

**SPOTLIGHT**

# WILTON MOTHER'S DAY CAKE

N° 16.19.21  
PROJECT SHEET



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# WILTON MOTHER'S DAY CAKE

## **A** ADVANCED

### WHAT YOU'LL NEED

- Pink Icing Colour, 1 oz.
- Lemon Yellow Icing Colour, 1 oz.
- Creamy Peach Gel Food Colouring Icing Colour
- Kelly Green Gel Food Colouring Icing Colour
- Ivory Gel Food Colouring Icing Colour
- Royal Blue Icing Colour, 1 oz
- Sky Blue Gel Food Colouring Icing Colour
- Cake Release
- Creamy White Decorator Icing, 4 lb. Tub (9 cups needed)
- Refrigerated sugar cookie dough
- No. 2 Round Decorating Tip (2 needed)
- #366 Leaf Piping Tip
- Easy Blooms Flower Piping Tips Set
- #366 Leaf Piping Tip
- 14 x 20 Non-Stick Cooling Rack
- Decorating Bags, 16-Inch Disposable Piping Bags, 12-Count
- Heart Cake Pan

**Note** – These 'Wilton' products available at Spotlight. *Range may vary between stores and online.*

### INSTRUCTIONS

**Step 1** – Make cookie. Prepare heart pan with Cake Release pan coating. Press sugar cookie dough into pan. Bake and cool according to recipe directions or until golden brown.

**Step 2** – Tint icing. Combine Kelly Green and a touch of Sky Blue icing colours to get green colour shown. Combine Royal Blue and a touch of Ivory icing colours to get blue colour shown. Combine Creamy Peach and a touch

of Ivory icing colours to get peach colour shown. Combine Lemon Yellow and a touch of Ivory icing colours to get yellow colour shown. Combine Pink and a touch of Ivory icing colours to get pink colour shown. Divide and tint 9 cups of icing as follows, using the colour combinations provided: 1 cup green, 1 cup blue, 1 cup pink, 1 cup light peach, 1 cup dark peach, 1 cup yellow, 1½ cups purple, and reserve 1½ cups white.

**Step 3** – Assemble bags and tips for large flowers. Fit two 16 in. disposable decorating bags with the two large plastic flower tips from set. Stripe the large tulip tip bag with purple icing, and fill with yellow icing. Stripe the large chrysanthemum tip bag with white icing, and fill with peach icing.

**Step 4** – Assemble bags and tips for small flowers. Using five disposable decorating bags assembled with assorted metal tips from the specialty set, fill one bag with solid pink icing and one with solid light peach icing. Stripe the remaining three bags as follows: one striped with yellow and filled with dark peach icing; one striped with purple and filled with white icing; one striped with white and filled with blue icing.

**Step 5** – Assemble bags and tips for leaves and dots. For leaves, place ¾ cups green icing into a cut disposable decorating bag fitted with tip 366. For dots, place ¼ cup green icing and ¼ cup white icing into cut disposable decorating bags, both fitted with tip 2.

**Step 6** – Decorate cake. Use decorating bags fitted with flower tips to pipe flowers all over heart cookie. Add leaves with green icing and tip 366, and green and white icing dots with tip 2.