



# Instructions for Baking & Decorating Stand-Up House Cakes

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

- Wilton Decorating Bags and Couplers or parchment triangles
- Tips 3, 16, 225 (alternate designs use tips 2, 6, 7, 8, 10, 12, 18, 21, 104)
- Wilton Icing Colors in Violet, Rose, Lemon Yellow, Kelly Green (alternate designs use Christmas Red, Red-Red, Black, Brown, Copper (light skintone), Orange, Leaf Green).
- Cake Board, Fanci-Foil Wrap or serving tray
- One 2-layer cake mix or make favorite layer cake recipe (Firm textured batter like pound cake recommended). Pan takes 5 cups of batter.
- Meringue Powder
- Buttercream Icing (recipe included)
- Royal Icing (recipe included)
- Alternate designs use round pastel wafer candies, jelly spearmint leaves, yellow spice drops, striped gum, sugar wafer cookies, oval pastel candies, striped candy sticks, sugar ice cream cones, shredded coconut, pumpkin candies, mini jawbreakers, large candy canes.



This house always has a great party going on! It's the perfect location for any celebration—housewarmings, birthdays, welcome home parties, Halloween bashes and Christmas feasts. It's easy to create exciting 3-dimensional cakes that stand up or lay flat.

Decorating is easy and fun with Wilton! Choose from our large assortment of decorating tips, bags, icing colors, Ready-To-Use Decorating Icing and other cake decorating accessories. For more great decorating ideas and quality products, see your Wilton dealer or the current Wilton Yearbook of Cake Decorating.

We recommend hand washing pan in hot, soapy water.

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

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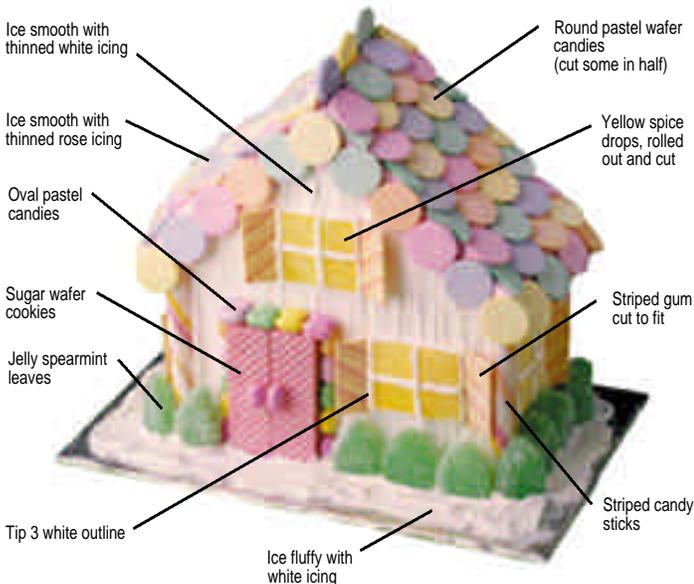
Stock No. 2105-2070

## To Decorate Candy Cottage Cake

You will need tip 3; Wilton Icing Color in Rose; 80 round pastel wafer candies, 12 jelly spearmint leaves, 8 yellow spice drops, striped gum, sugar wafer cookies, oval pastel candies, striped candy sticks

Make 2 3/4 cups buttercream icing:

- Tint 3/4 cup rose (thin with 2 teaspoons light corn syrup)
- Reserve 2 cups white (thin 1 1/2 cups with 1 Tablespoon + 1 1/2 teaspoons light corn syrup)



## To Decorate Doll House Cake

You will need tips 3, 16, 225; Wilton Icing Colors in Violet, Rose, Lemon Yellow, Kelly Green; Meringue Powder. We suggest that you tint all icings at one time while cake cools. Refrigerate icing in covered containers until ready to use.

Make 3 1/2 cups buttercream icing:

- Tint 3/4 cup violet
- Tint 1/4 cup yellow (thin with 3/4 teaspoon of light corn syrup)
- Tint 1/2 cup green
- Tint 1/4 cup rose
- Reserve 1 3/4 cups white (thin 1/4 cup with 3/4 teaspoon of light corn syrup)

Make 2 cups royal icing:

- Tint 1/2 cup rose
- Tint 3/4 cup violet
- Tint 1/2 cup yellow
- Reserve 1/4 cup white

### WITH ROSE ROYAL ICING

- Use tip 225 and "To Make Drop Flowers" directions to make 9 flowers with tip 3 white dot centers. Let dry.

