



# Instructions for Baking & Decorating Monkey 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, 5, 16, 18, 352 (alternate designs also use tips 12 and 21)
- Wilton Icing Colors in Brown, Red-Red, Ivory, Black, Kelly Green (alternate designs also use Lemon Yellow, Golden Yellow, Royal Blue, Christmas Red, Violet, Rose)
- Cake Board, Fanci-Foil Wrap or serving tray
- One 2-layer cake mix or make your favorite layer cake recipe
- Buttercream Icing (alternate design uses Royal Icing) (both recipes included)
- Alternate design uses Roll-Out Cookie Recipe (included)
- Alternate designs use Wilton Ready-To-Use Decorator Icing in White and Chocolate, Wilton Flowerful Medley Sprinkle Decorations, 101 Cookie Cutters Set, 6 in. Lollipop Sticks, Cookie Sheet, Cooling Grid, favorite crisped rice cereal treat recipe, favorite cocoa crisped rice cereal treat recipe, favorite brownie recipe, curling ribbon (yellow, blue, red), spearmint leaves, yellow candy-coated chocolates, black spice drops, ruler, sharp knife, waxed paper



We recommend hand washing pan in warm, soapy water.

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

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## Bake Easy™ Convenient Non-Stick Spray!

For cakes that turn out beautifully every time, start by spraying pans with Bake Easy. This non-stick spray helps your cakes release perfectly with fewer crumbs for easier icing and a flawless decorated cake. Just a light, even coating does the job. Use Bake Easy for all mixes and recipes—cupcakes, brownies, breads and more. Versatile for all types of baking and cooking. 6 oz. 702-6018



## To Decorate Monkey

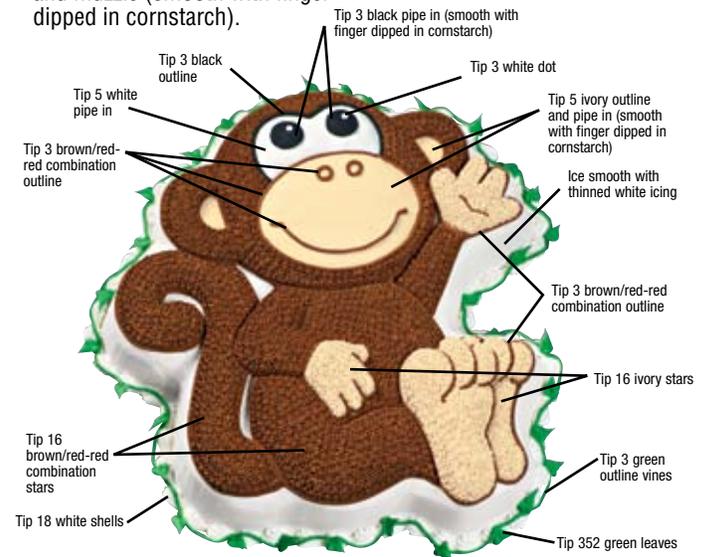
You will need tips 3, 5, 16, 18, 352; Wilton Icing Colors in Brown, Red-Red, Ivory, Black, Kelly Green; light corn syrup, cornstarch. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating.

Make 3/4 cups buttercream icing:

- Tint 3/4 cup brown/red-red combination
- Tint 1/4 cup black
- Tint 1/2 cup ivory
- Tint 1/4 cup green
- Reserve 2 cups white (thin 1 1/4 cups with 4 teaspoons light corn syrup)

### Decorate in Order:

1. Ice sides and background areas smooth with thinned white icing.
2. Use tip 5 and white icing to outline and pipe in whites of eyes (smooth with finger dipped in cornstarch).
3. Use tip 3 and black icing to outline whites of eyes.
4. Use tip 3 and black icing to pipe in pupils (smooth with finger dipped in cornstarch).
5. Use tip 3 and white icing to pipe dot eye highlights.
6. Use tip 5 and ivory icing to outline and pipe in inner ear and muzzle (smooth with finger dipped in cornstarch).
7. Use tip 3 and brown/red-red combination icing to outline monkey hands, feet, mouth and nostrils.
8. Use tip 16 and brown/red-red combination icing to cover monkey's body with stars.
9. Use tip 16 and ivory icing to cover hands and feet with stars.
10. Use tip 18 and white icing to pipe shell bottom border.
11. Use tip 3 and green icing to pipe outline vines on top of bottom border.
12. Use tip 352 and green icing to pipe leaves on vines.



## To Decorate Crispy Treat Chimp

You will need tips 3, 12; Wilton Icing Colors in Ivory, Brown; black spice drops, favorite crisped rice cereal treat recipe and favorite cocoa crisped rice cereal treat recipe, cornstarch. We suggest that you tint all icings at one time. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating.

