Instructions for Baking & Decorating

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU BEGIN.

IN ADDITION, to decorate cake you will need:

• Wilton Decorating Bags and Couplers or Parchment Triangles (instructions included with all bags)
• Decorating tips 3, 8, 16, 21
• Disney Princess Icing Color Kit (includes Copper (skin tone), Royal Blue, Golden Yellow, Rose) and Wilton Icing Colors in Black and Brown
• Wilton Cake Board, Fanci-Foil Wrap
• Cornstarch

We recommend hand washing pan in hot, soapy water.

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To Decorate Cinderella Disney Princess Cake

Use tips 3, 8, 16, 21; Disney Princess Icing Color Kit (includes Copper (skin tone), Royal Blue, Golden Yellow, Rose) and Wilton Icing Colors in Black and Brown; Buttercream Icing. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 6 cups of buttercream icing:
• Tint ¼ cup dark copper
• Tint ⅛ cup light copper
• Tint ⅛ cup black
• Tint ⅛ cup light blue
• Tint ⅛ cup medium blue
• Tint ½ cup dark blue
• Tint ½ cup yellow
• Tint ⅛ cup light brown
• Tint ⅜ cup light rose

 Reserve 2 ⅔ cups white (thin 1 ¼ cups with 1 tablespoon and ⅓ teaspoon of light corn syrup)

Decorate in numerical order:
1. Ice cake sides and background areas smooth with thinned white icing.
2. Outline arms, shoulders, neck, face and eyes with tip 3 in dark copper.
3. Pipe in whites of eyes and inside mouth with tip 3 and white icing.
4. Cut very small opening in parchment bag filled with black icing; outline upper eyelid and pipe in corner of pupil in black.
5. Pipe in remainder of pupil with tip 3 in dark blue (smooth with finger dipped in cornstarch).
6. Pipe pull-out string eyelashes with tip 3 in black.
7. Pipe dot eye highlights with tip 3 in white; pipe dot nostrils with tip 3 and dark copper.
8. Outline mouth with tip 3 in rose; outline eyebrows with tip 3 in light brown.
9. Outline and pipe in necklace with tip 3 in dark blue; outline earring with tip 3 in dark blue; pipe in with tip 3 in light blue.
10. Outline headband with tip 3 in dark blue; fill in with tip 16 stars in dark blue.
11. Cover face, neck and arms with tip 16 stars in light copper.
12. Outline sleeves with tip 3 in medium blue; fill in with tip 16 stars in medium blue.
13. Cover bodice with tip 16 stars in dark blue.
14. Pipe in hair with tip 8 in yellow, overpiping for dimension (smooth with finger dipped in cornstarch).
15. Outline banner and print message with tip 3 in light rose.
16. Outline banner and print message with tip 3 in light rose.
17. Pipe shell bottom border with tip 21 in white.

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Baking Instructions
Preheat oven to 350°F or temperature per recipe directions. Your cake will unbaked 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 vegetable oil spray with flour, in place of solid shortening and flour, to prevent cake from sticking. (You can use vegetable oil pan spray or vegetable oil spray with flour, in place of solid shortening and flour, to prevent cake from sticking. You can use vegetable oil pan spray or vegetable oil spray with flour, in place of solid shortening and flour, to prevent cake from sticking.)

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 30-40 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 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. Coat 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.

Decorating With Wilton Icings
Wilton Frosting 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 icing any shade required. If you’re using another type of icing mix, you will need 15.4 oz. packages of the creamy vanilla type that will ice two 8 in. or 9 in. layers. For each package of icing mix, use four less teaspoons water than package directs. Each package makes about 5 ½ cups icing. 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 your decorating needs – icing, 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. Rewhip before using. YIELD: 3 CUPS.

1 cup solid vegetable shortening
1/2 cup butter or margarine
4 cups (1 lb.) sifted confectioners’s sugar
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 use for cake icing, add a small amount of liquid core syrup.

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

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 reheated for use again. To hold bag while decorating, curl fingers around bag with the end twisted 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.

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 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 1/16 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 tip 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.

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.
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 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. 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 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 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 Dots

Use tip 3. 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 Pull-Out Strings:

Use tip 3. Hold bag at a 90° angle. As you squeeze out icing, pull tip up and away from surface. When icing strand is long enough, stop pressure and pull tip away.

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4 sessions per course

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*Not all classes are offered at all store locations. Check with your local retailer for class offerings.

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The Fun of Cake Decorating!

Wilton
Method
Decorating Classes

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!


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