### WITH YELLOW ROYAL ICING

- Use tip 225 and "To Make Drop Flowers" directions to make 9 flowers with tip 3 white dot centers. Let dry.

### WITH VIOLET ROYAL ICING

- Use tip 225 and "To Make Drop Flowers" directions to make 36 flowers with tip 3 white dot centers. Let dry.

### WITH THINNED WHITE BUTTERCREAM ICING

- Use spatula, thinned icing and "To Ice Smooth" directions to ice door smooth.

### WITH THINNED YELLOW BUTTERCREAM ICING

- Use spatula and "To Ice Smooth" directions to ice windows.

### WITH WHITE BUTTERCREAM ICING

- Use tip 3 and "To Make Outlines" directions to outline windows.
- Use tip 16 and "To Make Stars" directions to cover front, back and sides of house.

### WITH VIOLET BUTTERCREAM ICING

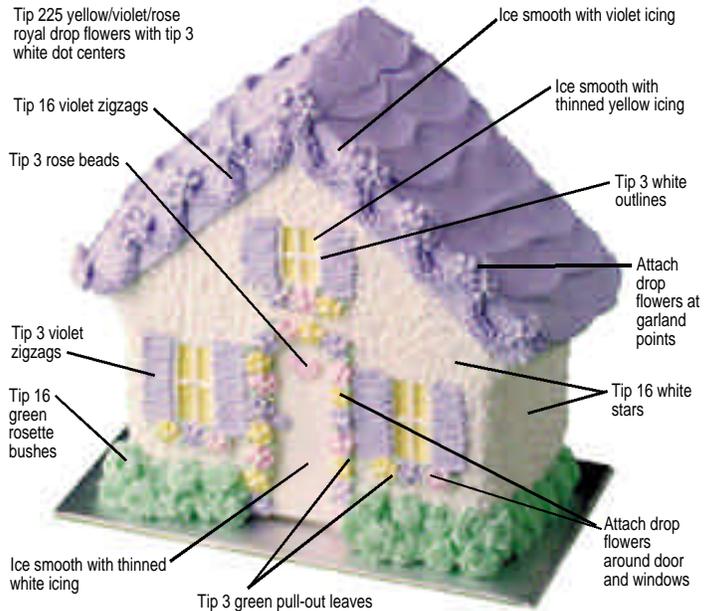
- Use tip 3 and "To Make Zigzags" directions to add shutters to windows.
- Use spatula and "To Ice Smooth" directions to cover eaves and roof. After icing roof, use spatula to create a scallop effect.
- Use tip 16 and "To Make Zigzags" directions to pipe garland on eaves. Attach 3 drop flowers at each garland point. Attach flowers around door and under each window.

### WITH GREEN BUTTERCREAM ICING

- Use tip 3 and "To Make Leaves" directions to make pull-out leaves on flowers under windows.
- Use tip 16 and "To Make Rosettes" directions to make bushes around base of house.

### WITH ROSE BUTTERCREAM ICING

- Use tip 3 and "To Make Beads" directions to pipe heart on door.



## 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.

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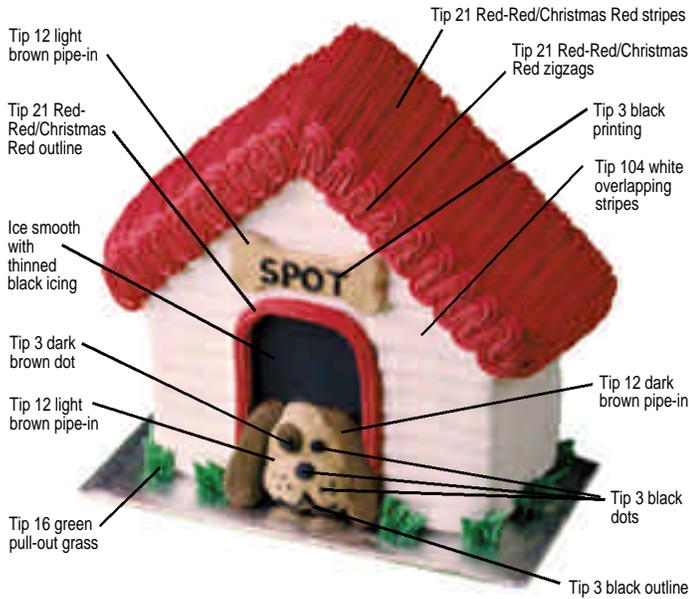


## To Decorate Dog House Cake

You will need tips 3, 12, 16, 21, 104; Wilton Icing Colors in Christmas Red, Red-Red, Black, Brown, Kelly Green.