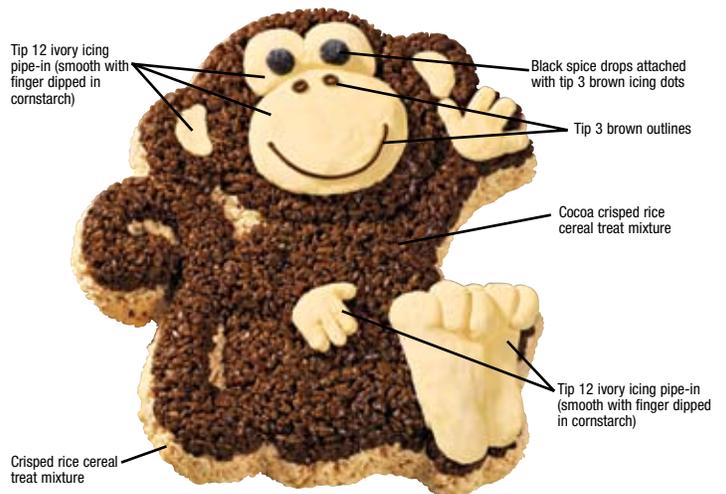
Make 3/4 cup buttercream icing:

- Tint 1/2 cup ivory
- Tint 1/4 cup brown

Prepare crisped rice cereal treat and cocoa crisped rice cereal treat recipes.

### Decorate in Order:

1. Fill in the recessed body area of pan with cocoa crisped rice cereal mixture.
2. Fill in background, remaining top and side areas of pan with crisped rice cereal treat mixture. Unmold.
3. Use tip 12 and ivory icing to pipe in inner ears, background of eyes, muzzle, hands and feet (smooth with finger dipped in cornstarch).
4. Use tip 3 and brown icing to outline nostrils and mouth.
5. Attach black spice drops for eyes with tip 3 dots of brown icing.



## To Decorate Party Primat

You will need tips 3, 5, 18, 21; Wilton Icing Colors in Lemon Yellow, Golden Yellow, Royal Blue, Christmas Red, Violet, Rose, Ivory, Black; Wilton Flowerful Medley Sprinkles Decorations (Confetti Sprinkles used), 101 Cookie Cutters Set (Medium and Large Circle Cutter used), 6 in. Lollipop Sticks, Cookie Sheet, Cooling Grid, curling ribbon (yellow, blue, red), ruler, sharp knife; light corn syrup, cornstarch. Wilton Roll-Out Cookie Recipe (included). We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating.

Make 2 cups buttercream icing:

- Tint ¼ cup ivory
- Tint ¼ cup black
- Reserve 1½ cups white (thin 1¼ cups with 4 teaspoons light corn syrup)

Make 1¼ cups chocolate buttercream icing

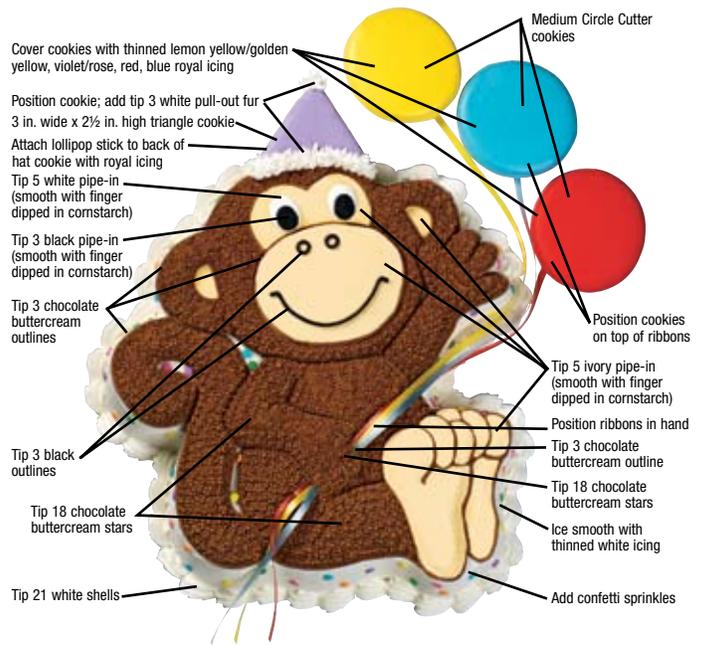
Make 1 cup royal icing:

- Tint ¼ cup lemon yellow/golden yellow combination
- Tint ¼ cup blue
- Tint ¼ cup violet/rose combination
- Tint ¼ cup red

Prepare Roll-Out Cookie Recipe.

