

## SHOPPING LIST FOR "HORSESHOE"

Horseshoe Pantastic Pan  
Green coating wafers  
Decorating bag  
Tip #32  
Cake mix  
Buttercream icing

Foil

## MOLD CANDY COATING DETAILS IN PANTASTIC PAN

Melt green coating wafers in top of double boiler. DO NOT BOIL WATER. Fill cleats with green coating. Put into freezer until hard. Release from pan. Set aside for decorating.

## BAKING IN PANTASTIC PANS

Now you are ready to bake the cake. Grease the Pantastic Pan and follow your favorite recipe or cake mix instructions. Pantastic Pans may be used in a gas or electric oven. Remember to set the pan on a shiny aluminum cookie sheet when baking. *THE MAXIMUM BAKING TEMP. IS 375 DEGREES F. !*

These pans can be used many times with reasonable care. They are not, however, designed to last forever.

Pantastic Pans also work well in micro-wave ovens. You may need to experiment since micro-wave ovens vary. Our 700 watt turntable type micro-wave bakes a regular size cake mix in 9 1/2 minutes. If you don't have a turntable type micro-wave, the cake should be turned every 3 minutes. Some Pantastic Pans may be too large for your micro-wave oven.

Cool cake 5 minutes in pan, then finish cooling on a towel or rack. Cool cake completely before decorating. Slice off any humps on cake. Place on plate or pre-cut, foil covered cardboard. Cut foil on inside curves to form foil to cardboard.

## DECORATING "HORSESHOE"

Frost cake under cleat areas. Lay cleats in place. Determine what design to use inside the horseshoe. We used a 3-leaf clover. Cut design from paper. Frost center area

smooth. Lay paper design in place. Outline design with a toothpick. Discard paper. Use tip #32 and green buttercream icing to fill in design with stars. Use tip #32 and yellow buttercream icing to fill in lines on horseshoe and inside area of horseshoe with stars. Use tip #32 and green buttercream icing to cover horseshoe with stars.