Instructions for Baking & Decorating
Birthday Barbie™ Cake

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU BEGIN.

IN ADDITION, to decorate cakes you will need:
• Decorating Bags and Couplers or Parchment Triangles
• Wilton Icing Colors in Rose, Burgundy, Violet, Lemon Yellow (alternative designs also use ivory, Royal Blue, Brown)
• Alternate designs use broan granulated sugar, Bombonieres® and Party Parasol
• Tint 1 cup brown

We recommend hand washing pan in hot, soapy water.

To Decorate Dream Bride Barbie® Cake
You will need tips 3, 16 and 104; Wilton Icing Colors in Peach; Wilton Edible Glitter (optional). We suggest you color all icings at once while the cake cools. Refrigerate icings in covered containers until ready to use.

Make 3 ½ cups buttercream icing:
• Tint 2 ½ cups peach (thin ½ cup with 2 teaspoons light corn syrup)
• Tint ¼ cup dark peach
• Reserve ¼ cup white (thin ½ cup with 2 teaspoons light corn syrup)

WITH THINNED WHITE ICING
• Ice background area at top and sides of cake smooth

WITH THINNED PEACH ICING
• Ice bottom of dress on cake sides smooth

WITH DARK PEACH ICING
• Use tip 3 and “To Make Outlines” directions to outline dress details

WITH PEACH ICING
• Use tip 16 and “To Make Stars” directions to cover dress on cake top and sides
• Use tip 16 and “To Make Rosettes” directions to cover neckline

With Peach Icing (Cont.)
• Use tip 3 and “To Make Dots” directions to add dot pulled in teardrop shape at center of white ribbon at waist
• Use tip 16 and “To Make Stars” directions to cover bottom border

WITH WHITE ICING
• Use tip 16 and “To Pipe-In” to pipe-rin at ribon at waist
• Use tip 16 and “To Make Stars” directions to edge upper base border
• Sprinkle dress with edible glitter (optional)

To Decorate Birthday Barbie® Cake

You will need tips 3, 16 and 104; Wilton Icing Colors in Peach and Leaf Green; ½ White Instant Bow, one package Bombonieres™ Lurex Edge Iridescent Tulle Circles, Party Parasol.

IN ADDITION, to decorate cakes you will need:
• One 2-layer cake mix or ingredients to make favorite layer cake recipe
• Wilton Buttercream Icing (recipe included)
• Cake Board, Fanci-Foil Wrap or serving tray
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• Cake Board, Fanci-Foil Wrap or serving tray
• Wilton Icing Colors in Rose, Burgundy, Violet, Lemon Yellow (alternate designs also use ivory, Royal Blue, Brown)
• Alternate designs use broan granulated sugar, Bombonieres® and Party Parasol
• Tint 1 cup brown

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To Decorate Birthday Barbie® Cake

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WITH THINNED WHITE ICING
• Ice background area at top and sides of cake smooth

WITH THINNED PEACH ICING
• Ice bottom of dress on cake sides smooth

WITH DARK PEACH ICING
• Use tip 3 and “To Make Outlines” directions to outline dress details

WITH PEACH ICING
• Use tip 16 and “To Make Stars” directions to cover dress on cake top and sides
• Use tip 16 and “To Make Rosettes” directions to cover neckline

With Peach Icing (Cont.)
• Use tip 3 and “To Make Dots” directions to add dot pulled in teardrop shape at center of white ribbon at waist
• Use tip 16 and “To Make Stars” directions to cover bottom border

WITH WHITE ICING
• Use tip 16 and “To Pipe-In” to pipe-rin at ribon at waist
• Use tip 16 and “To Make Stars” directions to edge upper base border
• Sprinkle dress with edible glitter (optional)

To Decorate Birthday Barbie® Cake

You will need tips 3, 16 and 104; Wilton Icing Colors in Peach; Wilton Edible Glitter (optional). We suggest you color all icings at once while the cake cools. Refrigerate icings in covered containers until ready to use.