### Decorate in Order:

1. Roll out cookie dough and cut 3 in. wide x 2½ in. high triangle for party hat and use largest Circle Cutter from 101 Cookie Cutters Set to curve bottom edge of hat. Use Medium Circle Cutter from 101 Cookie Cutter Set to cut 3 cookies for balloons. Bake and cool.
2. Thin royal icings (lemon yellow/golden yellow combination, violet/rose combination, blue, red) with water. Place cookies on cooling grid above drip pan. Cover hat cookie with violet/rose combination icing and balloon cookies with lemon yellow/golden yellow combination, red and blue icings. Let dry on waxed paper covered board.
3. Attach lollipop stick to back of hat cookie with royal icing; let dry.
4. Ice sides and background of cake smooth with thinned white icing.
5. Add confetti sprinkle decorations to sides and background areas of cake.
6. Use tip 3 and chocolate buttercream icing to outline body, ears, feet, arms, tail and muzzle.
7. Use tip 5 and ivory icing to pipe in inner ear, muzzle, feet and area behind whites of eyes (smooth with finger dipped in cornstarch).
8. Use tip 5 and white buttercream icing to pipe in whites of eyes (smooth with finger dipped in cornstarch).
9. Use tip 3 and black buttercream icing to pipe in pupils (smooth with finger dipped in cornstarch).
10. Use tip 3 and black buttercream icing to outline mouth and nostrils.
11. Use tip 18 and chocolate buttercream icing to cover body, head, ears, arms and tail with stars.
12. Use tip 21 and white buttercream icing to pipe shell bottom border.
13. Position hat cookie in cake. Use tip 3 and white buttercream icing to add pull-out fur fringe and pompom.
14. Cut yellow/blue/red ribbons to 18 in. lengths and position in monkey's hand. Overpipe hand outline with tip 3 chocolate buttercream and cover hand with tip 18 chocolate buttercream stars.
15. Position cookies on top of ribbon streamers.



## To Decorate Quick Brownie Monkey

You will need tips 3, 5; Wilton Icing Colors in Ivory, Black; Wilton Ready-To-Use Decorator Icing in White and Chocolate; favorite brownie recipe, jelly spearmint leaves, yellow candy-coated chocolates; cornstarch. We suggest that you tint all icings at one time while brownie cools. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating.

Using Wilton White Ready-To-Use Decorator Icing:

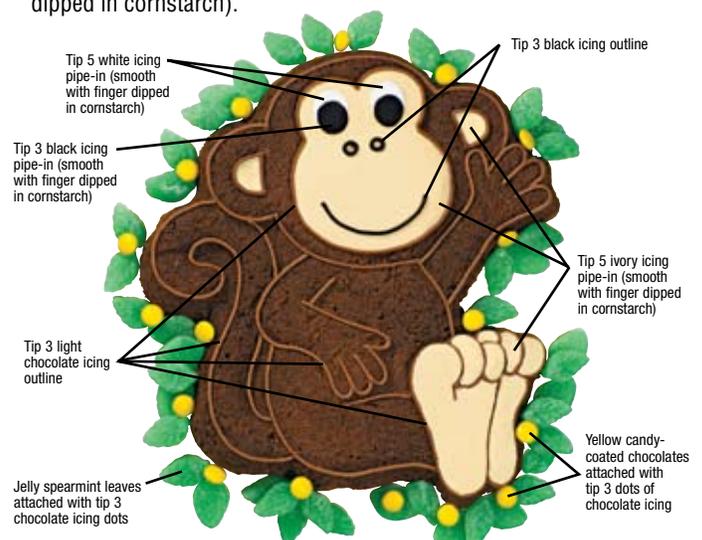
- Tint ½ cup ivory
- Reserve ½ cup white

Using Wilton Chocolate Ready-To-Use Decorator Icing:

- Add ¼ cup of White Ready-To-Use Decorator Icing to ¼ cup of Chocolate Ready-To-Use Decorator Icing for light chocolate
- Tint ¼ cup black
- Reserve ¼ cup chocolate

### Decorate in Order:

1. Use tip 3 and light chocolate icing to outline body, arms, hands, tail, ears, feet and muzzle.
2. Use tip 5 and ivory icing to pipe in inner ears, muzzle and feet (smooth with finger dipped in cornstarch).
3. Use tip 5 and white icing to pipe in whites of eyes (smooth with finger dipped in cornstarch).
4. Use tip 3 and black icing to pipe in pupils (smooth with finger dipped in cornstarch).
5. Use tip 3 and black icing to outline nostrils and mouth.
6. Cut jelly spearmint leaves in half horizontally and attach to bottom border of cake with tip 3 dots of chocolate icing.
7. Use tip 3 and chocolate icing to attach yellow candy-coated chocolates to jelly spearmint leaves.



