



Instructions for Baking & Decorating Star Cakes

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU BEGIN. IN ADDITION, to decorate cake you will need:

- Wilton Decorating Bag and Coupler or parchment triangles
- Tips 3, 16, 21 (alternate designs also use tips 3, 10, 12, 16, 18, 21, 47, 67, 103 and flower nail no. 7))
- Wilton Icing Colors in Pink, Lemon Yellow and Orange (alternate designs also use Lemon Yellow, Pink, Sky Blue, Kelly green, Royal Blue, Wilton Red).
- One 2-layer cake mix or ingredients to make favorite layer cake recipe.
- Cake Board, Fanci-Foil Wrap
- Buttercream icing (recipe inside).



**Wilton Method Cake Decorating Classes
Call: 800-942-8881**

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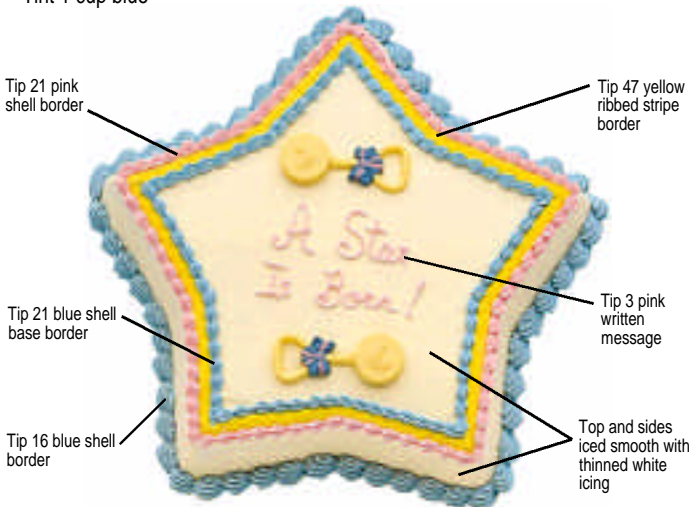
Stock No. 2105-2512

To Decorate Baby Star Cake

You will need Wilton icing Colors in Pink, Lemon Yellow and Sky Blue; tips 3, 16, 21 and 47.

Make 3 1/2 cups buttercream icing:

- Tint 1/2 cup yellow
- Tint 1/3 cup pink
- Tint 1 cup blue
- Reserve 1 1/2 cups white (optional: thin with 3/4 teaspoon light corn syrup).



Cake Release For perfect, crumb-free cakes!

No need to grease and flour your baking pan – Cake Release coats in one step. Simply spread Cake Release lightly on pan bottom and sides with a pastry brush and fill with batter. Cakes release perfectly without crumbs every time, giving you the ideal surface for decorating. Now in convenient dispensing bottle. Certified Kosher. 8 oz..

702-6016



To Decorate Shining Star Cake

You will need Wilton icing Colors in Pink, Orange and Lemon Yellow; tips 3, 16 and 21.

Make 3 1/2 cups buttercream icing:

- Tint 1/3 cup pink
- Tint 1 cup orange
- Tint 1/3 cup yellow
- Tint 1 1/2 cups light yellow (optional: thin with 3/4 teaspoon light corn syrup).

