



Boo Ghost



Cobwebby



Goo Who?

Pan takes any 2-layer cake colors on back; instr-

Suggested tips and
eter label.



▲ **Cobwebby**
 Tips 4, 16, 18 and
 Wilton Black and
 Orange Icing Colors.



▼ **Boo Ghost (Feature)**
 Tips 3, 16 (or use 4,
 18) and Wilton Orange
 and Violet Icing
 Colors.



▲ **Goo Who?**
 Tips 3, 4, 12, 16, 18,
 104 and Wilton Pink,
 Lemon Yellow, Sky
 Blue and Brown
 Icing Colors.



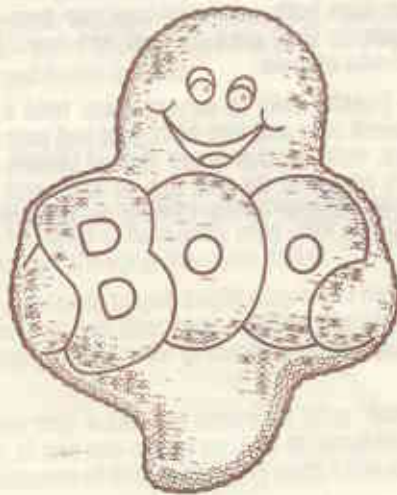


Instruction Guide
for Baking & Decorating

*Boo Ghost Cakes
& More*

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.
TO DECORATE CAKES you will need:

- Wilton Decorating Bag & Coupler or parchment paper triangles.
- Tips 3, 16 (or 18). Alternate ideas also use tips 3, 4, 12, 16, 18 and 104.
- Wilton Icing Colors in Orange and Violet (alternate ideas use Black, Orange, Lemon Yellow, Sky Blue, Brown and Pink).
- One 2-layer cake mix or ingredients for favorite layer cake recipe.
- Buttercream icing (recipe inside).



Stock No. 1808-1031

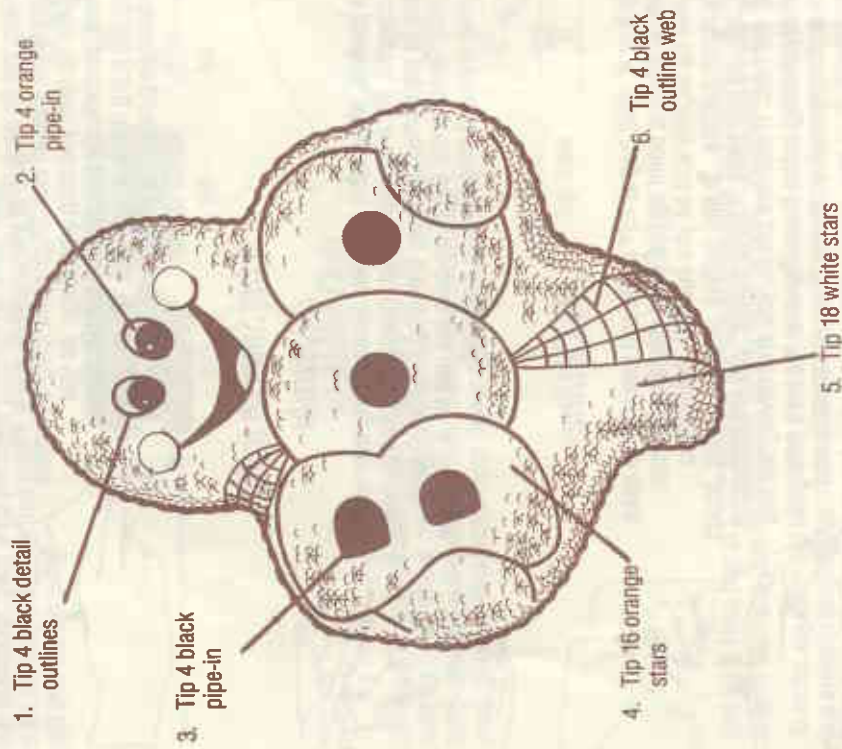
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To Decorate Cobwebby Cake

You will need Wilton Icing Colors in Orange and Black; tips 4, 16 and 18. Decorate in numerical order.

