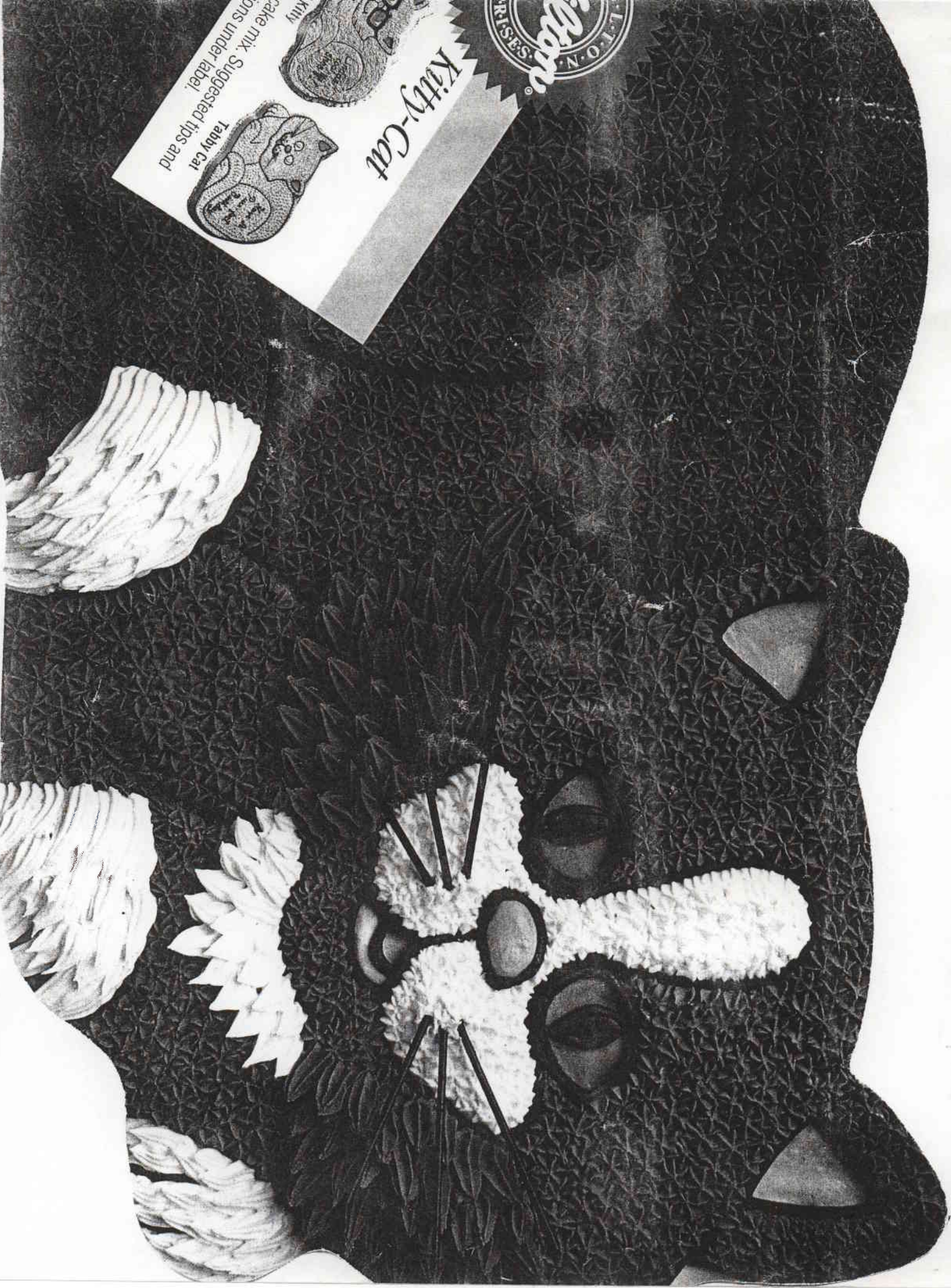
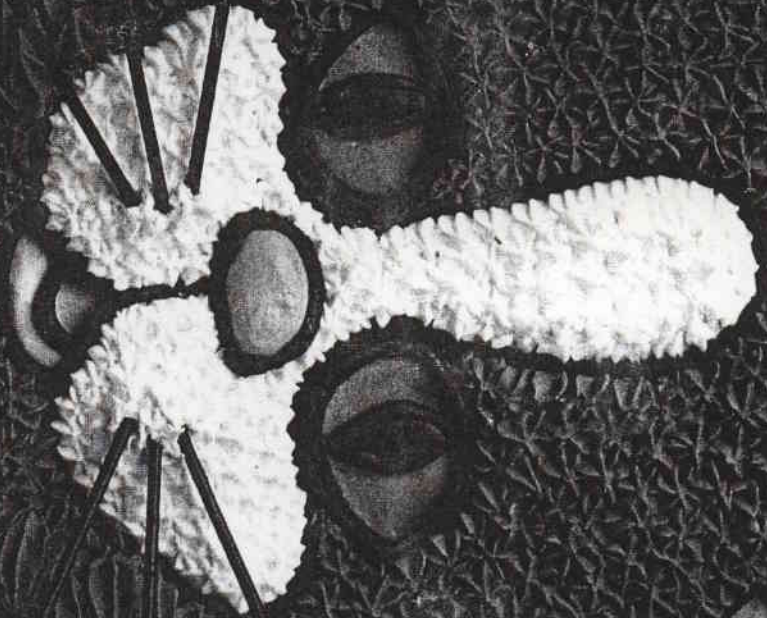