WITH PINK & YELLOW ICING

- Use tip 16 and "To Make Flowers" directions to make flowers with tip 3 centers

WITH LIGHT YELLOW ICING

- With spatula, ice top and sides smooth

WITH YELLOW ICING

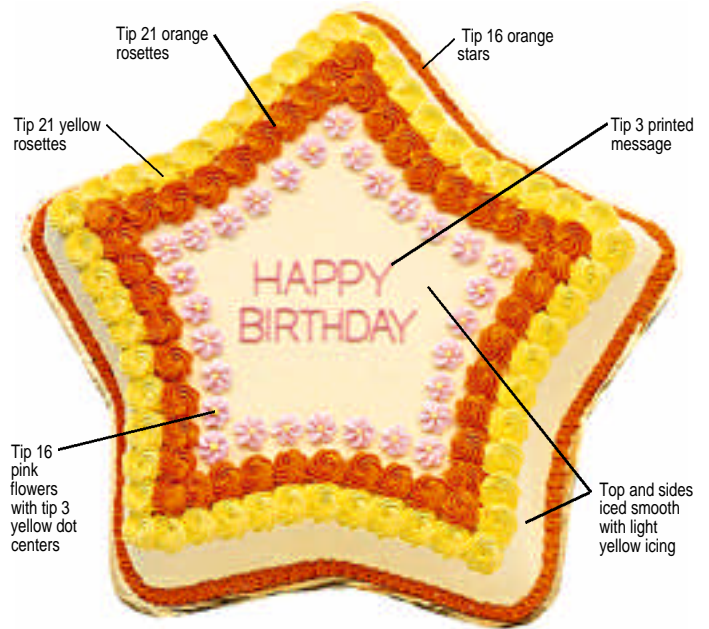
- Use tip 21 and "To Make rosettes" directions to edge cake top

WITH ORANGE ICING

- Use tip 21 and "To Make rosettes" directions around cake top
- Use tip 16 and "To Make Stars" directions to edge base

WITH PINK ICING

- Use tip 3 and "To Print" directions to add message
- Place flowers on cake top



To Decorate All-American Star Cake

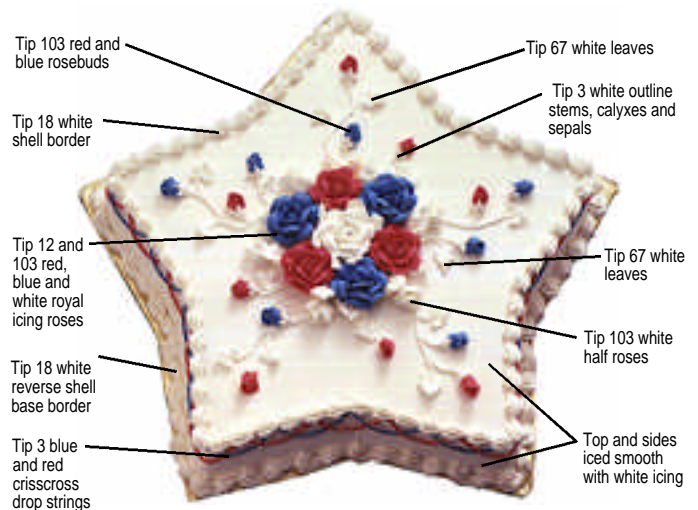
You will need Wilton icing Colors in Wilton red and Royal Blue; tips 3, 12, 18, 67 and 103 and flower nail no. 7.

Make 1 1/4 cups royal icing:

- Tint 1/2 cup red
- Tint 1/2 cup blue
- Reserve 1/4 cup white

Make 3 cups buttercream icing:

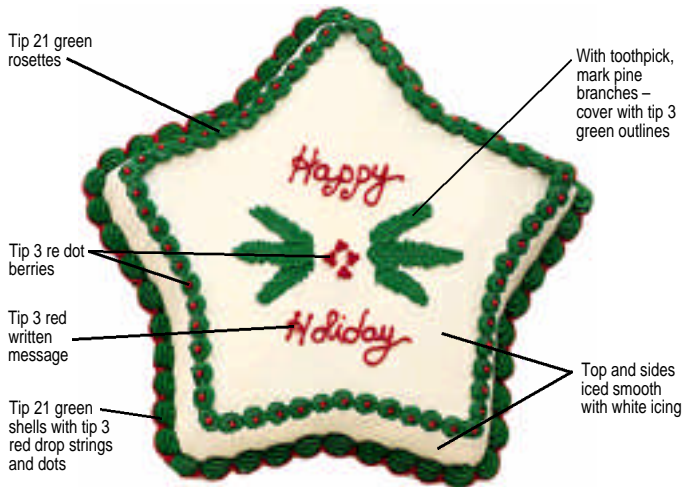
- Tint 1/4 cup red
- Tint 1/4 cup blue
- Reserve 2 1/2 cups white (optional: thin 1 1/2 cups with 3/4 teaspoon light corn syrup)