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WITH THINNED WHITE ICING
• Ice background area at top and sides of cake smooth

WITH THINNED PEACH ICING
• Ice bottom of dress on cake sides smooth

WITH DARK PEACH ICING
• Use tip 3 and “To Make Outlines” directions to outline dress details

WITH PEACH ICING
• Use tip 16 and “To Make Stars” directions to cover dress on cake top and sides
• Use tip 16 and “To Make Rosettes” directions to cover neckline

With Peach Icing (Cont.)
• Use tip 3 and “To Make Dots” directions to add dot pulled in teardrop shape at center of white ribbon at waist
• Use tip 16 and “To Make Stars” directions to cover bottom border

WITH WHITE ICING
• Use tip 16 and “To Pipe-In” to pipe-rin at ribon at waist
• Use tip 16 and “To Make Stars” directions to edge upper base border
• Sprinkle dress with edible glitter (optional)
To Decorate Sparkle Eyes Barbie® Cake

You will need tips 3, 16, 103, Wilton Icing Colors in Pink and Black; one package Bonoment® Pink Tulle Circles (optional), Edible Glitter (optional). We suggest you color all icings at once while the cake cools. Refrigerate icings in covered containers until ready to use.

Make 4-½ cups buttercream icing:
- 1 cup sugar
- ½ cup milk
- ½ cup vegetable oil
- 1 teaspoon vanilla extract

Mix sugar, milk, oil and half the vanilla extract in the top of a double boiler. Blend well. Cook over simmering water until mixture is thick enough to hold its shape when dropped from a spoon. Remove from heat. Cool to lukewarm. Cream together. Add remaining vanilla and beat until stiff. Add food coloring as desired. YIELD: 3 CUPS.

Use the following piping techniques to complete the design:

1. To fill, cuff open end of bag over your hand and insert icing with a spatula. Fill bag no more than half full.
2. 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 long bowl until air is released.
3. To fill nozzles, cut the 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 bag, open end of bag over your hand and insert icing with a spatula. Fill bag no more than half full.

Coloring Your Icing

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

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 cup solid vegetable shortening
2 tablespoons milk
1 teaspoon 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.

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To pipe icing, add a small amount of light corn syrup.

Baking Instructions

Preheat oven to 350°F or temperature per recipe directions. Your cake will unmold easily, without sticking, when you turn cake over. Be sure to hold cake, rack and board close together while turning 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 cake to sit more level and helps prevent cracking. To remove cake from pan, 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 the cake and turn both cake rack and pan over. Lift pan off carefully. Cool cake at least one hour. Brush loose crumbs off cake.

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 bag 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 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 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 long 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.

Featherweight or Disposable Decorating bags and Featherweight Couplers are designed for perfect, crumb-free cakes or “pipe-in” using a cut parchment bag, cut the point of the bag to desired opening.

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.

Lining a piping bag: To line a piping bag, simply cut an opening in the bag large enough to accommodate your piping tip. Place tip into bag and wrap bag around tip, making sure to avoid any air bubbles. Place bag in piping bag holder and position tip over surface to be decorated, making sure the tip is level with the top of the piping bag. Place bag in piping bag holder and position tip over surface to be decorated, making sure the tip is level with the top of the piping bag.
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. 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
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 applying too much pressure. Use smaller beads, decrease pressure.

To Make Stars
Use tip 3. Hold bag at a 90° angle; position tip slightly 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 Ruffles
Use tip 102 or 125. Hold bag at a 45° angle with tip slightly above surface. Use thinned icing to pipe a continuous string of icing. Curve it up, down and around until area is covered. Stop pressure, pull tip away. Make sure strings never touch or cross.

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 away for a finished bead. For larger beads, increase pressure, for smaller beads, decrease pressure.

To Make Dots
Use tip 3. Hold decorating bag straight up and down with tip 1⁄8 in. above cake. Squeeze to form a dot. Keep tip in icing until dot is the desired size. Stop pressure and pull tip away.

To Make Leaves
Use tip 352. 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.

Note: Right-handed decorators work from left to right. Left-handers decorate right to left, except when printing or writing.

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 Make Cornelli Lace
Use tip 3. Hold bag at a 90° angle; position tip slightly above surface. Use thinned icing to pipe a continuous string of icing. Curve it up, down and around until area is covered. Stop pressure, pull tip away. Make sure strings never touch or cross.

To Make ScallopS
Use tip 103. Hold bag at a 45° angle to surface, fingertips on bag facing you. Touch wide end of tip to surface, angle narrow end out about 1⁄4 in. away from surface. As you squeeze, move tip down and up to the right forming a scallop.