Make 3 3/4 cups buttercream icing:

- Tint 1/4 cup dark brown (thin with 3/4 teaspoon of light corn syrup)
- Tint 1/4 cup light brown
- Tint 1 1/4 cups Christmas Red/Red-Red combination
- Tint 1/4 cup black
- Tint 1/4 cup green
- Reserve 1 1/2 cups white



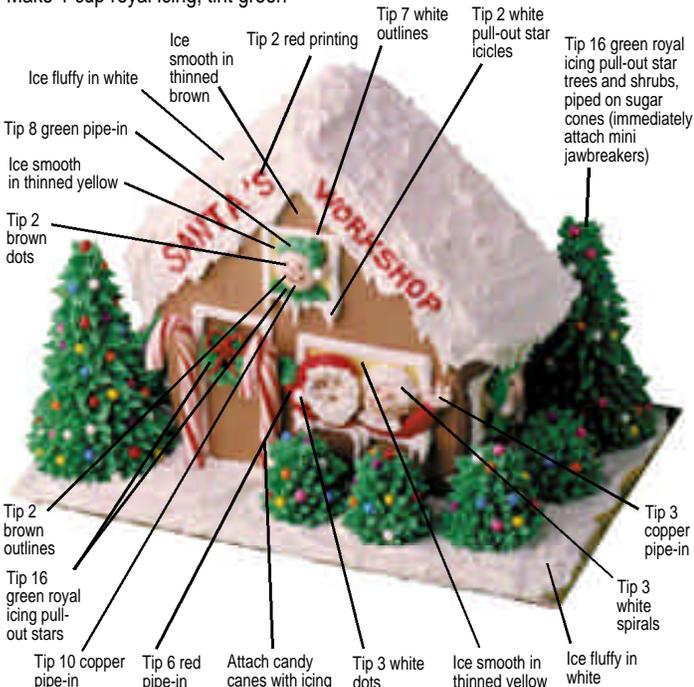
## To Decorate Santa's Workshop Cake

You will need tips 2, 3, 6, 7, 8, 10, 16; Wilton Icing Colors in Christmas Red, Kelly Green, Brown, Lemon Yellow, Copper (light skintone); sugar ice cream cones (2), mini jawbreakers, large candy canes (2)

Make 4 3/4 cups buttercream icing

- Tint 1 3/4 cups brown (thin 1 1/2 cups with 1 Tablespoon + 1 1/2 teaspoons light corn syrup)
- Tint 1/4 cup red
- Tint 1/4 cup green
- Tint 1/2 cup copper (light skintone)
- Tint 1/4 cup yellow (thin with 3/4 teaspoon light corn syrup)
- Reserve 1 3/4 cups white

Make 1 cup royal icing, tint green

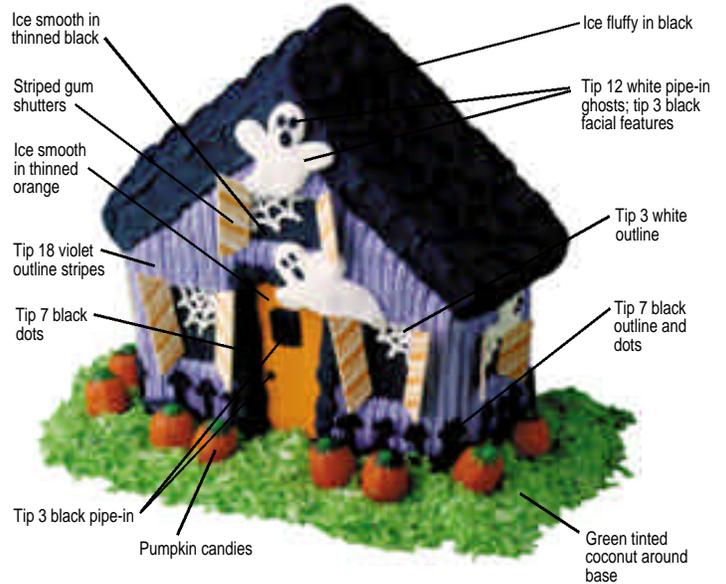


## To Decorate Haunted House

You will need tips 3, 7, 12, 18; Wilton Icing Color in Black, Violet, Orange, Leaf Green; striped gum, shredded coconut, pumpkin candies

