



Wilton® PARTY PAN

BAKE AND DECORATE A Holly Hobbie^{TM*} Cake

Pan takes just one cake mix.

Easy-to-follow cake decorating instructions under this label.

Full size color illustration of Holly Hobbie cake on reverse side of label.

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INSTRUCTIONS FOR THE HOLLY HOBBIE™ CAKE

HOW TO BAKE A HOLLY HOBBIE CAKE

1. Preheat oven to 350°.
2. Using your fingers, generously grease the inside of the baking pan with an even layer of solid shortening, making sure all of the pan's indentations are well covered. Dust inside of pan with flour and shake pan to distribute flour over all surfaces. Tap the excess flour out of the pan and, if any shiny spots remain, cover with more shortening and flour or cake will stick.
3. Pour the batter from any standard cake mix, or approximately 6 cups of your favorite cake batter into the pan. Remove large air bubbles in batter by dragging a spoon through the batter, taking care not to touch the sides or bottom of pan. Another way to remove air bubbles is to hit bottom of pan squarely on a counter top until bubbles surface and pop.
4. Bake cake for 35 to 45 minutes or until toothpick inserted in the center of the cake comes out clean. HINT: Cake will unmold easily if baked until cake starts to pull away from the sides of the pan.
5. Cool cake in pan on a cake rack for 10 minutes; then unmold by carefully turning the pan upside down onto the rack. Tap pan bottom with the handle of a spatula and lift pan off cake. Continue to cool for another hour, or until cake is *completely* cool. Now you're ready to decorate.

HOW TO DECORATE A HOLLY HOBBIE CAKE

First make the drop flowers for Holly's dress trim and bouquet. To make the smaller ones, use tube 16 and white icing. Pipe lines of icing on the back of a sheet cake pan and cover with a sheet of wax paper. Hold decorating bag straight up, resting tube lightly on surface and turn hand all the way to left. Then begin squeezing out icing and as you do, turn hand all the way back to right. Stop pressure and lift away for a perfectly formed drop flower. Make about 30 flowers and pipe a tube 3 yellow dot in the center of each for stamens. Set aside to dry. To make larger flowers, use tube 21 and white and blue icing. Pipe about 15 flowers, half one color and half the other. Dot centers again with tube 3 yellow dots.

With flowers made, you are ready to decorate the cake itself. First use tube 3 and blue colored icing to outline all of Holly Hobbie's features — her bonnet, hair, apron bow, skirt, sleeve, cuff, hands and shoes. Use the same tube and icing to trace in other details including bonnet pleats, skirt and apron folds and apron bow indentations. When all these areas are outlined, you'll be ready to fill them in with colorful icing.

Use tube 16 and white icing to pipe stars in all of apron and apron bow area except blue outlines (to make apron folds and shape of bow stand out clearly). To pipe stars, hold tube perpendicular to cake surface, squeeze out a star, stop pressure and lift tube away. Now place tube next to first star, squeeze, stop pressure, lift and move on, following same procedure until the area you wish to decorate is covered with icing stars. When you've finished the apron and bow, use the same tube and procedure to fill in all the bonnet, sleeve and skirt area with blue colored icing stars.

Fill front of bonnet and bottom of skirt and apron areas with stars also. Fill shoes with brown icing stars.

Next, with tube 3 and brown-colored icing, use a circular hand motion to squeeze out row upon row of tumbled ringlets for Holly Hobbie's hair. Use the same tube and blue-colored icing to outline hands, then fill in with white dots, piping these with the same technique you used for stars. Use tube 3 again with yellow icing to add dots to bonnet and with green icing to pipe a cluster of lines under Holly's hand for flower stems.

Now use tube 104 and white icing to add the ruffle edging to Holly's skirt hem. To pipe ruffles, hold tube at a 45° angle to cake with wide end down and your palm held up, move hand to the right while you make an up-and-down "e" writing motion. Use same tube, technique and blue-colored icing to add ruffle edging to Holly's bonnet.

Now you are ready to make Holly's bouquet, using your reserved drop flowers. Squeeze a mound of white icing above Holly's right hand, then press large and small drop flowers onto it, until it is almost covered. Trim bouquet and fill in any spaces still showing in it with icing leaves. To pipe leaves, use tube 67 and green icing. Hold tube at a 45° angle to cake, squeeze out a full base, then lift tube and begin decreasing pressure as you move toward pointed end of leaf. Stop pressure completely and lift away to bring end of leaf to a point.

Finish Holly Hobbie by trimming her skirt with small white drop flowers. Pipe a small dot of icing on the back of each flower and place in position on Holly's skirt.