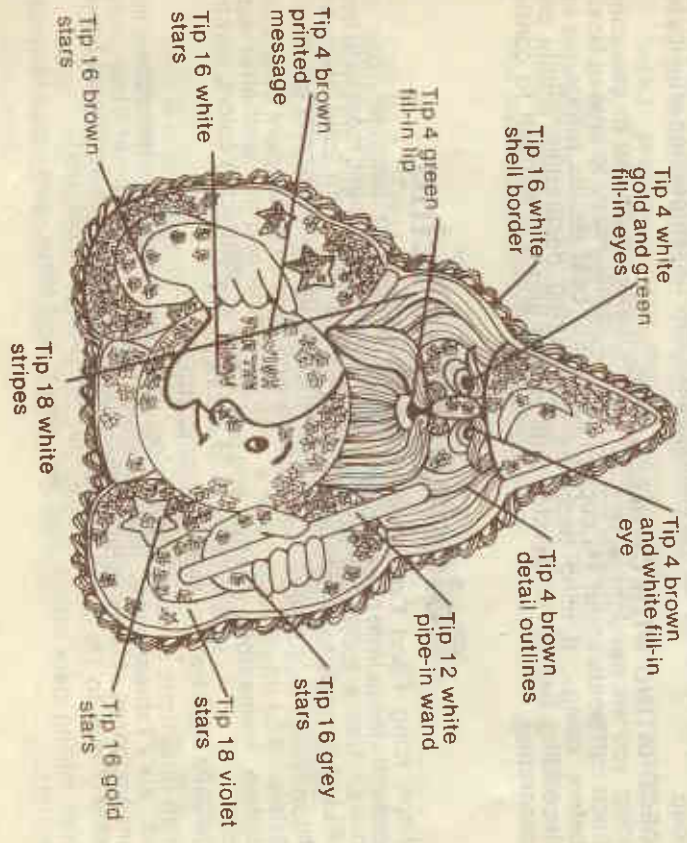




To Decorate Moon Magician Cake

- You will need tips 4, 12, 16, 18 and Wilton Paste Icing Colors in Violet, Golden Yellow, Brown, Lemon Yellow, Leaf Green, Brown and Black.
- Tint $\frac{1}{4}$ cup icing lime green (add small amounts of Lemon Yellow and Leaf Green icing until desired color is reached).
 - Tint $\frac{1}{4}$ cup icing gold.
 - Tint $\frac{3}{4}$ cup icing grey (add extremely small amounts of Black until desired color is reached).
 - Tint $\frac{1}{2}$ cup icing violet.
 - Reserve $2\frac{1}{4}$ cups white icing (thin $\frac{3}{4}$ cup with 1 teaspoon milk or 2 teaspoons light corn syrup).
- Sides iced smooth with thinned white icing
With toothpick, mark moon face. (Hint: For easier marking, lightly ice area with thinned white icing)



Wilton®

Complete Instructions
for Baking & Decorating

Wizard Cake

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

- TO DECORATE CAKES you will need:
- Wilton Decorating Bag and Coupler or parchment paper triangles
 - Tips 4, 12 and 18 (alternate designs also use tips 2, 16, 103, 352)
 - Serving plate or foil covered cake board
 - 2-layer cake mix or ingredients to make your favorite layer cake recipe
 - 4 cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (1 5.4 oz. box)
 - Wilton Paste Icing Colors in Golden Yellow, Lemon Yellow, Leaf Green, Black, Sky Blue and Brown (alternate designs also use Christmas Red, Pink and Violet)