To Decorate Holiday Star Cake

You will need Wilton icing Colors in Wilton Red and Kelly Green; tips 3, and 21. Make 3 cups of buttercream icing:

- Tint 3/4 cup red
- Tint 3/4 cup green
- Reserve 1 1/2 cups white (optional: thin with 3/4 teaspoon light corn syrup)



For more Decorating Techniques & Tips

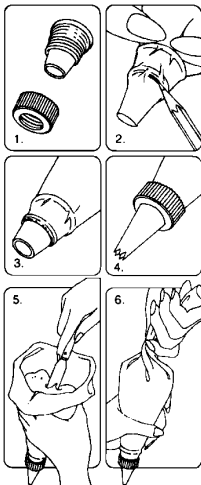
Visit our website at www.wilton.com -
Learn To Decorate - Basic Decorating Lessons.

Using Your Decorating Bag and Coupler

You can make many different designs with just one decorating bagful of icing by using the Wilton Featherweight or Disposable Decorating bags and coupler and changing decorating tips.

Just follow these steps:

1. Screw ring off coupler to expose series of tiny threads 1/2 in. above coupler base.
2. Force coupler base as far down into decorating bag as it will go. Then mark where bottom thread of coupler shows through bag; remove coupler and trim bag at pencil mark with a pair of scissors.
3. Reposition coupler in bag and push end through opening to expose bottom two threads.
4. Position decorating tip over coupler and screw ring in place to secure. To change tips, unscrew ring, replace tip and replace ring.
5. To fill, cuff open end of bag over your hand and insert icing with a spatula. Fill bag no more than half full.
6. To close, unfold cuff and twist top of bag shut. Hold twist between your thumb and forefinger. Note: You can eliminate any air bubbles that may have formed by squeezing bag gently over icing bowl until air is released. Important: Be sure to wash the Featherweight bag in hot soapy water, then rinse and dry after every use. A degreaser can make clean-up easier.



Using Parchment Bags

Parchment bags made from parchment paper triangles give you more versatility and the convenience of one-time use. Follow package directions. To "pipe-in" using a cut parchment bag, cut the point of the bag to desired opening.

Decorating With Wilton Icings

Wilton Frosting Mix: You will need 2-3 packages of Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. Excellent for tinting any shade required. If you're using another type of frosting mix, you will need three 15.4 oz. packages of the creamy vanilla type that will frost two 8 in. or 9 in. layers. For each package of frosting mix, use four less teaspoons water than package directs. Each package makes about 1 3/4 cups icing. Do not refrigerate icing before decorating. Cake may be refrigerated after it is iced.

Wilton Ready-to-Use Decorator's Icing: You will need approximately 2-3 cans of our delicious white icing. Each 16.5 oz. can holds about 2 cups. It's ideal for all of your decorating needs – frosting, decorating and flower making.

Baking Instructions

Preheat oven to 350°F for temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil). Spread the shortening so that all indentations are covered. Sprinkle about 2 Tablespoons flour inside pan and shake so that flour covers all greased surfaces. Turn pan upside down and tap lightly to remove excess flour. If any shiny spots remain, touch up with more shortening and flour to prevent cake from sticking. (You can use vegetable oil pan spray or vegetable oil pan spray with flour, in place of solid shortening and flour, or use **New Wilton Cake Release**, for perfect, crumb-free cakes!).

Make one 2-layer cake mix according to package or recipe directions. Pour the cake batter into pan, and if necessary, spread the batter around with a spatula to fill all areas of the pan evenly. Be careful not to touch sides or bottom of pan. Bake cake on middle rack of 350°F oven for 30-40 minutes or until cake tests done according to recipe directions.