Whisper  
L.T.O.N.  
Kitty-Cat  
Tabby Cat  
Suggested tips and  
make mix. Suggested tips and  
Kitty-Cat





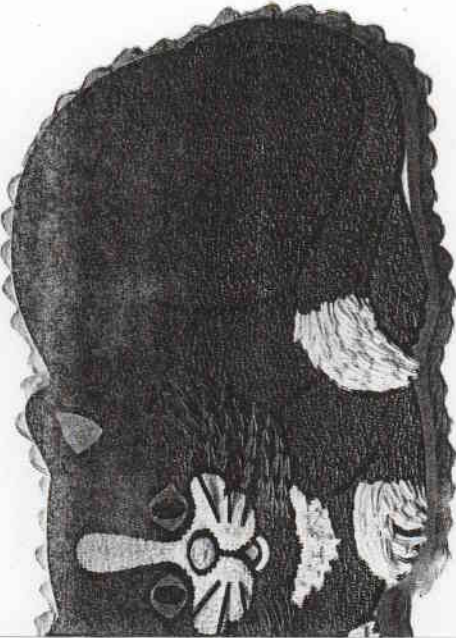


## Kitty-Cat

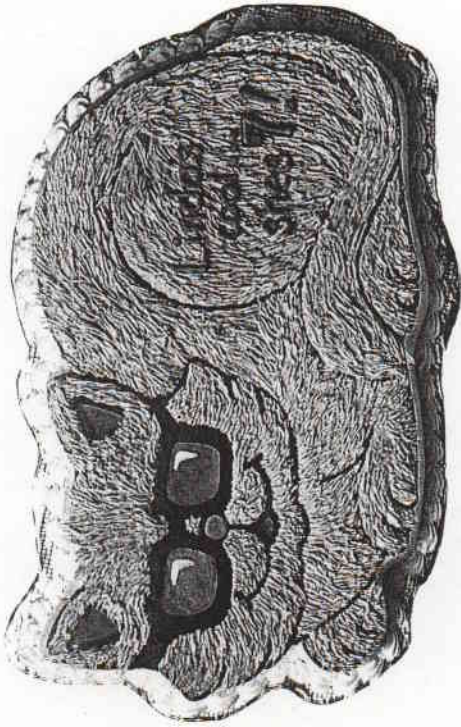
*Have fun creating your favorite cat to decorate, or use the designs shown. It's the cat's meow for birthdays, graduation and good fortune!*

Decorating is easy with Wilton. Choose from our large assortment of decorating bags, tips, icing colors, icing mixes and other cake decorating accessories.

For more decorating ideas and quality products, see the current Wilton Yearbook of Cake Decorating.



▲ **Kitty-Cat (Feature)**  
Use tips 3, 16, 21 and Wilton Icing Colors Leaf Green, Pink, Brown.\*  
\*Or use chocolate icing.