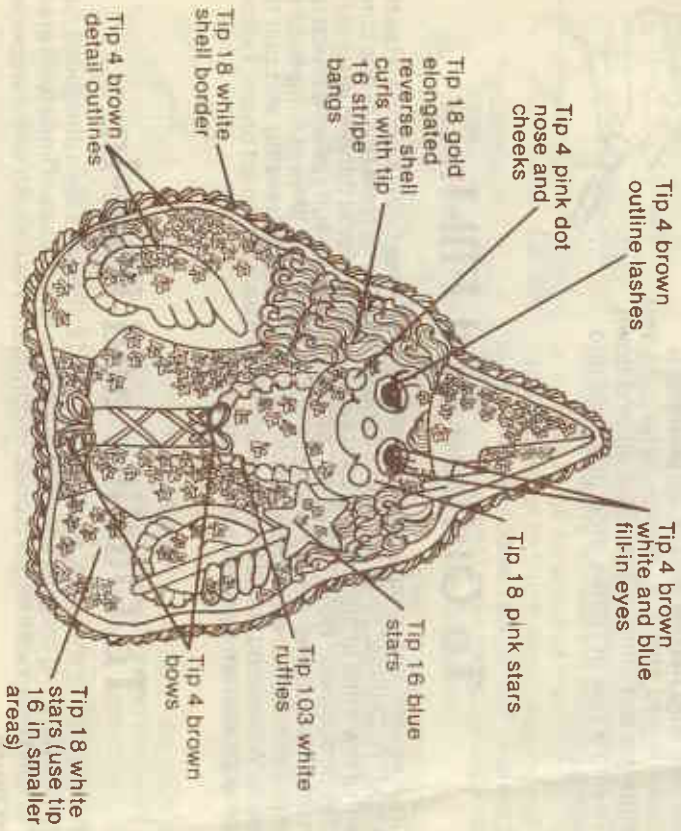


To Decorate Fairy Princess Cake

You will need tips 4, 16, 18, 103 and Wilton Paste Icing Colors in Pink, Sky Blue, Golden Yellow and Brown.

- Tint $\frac{1}{4}$ cup icing blue.
- Tint $\frac{1}{2}$ cup icing pink.
- Tint $\frac{3}{4}$ cup icing gold.
- Tint $\frac{1}{2}$ cup icing brown.
- Reserve $2\frac{1}{4}$ cups white icing (thin $\frac{1}{4}$ cup with 1 teaspoon milk or 2 teaspoons light corn syrup).

Sides iced smooth with thinned white icing. With toothpick, mark princess on cake top (Hint: For easier marking, lightly ice cake top with thinned white icing).

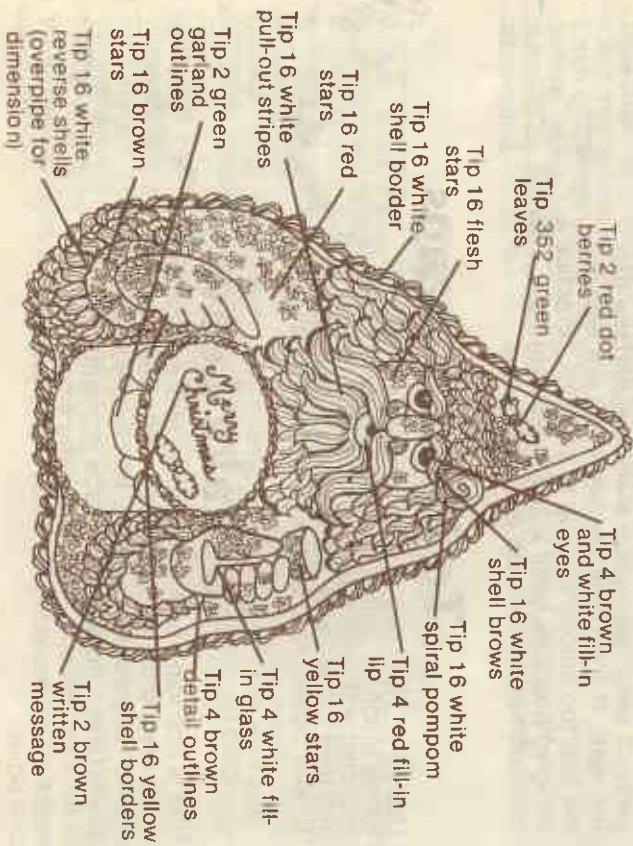


To Decorate Party Santa Cake

You will need tips 2, 4, 16, 352 and Wilton Paste Icing Colors in Christmas Red, Pink, Lemon Yellow, Leaf Green and Brown.

- Tint $\frac{1}{4}$ cup icing flesh (add extremely small amount of pink to white until desired color is reached).
- Tint $\frac{1}{4}$ cup icing green.
- Tint $\frac{1}{2}$ cup icing yellow (thin $\frac{1}{4}$ cup with $\frac{1}{4}$ teaspoon milk or $\frac{1}{2}$ teaspoon light corn syrup).
- Tint $\frac{1}{4}$ cup icing brown.
- Tint $\frac{1}{2}$ cup icing red.
- Reserve $2\frac{1}{4}$ cups white icing (thin $\frac{1}{4}$ cup with 1 teaspoon milk or 2 teaspoons light corn syrup).

Sides iced smooth with thinned white icing. "Cake" area on cake top iced smooth with thinned light yellow icing (with toothpick, mark cake details).



