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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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 with 3/4 teaspoon of light corn syrup)

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 ROSE BUTTERCREAM ICING
- Use tip 3 and "To Make Beads" directions to pipe heart on door.
- Use tip 16 and "To Make Zigzags" directions to make pull-out leaves with tip 3 white dot centers.
- Use tip 225 and "To Make Drop Flowers" directions to pipe garland on eaves.
- Use spatula and thinned icing 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.

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 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.

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)

WITH ROYAL ICING
- Use tip 3 and "To Make Leaves" directions to make pull-out leaves with tip 3 white dot centers.
- Use tip 16 and "To Make Stars" directions to outline windows.
- Use tip 16 and "To Make Zigzags" directions to make pull-out leaves with tip 3 white dot centers.

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

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 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 light corn syrup)
- Tint 1/4 cup brown
- Reserve 1 1/2 cups white

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

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

For more Decorating Techniques & Tips

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.
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. Scrap 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.
To Make Pull-Out Stars
Use tip 2 or 16. Hold bag at 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 squeezing 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.

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.

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
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Wilton Method Classes 4 sessions per course
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Stars, shells, roses and floral sprays give you the fundamentals to create so many cakes. Add messages and create fun, figure-piped shapes.

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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.

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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.

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In U.S.A., Call 800-942-8881 Or visit our website at www.wilton.com
In Canada, call (416) 679-0790 x200 Or E-mail: 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!

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!!

To Make Drop Flowers
Use tip 3. 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.