▲ **Cool Kitty**  
Use tips 3, 5, 21, 233 and Wilton Icing Colors Pink, Black, Sky Blue, Leaf Green.



▲ **Tabby Cat**  
Use tips 3, 16, 21 and Wilton Icing Colors Golden Yellow, Leaf Green, Pink, Brown.



## Complete Instructions for Baking & Decorating

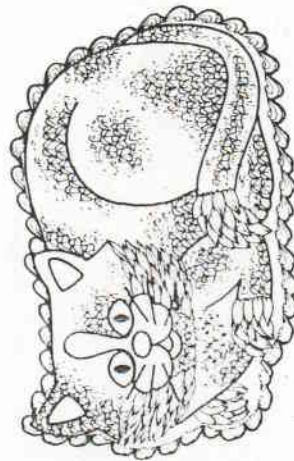
# Kitty Cat Cake

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

To Decorate Cakes you will need:

- Wilton Decorating Bag and Coupler or parchment triangles.
- Tips 3, 16, 21 (alternate design also uses tips 5 and 233).
- One 2-layer cake mix or ingredients to make favorite layer cake recipe.
- Buttercream Icing (recipe inside).
- Wilton Paste Icing Colors in Brown\*, Leaf Green, Pink (alternate designs also use Black, Sky Blue and Golden Yellow).

\*Chocolate icing may be substituted—add Brown Color for dark brown shade.



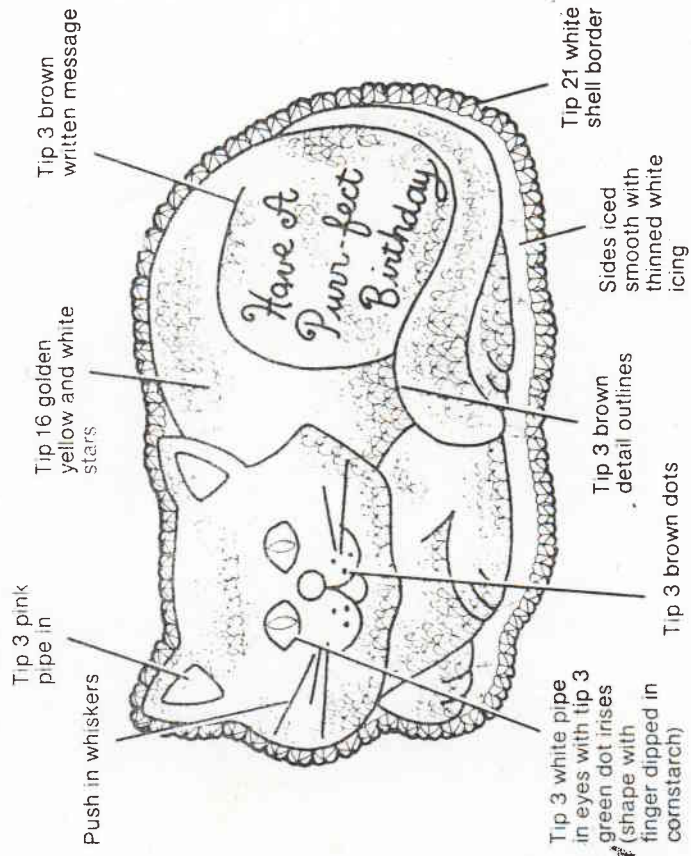


## To Decorate Tabby Cat Cake

You will need Wilton Paste Colors in Golden Yellow, Brown, Pink and Leaf Green; tips 3, 16 and 21. For whiskers: Paint 4-in. pieces of uncooked spaghetti yellow. See instructions for spatula striping for two-toned effect.

Make 3/2 cups buttercream icing:

- Tint 2 Tablespoons green.
- Tint 2 Tablespoons pink.
- Tint 1/4 cup brown.
- Tint 1/4 cup golden yellow.
- Reserve 2 3/4 cups white (thin 1 cup with 2 teaspoons light corn syrup).