Remove cake from oven and cool on cake rack for 10 minutes. While the cake is still in the pan, carefully slice off the raised center portion of the cake. This allows the cake to sit more level and helps prevent cracking. To remove cake from pan, place cooling rack against cake and turn both cake rack and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake.

To transfer cake to serving board, hold a cake board against cake and turn both cake and rack over. Lift off rack. Hold another board against bottom of cake and turn cake over. Be sure to hold cake, rack and board close together while turning to prevent cake from cracking.

Making Buttercream Icing

The thick, but creamy texture of this flavorful icing makes it ideal for decorating*. For best results, keep icing bowl in refrigerator when not in use. It can be refrigerated in an airtight container for up to 2 weeks. Rewhip before using. YIELD: 3 CUPS.

- 1/2 cup solid vegetable shortening
- 1/2 cup butter or margarine
- 4 cups (1 lb.) sifted confectioners' sugar
- 2 tablespoons milk
- 1 tsp. Wilton Clear Vanilla Extract

Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy.

*To thin for icing cake, add a small amount of light corn syrup.

Coloring Your Icing

Wilton Icing Colors are best for decorating because they are concentrated and give the deepest, most vivid icing colors. Use a toothpick to swirl icing color into icing, then mix well. Add color gradually until you get the icing color you desire.

About Royal Icing

Before you make the following recipe, be sure your mixing bowl and utensils are grease free. Any trace of grease causes Royal Icing to break down. Royal Icing may be kept tightly covered at room temperature for two weeks. To re-use, beat it to restore original consistency. Unless you have a heavy-duty mixer, do not double the recipe; make it twice.

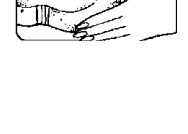
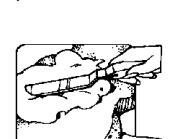
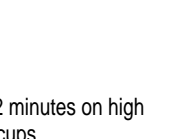
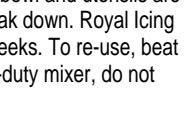
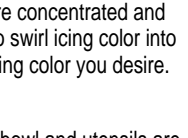
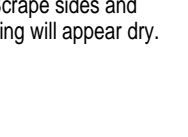
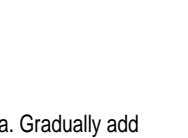
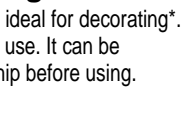
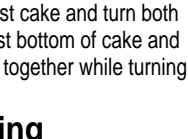
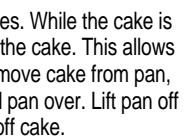
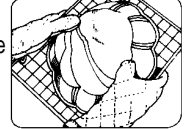
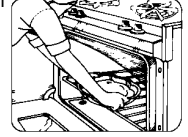
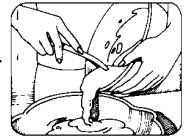
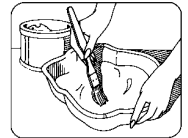
Royal Icing Recipe

- 3 level tablespoons Meringue Powder Mix
- 6 tablespoons water
- 4 cups sifted confectioners' sugar

Beat all ingredients at low speed for 7 to 10 minutes (10-12 minutes on high speed for portable mixer), until icing forms peaks. Yield: 3 cups.

Icing Smooth With A Spatula

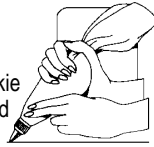
With a spatula, place icing on cake. Spread icing over area to be covered. For a smooth effect, run spatula lightly over the icing in the same direction, blending it in for an even look. For a fluffy effect, swirl icing into peaks using the edge of the spatula.



Let's Practice Decorating

Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag with the end twist locked between your thumb and index finger. This forces the icing down into the tip each time you squeeze. Apply an even pressure with all four fingers and icing will come out of the tip until you stop squeezing. As you decorate, periodically twist the bag down further, forcing the icing down into the tip. Use fingers of other hand to guide as you decorate.

For more about decorating, refer to the Wilton Yearbook of Cake Decorating.



