**Instructions for Baking & Decorating**

**The Amazing Spider-Man Cake**

For home use only.

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

- Wilton Decorating Bags and Couplers or Parchment Triangles (instructions included with all bags)
- Decorating tips 3, 14 and 21
- The Amazing Spider-Man Icing Color Kit (includes Blue, Black, 2 Reds), if The Amazing Spider-Man Icing Color Kit is not available, you will need Wilton Icing Colors in Black, Sky Blue and Christmas Red
- Wilton Cake Board, Fanci-Foil Wrap
- Light corn syrup

**USE & CARE:** Before first and after each use, we recommend hand washing pan in warm soapy water. Rinse and dry thoroughly with a soft cloth.

MANUFACTURED FOR WILTON INDUSTRIES, INC.
WOODRIDGE, IL 60517 WWW.WILTON.COM

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Stock No. 2105-5062

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**To Decorate The Amazing Spider-Man Cake**

Make 3 1/4 cups of buttercream icing:

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

**Decorate in Numerical Order:**

1. Ice cake sides and background areas smooth with thinned white icing.
2. Outline whites of eyes in white and pipe in with tip 3 (smooth with finger dipped in cornstarch).
3. Outline black area around eyes in black and pipe tip 3 spider in black.
4. Outline web on suit with tip 3 in black.
5. Cover blue panels on suit with tip 14 stars in blue.
6. Cover remainder of suit with tip 14 stars in red.
7. Add tip 21 shell bottom border in white.

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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

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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
In Canada, call (416) 679-0790 x200 Or E-mail: classprograms@wilton.ca

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**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

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**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 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 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 cracking. To remove cake from pan, place cooling rack

**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 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.

**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**

After outlining, using the same tip, squeeze out rows of lines to fill area. Pat icing flow out of the tip while you direct it along surface. To end an outline, touch tip to surface, stop squeezing and pull tip away. If icing ripples, you are squeezing too hard. If icing outline breaks, you are moving bag too quickly or icing is too thick.

**To Make Shells**

Use tip 21. Hold decorating bag at a 45° angle, slightly above surface with end of bag pointing towards you. Squeeze 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.

**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 oz. can holds about 2 cups. It’s ideal for all of your decorating needs — frosting, decorating and flower making.

**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.

**For Chocolate Buttercream:**

1. Spray, in place of solid shortening and flour (do not use butter, margarine or liquid vegetable oil).
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 ½ in. above coupler base.
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 decorating bag at a 45° angle, slightly above surface. Squeeze 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.

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½ cup solid vegetable shortening 1 teaspoon Wilton Clear Vanilla Extract
½ cup (1 stick) butter or margarine, softened
4 cups (1 lb.) sifted confectioners’ sugar
2 tablespoons milk
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.

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