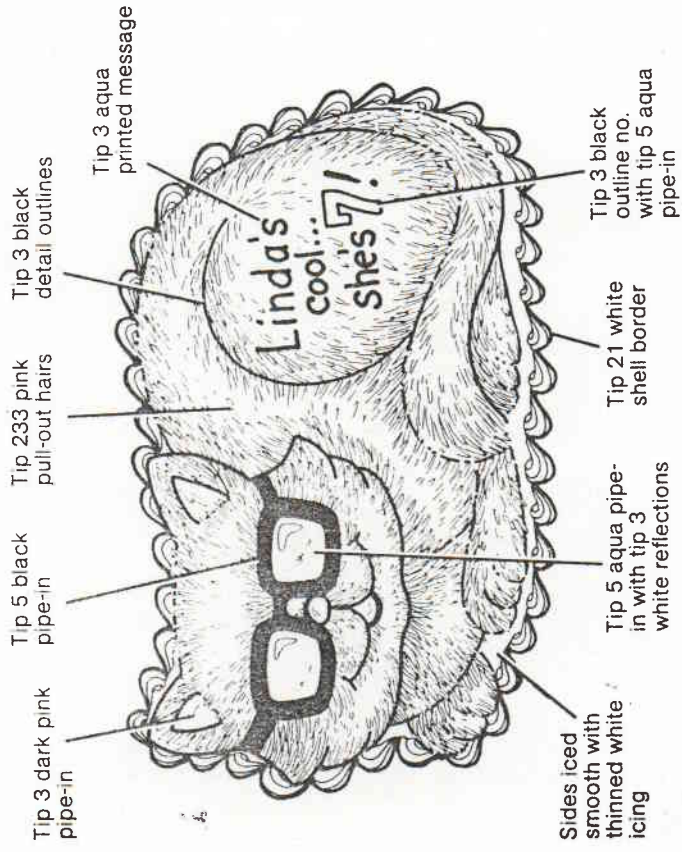


## To Decorate Cool Kitty Cake

You will need Wilton Paste Colors in Pink, Black, Sky Blue and Leaf Green; tips 3, 5, 21 and 233. With toothpick, mark sunglasses (for easier marking lightly ice area).

Make 4 cups buttercream icing:

- Tint 2 Tablespoons dark pink.
- Tint 1/4 cup aqua (add a little sky blue to green icing).
- Tint 1/2 cup black.
- Tint 1/4 cups pink.
- Reserve 1 1/2 cups white (thin 1 cup with 2 teaspoons light corn syrup).



## To Decorate Kitty Cat Cake

You will need Wilton Paste Icing Colors in Brown\*, Pink, Leaf Green and tips 3, 16 and 21. We suggest you tint all icings at one time, while cake cools. Refrigerate icings in covered containers until ready to use. Note: Tip 4 can be substituted for tip 3, if you would like a more defined outline. If using liquid colors included in the Wilton decorating sets, follow instructions in parentheses.

For whiskers: Paint 4-in. pieces of uncooked spaghetti with brown color.

Make 3½ cups of buttercream icing:

- Tint 2 Tablespoons pink (add a few drops of red until desired color is reached).
- Tint 2 Tablespoons green.
- Tint ¼ cup dark brown.
- Tint 1¼ cups brown or make chocolate.
- Reserve 1¾ cups (thin 1 cup with 2 teaspoons light corn syrup).

### WITH THINNED WHITE ICING

- With spatula, ice sides smooth.

### WITH DARK BROWN ICING

- Use tip 3 and "To Outline" directions to outline head, facial features, body, tail, legs and paws.
- Use tip 3 and "To Pipe-In" directions to fill in pupils of eyes.

### WITH PINK ICING

- Use tip 3 and "To Pipe-In" directions to fill in ears, nose and mouth.

### WITH GREEN ICING

- Use tip 3 and "To Pipe-In" directions to fill in eyes.

### WITH BROWN ICING

- Use tip 16 and "To Make Stars" directions to ears, face (as shown), body, tail (except end), legs and back paw.

- Use tip 21 and "To Make Pull-Out Stars" directions to cover cheeks.

### WITH WHITE ICING

- Use tip 16 and "To Make Stars" directions to cover snout area.
- Use tip 21 and "To Make Pull-Out Stars" directions to cover chest, paws and end of tail.
- Use tip 3 and "To Pipe-In" directions to fill in lip.
- Use tip 21 and "To Make Shells" directions to edge cake base.
- Push uncooked spaghetti whiskers into cake.

This cake serves approximately 12 guests.