## Cake Release

### For perfect, crumb-free cakes!

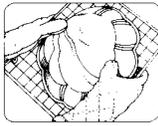
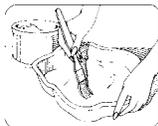
No need to grease and flour your baking pan – Cake Release coats in one step. Simply spread Cake Release lightly on pan bottom and sides with a pastry brush and fill with batter. Cakes release perfectly without crumbs every time, giving you the ideal surface for decorating. Now in convenient dispensing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

702-6016



## Baking Instructions

Preheat oven to 350°F or temperature per recipe directions. Before first and after each use, we recommend hand washing pan in warm soapy water. Your cake will un mold 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 **Wilton Cake Release** or **Wilton Bake Easy™ Non-Stick Spray**, in place of solid shortening and flour). 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 40-45 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.

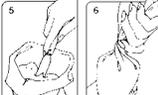
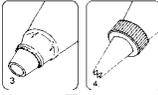
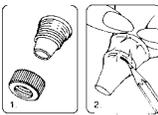


## Using Your Decorating Bag and Coupler

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 ½ 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.



## Decorating With Wilton Icings

**Wilton Icing 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. 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 our 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. Bring to room temperature for decorating. Rewhip before using.

½ cup solid vegetable shortening      4 cups (1 lb.) sifted confectioners' sugar  
 ½ cup butter or margarine, softened      2 tablespoons milk  
 1 teaspoon 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. **For Chocolate Buttercream:** Add ¾ cup cocoa or three 1 oz. unsweetened chocolate squares, melted, and an additional 1 to 2 tablespoons milk to recipe. Mix until well blended. Yield: 3 cups.

## Making Royal Icing

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

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

\*When using large countertop mixer or for stiffer icing, use 1 tablespoon less water.

## 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.

## Roll-Out Cookies

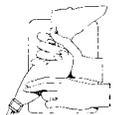
1 cup (2 sticks) butter, softened      2¾ cups all-purpose flour  
 1½ cups granulated sugar      2 teaspoons baking powder  
 1 egg      1 teaspoon salt  
 1½ teaspoons Wilton Clear Vanilla Extract  
 ½ teaspoon Wilton No-Color Almond Extract

Preheat oven to 400°F. In large bowl, cream butter and sugar with electric mixer until light and fluffy. Add egg, vanilla and almond extracts. Mix flour, baking powder and salt; add one cup at a time to butter mixture, mixing after each addition. Do not chill dough. Divide dough into 2 balls. On floured surface, roll each ball into circle approximately 12 inches in diameter and ¼ inch thick. Dip cutters into flour before each use. Bake cookies on an ungreased cookie sheet on top rack of oven for 6-7 minutes or until cookies are lightly browned. Makes about 4 dozen cookies.

## Let's Practice Decorating

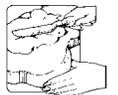
Use decorating bag and coupler as directed. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag with the end twist locked between your thumb and index finger. This forces the icing down into the tip each time you squeeze. Apply 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 or visit [www.wilton.com](http://www.wilton.com).



## 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 tip 3, 5 or 12. 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.



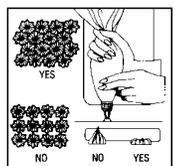
## To Outline & Pipe-In

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.



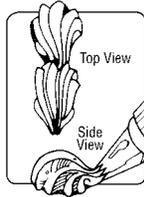
## To Make Stars

Use tip 16 or 18. 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.



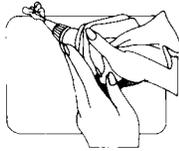
## To Make Shells

Use tip 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.



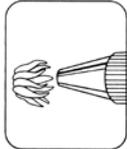
## To Make Leaves

Use tip 352. Thin icing with a few drops of light corn syrup and place in decorating bag fitted with 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.



## To Make Pull-Out Fur

Use tip 3. Hold decorating bag at a 90° angle, between 1/8 and 1/4 in. above surface. As you squeeze out icing, pull tip up and away from cake. Stop pressure and pull away. Work from bottom to top area to be covered with pull-out fur.



## To Make Dots

Use tips 3 or 5. 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, lift tip as you squeeze to allow greater icing buildup.



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## 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.

### Fondant and Gum Paste

In this new course, you'll experience a variety of fondant techniques and the beauty of decorating with gum paste. Create flowers and accents with beautiful detail; see how to use tools to cut and shape amazing textured ribbons and borders.

## 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.