Make 3 3/4 cups buttercream icing:

- Tint 1 3/4 cups black (thin 1/4 cup with 3/4 teaspoon light corn syrup)
- Tint 1 1/4 cups violet
- Tint 1/4 cup orange (thin with 3/4 teaspoon light corn syrup)
- Reserve 1/2 cup white



## For more Decorating Techniques & Tips

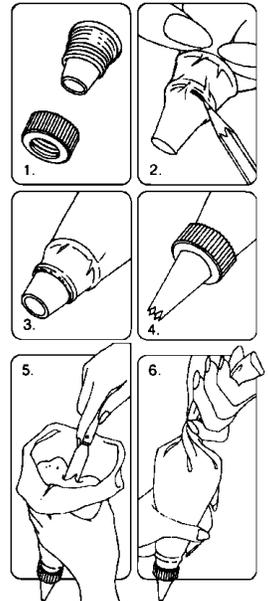
Visit our website at [www.wilton.com](http://www.wilton.com) - Learn To Decorate - Basic Decorating Lessons.

## 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.



## 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 **Wilton Cake Release**, for perfect, crumb-free cakes!).

You will need 5 cups of pound cake or pudding added cake mix batter (one pound cake mix yields 4 cups batter, one 2-layer cake mix yields 4 1/2 to 5 1/2 cups batter) or ingredients to make favorite layer cake. 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 50-60 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.

## 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 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.

## 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.

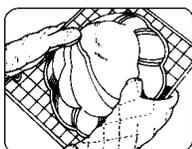
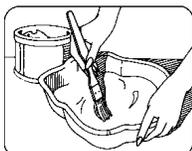
1/2 cup solid vegetable shortening	2 tablespoons milk
1/2 cup butter or margarine	1 tsp. Wilton Clear Vanilla Extract
4 cups (1 lb.) sifted confectioners' sugar	

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.



## Royal Icing

3 level tablespoons Wilton Meringue Powder  
6 Tablespoons water\*  
4 cups sifted confectioners' sugar (approx. 1 lb.)

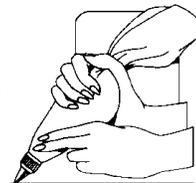
Be certain all utensils are grease free when making royal icing. Beat all ingredients at low speed for 7-10 minutes (10 to 12 minutes at high speed for portable mixer) until icing forms peaks. Makes 3 cups.

\*When using large counter top mixer or for stiffer icing, use 1 Tablespoon less water.

## Let's Practice Decorating

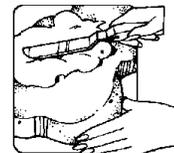
Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl 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.



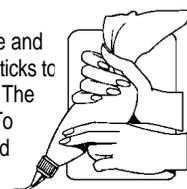
## Icing Smooth With A Spatula

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.



## To Make Outlines

Use tips 2, 3, 6, 7, 8, 10, 12 or 21. 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.



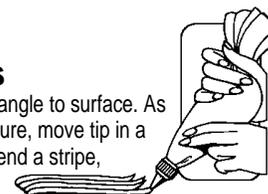
## To Outline & Pipe-In

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 Stripes

Use tip 18 or 104. 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 and Balls

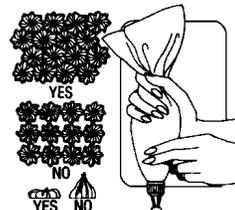
Use tips 2, 3 or 7. Hold bag at 90° angle with tip almost touching surface. Steadily squeeze out a dot of icing, lifting the bag slightly and keeping tip in icing as it builds up into a small mound. Then stop pressure and pull tip away. Vary size of dots by lengthening the amount of time you apply pressure to the bag.

To make large dots or balls, lift tip as you squeeze to allow greater icing buildup.



## 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



## To Make Pull-Out Stars

Use tip 2 or 16. Hold bag at a 45° angle with tip lightly touching surface. As you squeeze out icing, pull tip down and away from surface. When icing strand is long enough stop pressure and pull decorating tip away.



## To Make Beads

Use tip 3. Hold bag at 90° angle to surface, with end of bag pointing towards you. Lightly touch tip to surface and squeeze until icing builds up and fans out into a base. Then lift tip slightly and relax pressure as you pull tip down and towards you to make a tail. Stop pressure completely and pull tip away for a finished bead. Practice this procedure until you can produce a clean bead shape. To make a row of beads, rest head of one on tail of preceding bead. For larger beads, increase pressure, for smaller beads, decrease pressure.