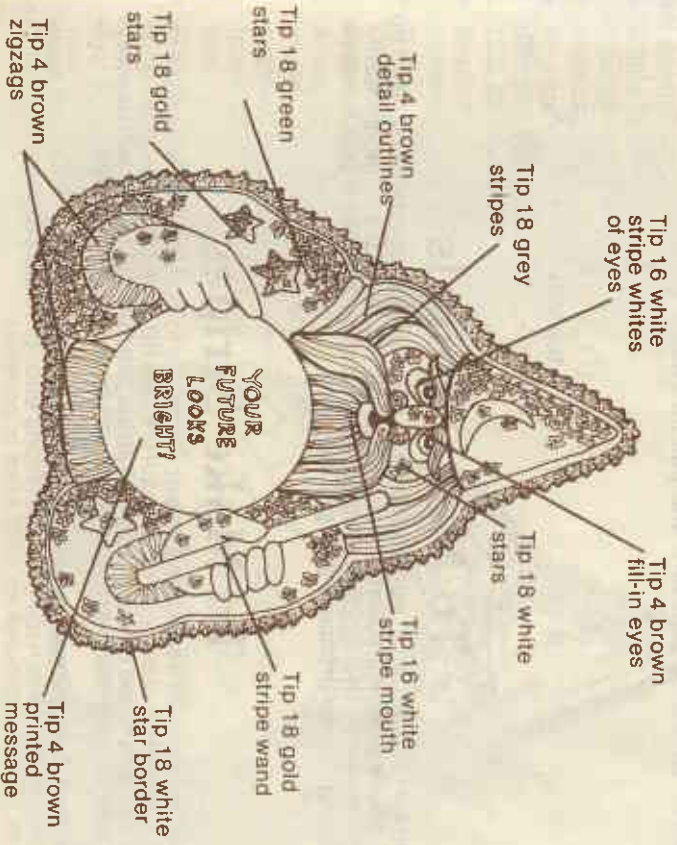


To Decorate Quick 'n Easy Wizard Cake

You will need tips 4, 16 and 18 and Wilton Paste Icing Colors in Lemon Yellow, Golden Yellow, Leaf Green, Brown and Black

- Tint $\frac{1}{2}$ cup icing brown.
- Tint $\frac{1}{4}$ cup icing gold.
- Tint $\frac{1}{2}$ cup icing grey (add extremely small amounts of black to white until desired color is reached).
- Tint $\frac{2}{3}$ cup icing lime green (add small amounts of Lemon Yellow and Leaf Green icing until desired color is reached).
- Reserve $2\frac{1}{4}$ cups white icing (thin 1 cup with 2 teaspoons milk or 1 tablespoon light corn syrup).

Crystal ball and cake sides iced smooth with thinned white icing



To Decorate Wizard Cake

You will need Wilton Paste Icing Colors in Golden Yellow, Lemon Yellow, Leaf Green, Sky Blue, Brown and Black. We suggest you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

- Tint $\frac{1}{4}$ cup icing blue.
- Tint $\frac{1}{4}$ cup icing gold.
- Tint $\frac{1}{2}$ cup icing grey (add small amounts of Black until desired color is reached).
- Tint $\frac{2}{3}$ cup icing lime green (add small amounts of Lemon Yellow to Leaf Green icing until desired color is reached).
- Tint $\frac{1}{2}$ cup icing brown.
- Reserve 2 cups white icing (thin 1 cup with 2 teaspoons milk or 1 tablespoon light corn syrup).

WITH THINNED WHITE ICING

- Use spatula to ice crystal ball area and cake sides smooth.

WITH BROWN ICING

- Use tip 4 and "To Outline" directions to outline all details.
- Use tip 18 and "To Make Stars" directions to cover inside of sleeves and crystal ball base.
- Use tip 4 and "To Fill-In" directions to fill in pupils of eyes.
- Use tip 4 and "To Print" directions to add message.

WITH BLUE ICING

- Use tip 4 and "To Fill-In" directions to cover circles around eyes and lip.

WITH GOLD ICING

- Use tip 12 and "To Pipe-In" directions to cover moon and wand.
- Use tip 4 and "To Fill-In" directions to fill in remaining section of eyes and stars.

WITH WHITE ICING

- Use tip 18 and "To Make Stars" directions to cover face and hands.
- Use tip 18 and "To Make Shells" directions to add cake base border.

WITH LIME GREEN ICING

- Use tip 18 and "To Make Stars" directions to cover hat and robe.

WITH GREY ICING

- Use tip 18 and "To Make Stripes" directions to cover hair, mustache and beard.
- Use tip 18 and "To Make Shells" directions to add eyebrows.



Crystal ball and cake sides iced smooth with thinned white icing