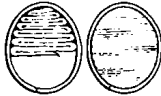
To Make Outlines and Stems

Use tip 3. Hold bag at a 45° angle and touch tip to surface. Squeeze at starting point so that icing sticks to surface. Now raise the tip slightly and continue to squeeze. The icing will flow out of the tip while you direct it along surface. To end an outline, touch tip back to surface, stop squeezing and pull away. If icing ripples, you are squeezing bag too hard. If icing outline breaks, you are moving bag too quickly or icing is too thick.



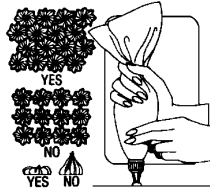
To Outline & Pipe-In

After outlining, using the same tip, squeeze out rows of lines to fill area. Pat icing down with fingertip dipped in cornstarch or smooth with dampened art brush.



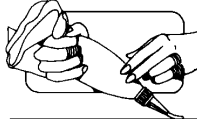
To Make Stars

Use tip 16. Hold bag straight up and down (see illustration) with tip 1/8 in. above surface. Squeeze until a star is formed, then stop pressure and pull tip away. Your stars will be neatly formed only if you stop squeezing before you pull the tip away.



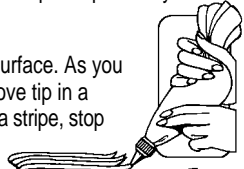
To Write or Print

Use tip 3. Hold bag at a 45° angle to surface of cake with bag toward your right so that fingers face you (see illustration). As you write or print, always work from left to right. To write, squeeze out icing with a steady, even pressure as you glide tip along surface in a smooth continuous motion. Keep wrist straight; use your arm, not your fingers to form each line, letter or word. Tip should lightly touch cake at all times. To print, touch tip to surface and then raise tip slightly as you continue to squeeze. The icing will flow out of the tip while you direct it along surface. Stop squeezing and touch tip to surface to end each stroke of printed letter, then lift tip and pull away.



To Make Stripes

Use tip 47. Hold decorating bag at a 45° angle to surface. As you squeeze out icing with a steady, even pressure, move tip in a vertical direction, laying out a string of icing. To end a stripe, stop pressure and pull tip away.



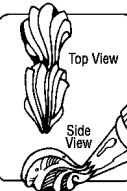
To Make Dots

Use tip 3. Hold bag at 90° angle with tip almost touching surface. Steadily squeeze out a dot of icing, lifting the bag slightly and keeping tip in icing as it builds up into a small mound. Then stop pressure and pull tip away. Vary size of dots by lengthening the amount of time you apply pressure to the bag.



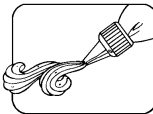
To Make Shells

Use tip 16, 18 or 21. Hold decorating bag at a 45° angle, slightly above surface with end of bag pointing towards you. Squeeze until icing builds up and fans out into a base as you lift tip slightly. Relax pressure as you lower tip until it touches surface. Stop pressure and pull tip away without lifting tip off surface to draw shell to a point. Practice this procedure until you can produce a clean shell shape. To make a row of shells, rest head of one on tail of preceding shell. For larger shells, increase pressure; for smaller shells, decrease pressure.



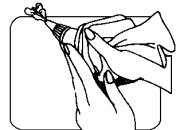
To Make Reverse Shells

Use tip 18. Hold bag at 45° angle with tip slightly above surface. Squeeze with heavy pressure and slightly lift tip as icing builds and fans out into a full base, then swing tip around to the left in a semi-circular motion as you relax pressure to form tail of a shell.



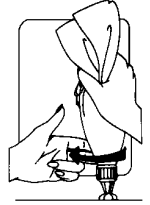
To Make Leaves

Thin icing with a few drops of light corn syrup and place in decorating bag fitted with tip 67. Hold bag at a 45° angle with tip lightly touching surface. Squeeze and hold tip in place momentarily to let icing fan out. Then relax and stop pressure as you pull tip away and draw leaf to a point.