Make 3½ cups buttercream icing:

- Tint ½ cup black.
- Tint ¾ cup orange.
- Reserve 2¼ cups white.

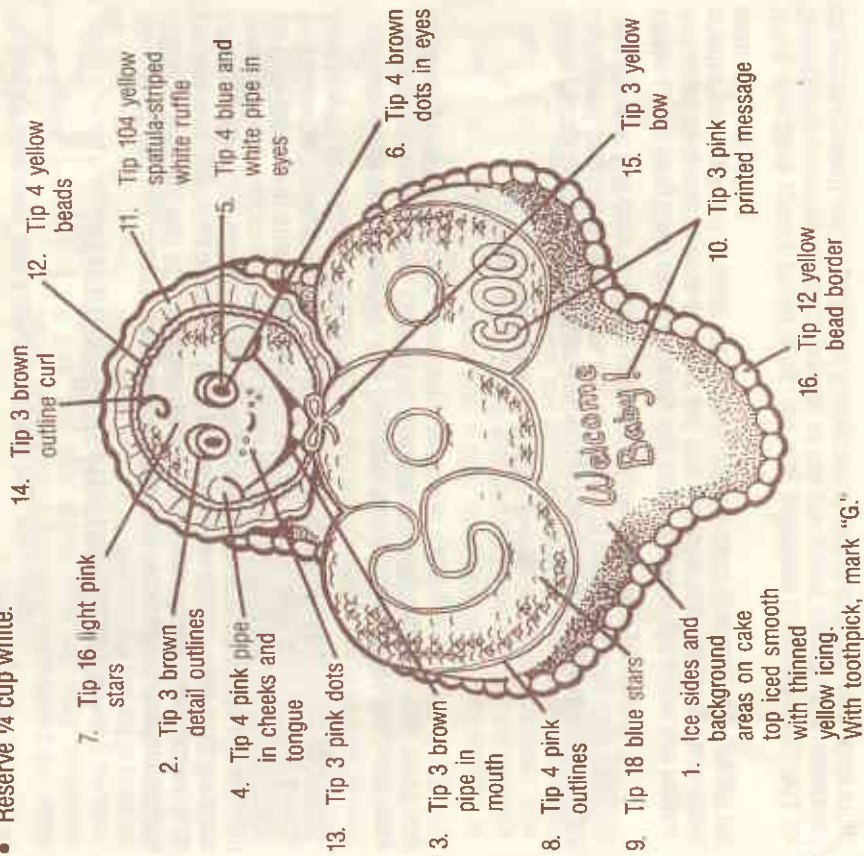


To Decorate Goo Who?

You will need Wilton Icing Colors in Lemon Yellow, Sky Blue, Pink, Brown; tips 3, 4, 12, 16 and 104. Decorate in numerical order.

Make 4¼ cups buttercream icing:

- Tint ¼ cup brown.
- Tint ¾ cup blue.
- Tint ¼ cup light pink.
- Tint ¼ cup pink.
- Tint 2½ cups yellow (thin 1¾ cups with 1½ teaspoons light corn syrup).
- Reserve ¼ cup white.



To Decorate Boo Ghost

You will need Wilton Orange and Violet; tips 3, 16 (or substitute tip 4 for 3 and tip 18 for 16). If using liquid colors included in the Starter Decorating Set, follow instructions in parentheses. We suggest you color all the icings at once while the cake cools. Refrigerate icings in covered containers until ready to use.

Make 3¼ cups buttercream icing:

- Tint ¼ cup violet (mix a few drops of red and blue until desired shade is reached).
- Tint ¾ cup orange.
- Reserve 2¼ cups white.

With Violet Icing

- Use tip 3 and "To Make Outlines" directions to outline eyes, mouth, "BOO" and hands.
- Use tip 3 and "To Pipe-In" directions to fill in mouth.

With Orange Icing

- Use tip 3 and "To Pipe-In" directions to cover pupils and tongue.
- Use tip 16 (or 18) and "To Make Stars" directions to cover "BOO."

With White Icing

- Use tip 3 and "To Pipe-In" directions to fill in the white-of-eyes and holes in letters.
- Use tip 3 and "To Make Dots" directions to add highlight to pupils of eyes.
- Use tip 16 (or 18) to cover ghost with stars.

