



WILTON
ENTERPRISES
Wilton

BART SIMPSON

Pan takes any 2-layer cake mix. Suggested tips,
colors and instructions on back of label.

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Stock No. 2105-9002



MATT GROENING

HAPPY Birthday, Man!



Baking & Decorating Instructions For Bart Simpson® Cake



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.

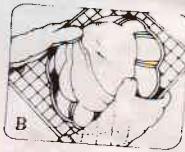
Make one 2-layer cake according to package or recipe directions; pour into pan. Bake cake on middle rack of 350° oven for 30-40 minutes or until cake tests done according to recipe directions.

Remove cake from oven and cool on cake rack for 10 minutes. So cake sits level and to prevent cracking, while still in the pan, carefully slice off raised center portion. To unmold 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 plate, 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 boards close together while turning to prevent cake from cracking.

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



½ cup solid vegetable shortening
½ cup butter or margarine
1 tsp. vanilla extract
4 cups (1 lb.) sifted confectioners sugar
2 Tbsps. 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.

Decorating With Wilton Icings

Wilton Frosting Mix: Excellent for tinting any shade required. You will need 2-3 packages of our Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. 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 ¼ cups icing. Do not refrigerate icing before decorating. Cake may be refrigerated after it is iced.

Wilton Ready-to-Use Decorator's 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.

Coloring Your Icing

Wilton icing colors are best for decorating because they are concentrated and give the deepest colors. Use a toothpick to swirl color into icing, then mix well. Add color gradually until you get the icing color you desire. Liquid icing color mixes instantly and tends to give bright colors and pastels. Add color by the drop.

Wilton Enterprises, Inc.
Woodridge, IL 60517
Made in Indonesia.

DECORATING TECHNIQUES

To Ice Smooth

With spatula, place icing on cake. Spread icing over area to be covered, running spatula lightly over the icing in the same direction.

To Outline & Pipe-In

Use tip 3. Hold bag at 45° angle. Touch tip to cake. Raise tip slightly and as you squeeze, guide tip along surface. To end outline, stop squeezing, touch tip to cake and pull away. To Pipe-In: Use tip 3. Squeeze out rows of lines to fill area. Pat icing down with finger dipped in cornstarch or smooth with dampened art brush.



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 squeezing before you pull the tip away.



To Decorate Bart:

YES NO

NO YES

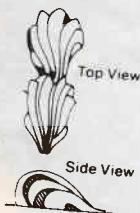
- Wilton decorating bags and coupler or parchment triangles.
- Decorating tips 3, 16, 21.
- Wilton Icing Colors in Black, Royal Blue, Golden Yellow, Wilton Red and Terra Cotta.
- Make 4 ½ cups of Buttercream Icing.
- Tint 2 ½ cups blue. (Thin 1 ½ cups with 1 Tablespoon plus 2 teaspoons light corn syrup.)
- Tint ½ cup yellow.
- Tint ¼ cup terra cotta.
- Tint ¼ cup light terra cotta.
- Tint ¼ cup black.
- Tint ¼ cup red.
- Reserve ½ cup white. (Thin with 2 teaspoons light corn syrup.)

To Print

Use tip 3. Hold bag at a 45° angle to surface of cake with bag toward your right for horizontal lines, toward you for vertical. Raise tip slightly and squeeze out lines. To end, stop squeezing, touch tip to cake and pull away.

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 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.



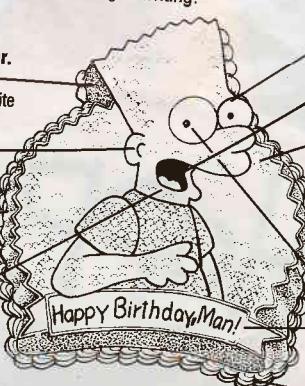
To Make Dots

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.

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

Decorate in numerical order.

1. With thinned blue icing, ice sides smooth. With thinned white icing, ice banner area smooth.
2. Outline head, facial features, shirt, and arms with tip 3 black strings.
3. Outline background area and banner with tip 3 light terra cotta strings.
4. Pipe in tip 3 black mouth.
5. Pipe in tip 3 white eyes.
6. Pipe in tip 3 red tongue.
7. Cover background with tip 16 blue stars, head, arms, and hand with tip 16 yellow stars, and shirt with tip 16 terra cotta stars.
8. Add tip 3 black dot eyes.
9. Print tip 3 black message.
10. Edge base with tip 21 blue.





To Bake Cake:

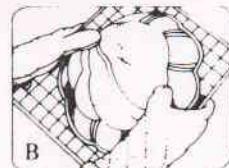
Preheat oven to 350° or temperature per recipe directions. Your cake will unmold easily, without sticking, when you grease the inside of pan completely using a pastry brush and solid vegetable shortening or vegetable oil pan spray (don't use butter, margarine or liquid vegetable oil).

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.

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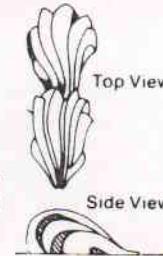
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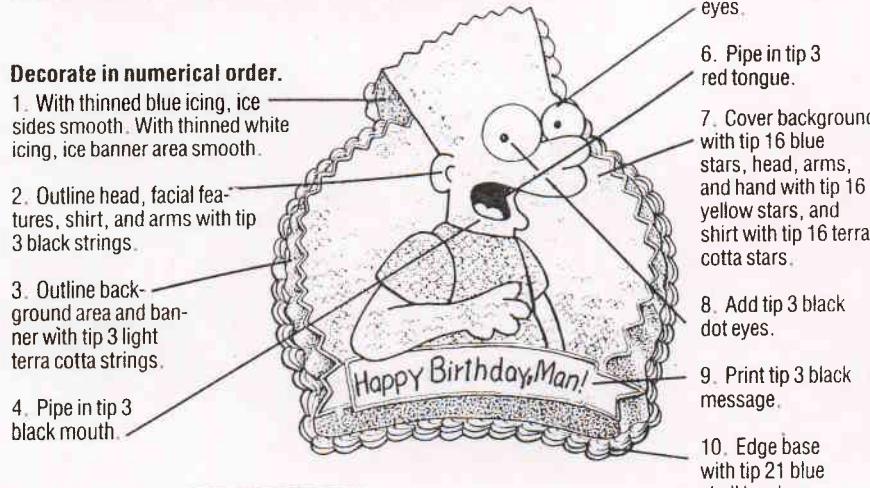
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