° angle to surface. As you squeeze out icing, pull tip up and away from cake. When strand is long enough, stop pressure and pull tip away.

**To Outline & Pipe-In**  
 Use tip 3. Squeeze out rows of lines to fill area. Pat icing down with finger dipped in cornstarch or smooth with dampened art brush.

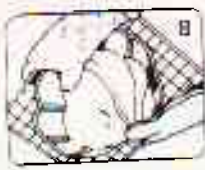
**To Ice Smooth**  
 With spatula, place icing over area to be covered, running spatula lightly over the icing in the same direction.

**To Transfer Cake to Serving Plate**  
 Hold a cake board against cake and turn both cake board against cake and turn both cake rack and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake.

**Coloring Your Icing**  
 Wilton Icing Colors are best for decorating because they are concentrated and give the deepest colors. Use a toothpick to swirl color into icing, then mix well. Add color gradually until you get the icing color you desire.

**Water than package directs. Each package mixes about 1 1/2 cups of icing. Do not refrigerate icing before decorating. Cake may be refrigerated after it is iced.**

**Wilson Ready-to-Use Decorator's Icing:** You will need approximately 2 cups of our delicious white icing. Each 16.5 oz. can holds about 2 cups. It's ideal for all of your decorating needs: frosting, decorating and flower making.



Remove cake from oven and cool on cake rack for 10 minutes. So cake sits level and to prevent cracking, while still in pan, carefully rack against cake and turn both cake rack and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake.

To transfer cake to serving plate, hold a cake board against cake and turn both cake board against cake and turn both cake rack and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake.

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# Baking & Decorating Instructions for Bugs Bunny Cake



**To Bake Cake:**  
Preheat oven to 350° or temperature per recipe directions. Your cake will unmold easily, without sticking, when you grease the inside of the pan completely using a pastry brush and solid vegetable shortening (A) or vegetable oil pan spray (don't use butter, margarine or liquid vegetable oil).

Spread the shortening so that all indentations are covered. Sprinkle about 2 Tablespoons flour inside pan and shake so that flour covers all greased surfaces. Turn pan upside down and tap lightly to remove excess flour.

Make one 2-layer cake according to package or recipe directions; pour into pan. Bake cake on middle rack of 350° oven for 30-40 minutes or until cake tests done according to recipe directions.

Remove cake from oven and cool on cake rack for 10 minutes. Go cake sits level and to prevent cracking, while still in pan, carefully slice off raised center portion. To unmold from pan, place cooling rack against cake and turn both cake rack and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake.

To transfer cake to serving plate, hold a cake board against cake and turn both cake and rack over. (B) Lift off rack. Hold another board against bottom of cake and turn cake over. Be sure to hold cake, rack and boards close together while turning to prevent cake from cracking.



## To Ice Smooth

With spatula, place icing on cake. Spread icing over area to be covered, running spatula lightly over the icing in the same direction.

## To Outline & Pipe-In

Use tip 3. Hold bag at 45° angle. Touch tip to cake. Raise tip slightly and as you squeeze, guide tip along surface. To end outline, stop squeezing, touch tip to cake and pull away. To Pipe-In: Use tip 3. Squeeze out rows of lines to fill area. Pat icing down with finger dipped in cornstarch or smooth with dampened art brush.

## To Make Stars

Use tip 16. Hold bag straight up and down (see illustration) with tip 1/8 in. above surface. Squeeze until a star is formed, then stop pressure and pull tip away. Your stars will be neatly formed only if you stop squeezing before you pull the tip away.

## To Make Pull-Out Stars

Use tip 15. Hold bag at a 45° angle to surface. As you squeeze out icing, pull tip up and away from cake. When strand is long enough, stop pressure and pull tip away.



## To Decorate Bugs Bunny You'll Need:

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- Decorating tips 3, 16, and 21.
- Wilton Icing Colors in Black, Peach, Terra Cotta, and Teal.
- Make 3 1/2 cups of buttercream icing:
  - Tint 1/4 cup black.
  - Tint 1/4 cup grey.
  - Tint 1/4 cup peach.
  - Tint 2 Tablespoons terra cotta.
  - Tint 1/4 cup light terra cotta.
  - Tint 1/4 cup teal.
- Reserve 2 1/2 cups white. (thin 1 1/2 cups with 3 Tablespoons light corn syrup).

- Decorate in numerical order: 1. Ice background, top and sides smooth with thinned white icing.
- 2. Outline details with tip 3 in black.
- 3. Pipe-in Orange...



8. Fill-in head and ears with tip 16 grey stars.

13. Print tip 3 message in black.

12. Add tip 3 teal and light terra cotta dots to background.

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## Making Buttercream Icing

The thick but creamy texture of this flavorful icing makes it ideal for decorating. For best results, keep icing bowl in refrigerator when not in use. It can be refrigerated in an airtight container for up to 2 weeks. Re-whip before using.  
1/2 cup solid vegetable shortening  
1/2 cup butter or margarine  
1 tsp. vanilla extract  
Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy. YIELD: 3 cups

## Decorating With Wilton Icing

**Wilton Frosting Mix:** Excellent for tinting any shade required. You will need 2-3 packages of our Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. If you're using another type of frosting mix, you will need three 15.4 oz. packages of the creamy vanilla type that will treat two 8 in. or 9 in. layers. For each package of frosting mix, use four less teaspoons water than package directs. Each package makes about 1 1/4 cups icing. Do not refrigerate icing before decorating. Cake may be refrigerated after it is iced.

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### To Make Shells

Use tip 16 or 21. Hold decorating bag at a 45° angle slightly above surface with end of bag pointing towards you. Squeeze until icing builds up and fans out into a base as you lift tip slightly. Relax pressure as you lower tip until it touches surface. Stop pressure and pull tip away without lifting. Tip off surface to draw shell to a point.



### To Make Dots

Use tip 3. Hold decorating bag straight up and down with tip 1/8 in. above cake. Squeeze to form a dot. Keep tip in icing until dot is the desired size. Stop pressure and pull tip away.

Note: Right-handed decorators work from left to right; left-handers decorate right to left, except when printing or writing.