To Make Flowers

Use tip 16. Hold bag at a 90° angle with tip lightly touching surface, with your hand turned a quarter turn to the left. Squeeze and keep tip in icing as flower is formed, then stop pressure and pull tip away. For swirled drop flowers, turn hand as you squeeze out icing. Your flowers will be neatly formed only if you stop squeezing before you pull tip away. Make all your flowers on sheets of waxed paper attached with icing to the back of a sheet pan. Add tip 3 dot centers. When using buttercream icing, leave flowers on waxed paper and place in freezer to harden for at least 2 hours. If using royal icing, let flowers air dry. To attach flowers, dot back of flower with icing and place flower in position.



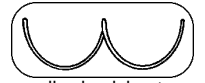
To Make Rosettes

Use tip 21. Hold decorating bag straight up with tip 1/8 in. above surface. Squeeze and hold tip in place momentarily, then move tip around to the right using a short circular motion. Stop pressure just before reaching original starting point and pull tip away.



To Make Dropstrings

Use tip 3. Hold bag at 45° angle to cake side. Touch tip to shell and squeeze, holding bag in place momentarily so that icing sticks to shell. Then pull tip straight out away from surface, allowing icing to drop into an arc. Connect strings to shells, then trim with tip 3 dots.



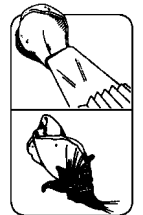
To Make Crisscross Dropstrings

With a toothpick, dot mark sides at 1 in. intervals. Using tip 3, hold bag at 45° angle to the surface so that the end of bag points slightly to the right. touch tip to first mark and squeeze, holding bag in place momentarily so that icing sticks to the surface. Then pull tip straight out away from surface, allowing icing to drop into an arc. Stop pressure as you touch tip to alternate dot marks. Width of each drop string will be 2 in. Alternate colors as you go around



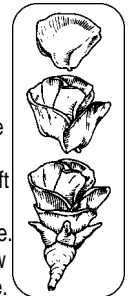
To Make Rosebuds

Use tip 103. Hold bag at a 45° angle so that the end of bag points over your right shoulder, finger tips gripping bag facing you. Touch wide end of tip 103 to surface, point narrow end to the right. Squeeze, move forward 1/4 in.; hesitate so icing fans out, then move back as you stop pressure. Make overlapping center petal. Hold bag in same position as above with edge of tip touching inside right edge of base petal. Squeeze as icing catches inside edge of base petal, lifting slightly, as rolls into interlocking center bud. Stop pressure; touch large end back to surface and pull tip away. Make sepals and calyx directly on cake with tip 3. Hold bag at a 45° angle to base of bud with end of bag pointing towards you. Touch tip to bud. Squeeze and pull tip up and away from flower, relaxing pressure as you draw calyx to a point. Add three tip 3 sepals.



To make Half Rose

Make a rosebud without sepals and calyx. To make left petal: Hold bag at a 45° angle so that end of bag points to the right, finger tips gripping bag facing you. Touch wide end of tip 103 to bottom left side of bud. Squeeze, move it up, around to the right and down, relaxing pressure. To make right petal: Hold bag in opposite position as for left petal. Touch wide end of tip to bottom right side of bud base. Squeeze, move up, around to the left and down to center of bud base. Stop pressure, pull tip away. Make sepals and calyx with tip 3. Follow same procedure as for rosebud, starting at bottom center of half rose.



To Make Roses

Secure a 2-in. square of waxed paper to 3 in. flower nail. Use tip 12, hold bag at 90° angle to nail and pipe a cone-shaped mound. Lift tip as icing builds up. Using tip 104, hold tip parallel to the side of the mound, narrow end up, turn nail as you pipe a ribbon of icing around top of cone. Keep turning nail as you pipe a petal, moving hand up and down to make indentations. Keep turning nail as you pipe petals, gradually slanting the narrow end of the tip outward. Add additional rows of petals for larger rose (1st row, 3 petals, 2nd row, 5 petals, 3rd row, 7 petals).