TOPVIEW

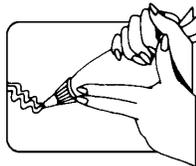
## To Make Drop Flowers

Use tip 225. Hold bag straight up and down to your decorating surface, with your hand turned a quarter turn to the left. Touch tip to surface and, as you squeeze out icing, turn hand back to the right, stop pressure and pull tip away. 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 and let air dry. To attach flowers, dot back of flower with icing and place flower in position.



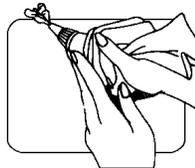
## To Make Zigzags

Use tip 3, 16 or 21. Hold bag at a 45° angle with tip lightly touching surface. As you squeeze out icing with a steady, even pressure, move hand in a side-to-side motion for a zigzag effect. To end zigzag, stop pressure and pull tip away. Loose, overpiped zigzags are made following the basic zigzag technique. As you move the tip in the side-to-side motion, vary the width of the zigzags and overpipe areas to create dimension. Cover the entire area, with no background showing.



## To Make Leaves

Thin icing with a few drops of light corn syrup and place in decorating bag fitted with tip 3. 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 Rosettes

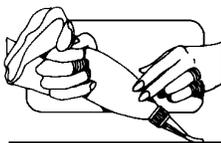
Use tip 16. Hold decorating bag straight up with tip 1/8 in. above surface. Squeeze and hold tip in place momentarily, then move tip around to the right using a short circular motion. Stop pressure just before reaching original starting point and pull tip away.



TOPVIEW

## To Write or Print

Use tip 2 or 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 Spirals

Use tip 3. Hold decorating bag straight up with tip 1/8 in. above surface. Starting at the outer edge of area, squeeze bag, holding tip in place momentarily. Then move tip in a clockwise direction using a circular motion until center is reached. Stop pressure and pull tip away.



## To Tint Coconut

Place shredded coconut in a plastic sandwich bag. Add a few drops of icing color (diluted slightly with water). Shake and knead bag until color is evenly distributed.



## Wilton Method Decorating Classes

Discover The Fun of Cake Decorating!

### Find Classes Near You!

In U.S.A., Call **800-942-8881** Or visit our website at [www.wilton.com](http://www.wilton.com)  
In Canada, call (416) 679-0790 x200 Or E-mail: [classprograms@wilton.ca](mailto:classprograms@wilton.ca)

Millions have learned how much fun cake decorating can be in Wilton Method Classes. Our students keep coming back for more, because each Wilton Class helps anyone get beautiful results – even those who have never decorated before!

The secret of success? Wilton Method Instructors. Their friendly, patient way of teaching makes learning a pleasure. Our Instructors work with you, giving personal attention to help you perfect each technique. Wilton Method Instructors make learning fun.

Response from students has been so amazing that we've added new classes, featuring more ways to decorate great cakes and treats. Now you can be ready for any occasion, with the perfect, personalized dessert. Imagine the great things you can make – colorful cakes for kids' birthdays featuring today's hottest characters, beautiful floral basket cakes for mom, charming gingerbread house centerpieces to make your holiday festive. We'll show you how to do it all!

### Wilton Method Classes 4 sessions per course

#### Course I - Cake Decorating

Stars, shells, roses and floral sprays give you the fundamentals to create so many cakes. Add messages and create fun, figure-piped shapes.

#### Course II - Flowers and More!

Build on the basics with beautiful blooms like daisies, pansies, violets and daffodils. Use these flowers and techniques like basketweave and color flow, to create a fabulous bouquet cake for a sweetheart, mom, sister, or friend.

#### Course III - Fondant and Tiered Cakes

Ruffled borders, advanced flowers and stringwork expand your decorating horizons. Lessons in rolled fondant and tiered cake assembly culminate in an elegant cake suitable for a wedding, formal shower or fancy party.

### Project Classes 1 or 2 sessions each

Focus on one fabulous decorating project. We have more to choose from than ever\* – Pre-baked Gingerbread Houses, Fondant Cakes, Star Character Cakes, Cookie Blossoms, Mini Cakes, Candy and more.

\*Not all classes are offered at all store locations. Check with your local retailer for class offerings.