HAPPY BIRTHDAY DOC!

Wilton Enterprises

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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Baking & Decorating Instructions for Bugs Bunny Cake

To Bake Cake:
Preheat oven to 350°F or temperature per recipe directions. Your cake will unmold easily, without sticking, when you gently tap the pan on a table, and when you remove the pan from the heat and tip slightly. If you prefer, you may use a 9-inch cake pan. The cake is done when a toothpick inserted into the center comes out clean. Cool cake in pan on a wire rack 10 minutes. Remove from pan and finish cooling on rack.

Decorating With Wilton Icings

Wilton Frosting Mix: Excellent for frosting 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.

Wilton Ready-to-Use Decorator's Icing: You will need approximately 2-3 cans 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 flavoring 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.

To Ice Smoothly
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 Make Stars
Use tip 16. Hold bag straight up and down (see illustration) with tip ½ in. above surface. Squeeze to form a star, then stop pressure and pull tip away. The stars will be neatly formed only if you stop squeezing before you pull the tip away.

To Make Pout-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 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 ½ cups of Buttercream Icing:
- ¼ cup butter
- 1 cup sugar
- 1 cup milk
- 1 tsp. vanilla extract
- 1 tsp. cream of tartar

To Make Dots
Use tip 3. Hold decorating bag straight up and down with tip ¼ in. above cake. Squeeze to form a dot. Keep tip in icing until dot is the desired size. Stop pressure and pull tip away.

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.

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.

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