Instructions for
Baking & Decorating
Power Rangers Cakes

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

• Wilton Decorating Bag and Coupler or Parchment Triangles.
• Tips 3, 16, 21
• Wilton Icing Colors as follows:
  Jason—Christmas Red, Red-Red, Lemon Yellow, Black.
  Trini—Lemon Yellow, Red-Red, Black.
  Billy—Royal Blue, Red-Red, Lemon Yellow, Black.
  Zack—Black, Red-Red, Lemon Yellow.
  Kimberly—Rose, Red-Red, Black.
• Fanci-Foil covered cake board or serving plate.
• Buttercream Icing (recipe inside).

How To Decorate Jason, The Red Ranger Cake

You will need Wilton Icing Colors in Christmas Red, Red-Red, Lemon Yellow and Black, tips 3, 16, 21. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 3 3/4 cups buttercream icing:
• Tint 1 cup red (add a little Red-Red to Christmas Red)
• Tint 1 1/2 cups yellow (thin 1 cup with 1-2 teaspoons light corn syrup)
• Tint 1/2 cup black
• Tint 1/4 cup grey (add a small amount of black to white icing)
• Reserve 1/2 cup white

WITH THINNED YELLOW ICING
• Ice background areas and sides smooth.

WITH GREY ICING
• Ice mouth area smooth.

WITH BLACK ICING
• Use tip 3 and “To Make Outlines” directions to outline details and “To Pipe-In” directions to add details on helmet and belt buckle.
• Ice visor smooth.

WITH GREY ICING
• Use tip 3 and “To Make Outlines” and “To Make Pull-Out Strings” directions to outline visor and add pull out strings.

WITH WHITE ICING
• Use tip 16 and “To Make Stars” directions to cover gloves, neck, chest diamonds and belt buckle.

WITH RED ICING
• Use tip 16 and “To Make Stars” directions to cover head, body and glove diamonds.
• Use tip 3 and “To Pipe-In” directions to add detail on belt buckle.

WITH YELLOW ICING
• Use tip 21 and “To Make Stars” directions to add star border.

WITH BLACK ICING
• Use tip 3 and “To Write or Print” directions to add message.

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
How To Decorate Trini, The Yellow Ranger
You will need Wilton Icing Colors in Lemon Yellow, Red-Red, Black and tips 3, 16, 21.

Make 3 3/4 cups buttercream icing:
• Tint 3/4 cup yellow
• Tint 1/2 cup black
• Tint 1/4 cup grey
• Tint 1/4 cup red
• Reserve 2 cups white (thin 1 cup with 1-2 teaspoons light corn syrup)

How To Decorate Billy, The Blue Ranger
You will need Wilton Icing Colors in Royal Blue, Lemon Yellow, Red-Red and Black; tips 3, 16, 21.

Make 3 3/4 cups buttercream icing:
• Tint 3/4 cup blue
• Tint 1 1/2 cups yellow (thin 1 cups with 1-2 teaspoons light corn syrup)
• Tint 1/2 cup black
• Tint 1/4 cup grey
• Tint 1/4 cup red
• Reserve 1/2 cup white

How To Decorate Zack, The Black Ranger
You will need Wilton Icing Colors in Black, Lemon Yellow, Golden Yellow, Red-Red; tips 3, 16, 21.

Make 3 1/2 cups buttercream icing:
• Tint 3/4 cup black
• Tint 1/4 cup grey
• Tint 1 1/2 cups yellow (mix lemon yellow with a little golden yellow) (thin 1 cup with 1-2 teaspoons light corn syrup)
• Tint 1/4 cup golden yellow
• Tint 1/4 cup red
• Reserve 1/2 cup white

How To Decorate Kimberly, The Pink Ranger
You will need Wilton Icing Colors in Rose, Red-Red, Black and tips 3, 16, 21.

Make 3 1/4 cups buttercream icing:
• Tint 3/4 cup rose
• Tint 1/2 cup black
• Tint 1/4 cup grey
• Tint 1/4 cup red
• Reserve 1 1/2 cups white (thin 1 cup with 1-2 teaspoons light corn syrup)

Tip 3 black outlines
Tip 3 yellow pipe-in
Iced smooth in black
Iced smooth in grey
Tip 3 white pipe-in
Tip 16 blue stars
Tip 3 black outlines
Tip 3 grey outline
Tip 3 grey pipe-in
Tip 3 black printing
Background and sides iced smooth in thinned yellow
Tip 3 grey outlines
Tip 3 grey pipe-in
Tip 16 white stars
Tip 3 black outlines
Tip 3 grey outline
Tip 3 grey pipe-in
Tip 16 white stars
Tip 3 black outlines
Tip 3 grey outline
Tip 3 grey pipe-in
Tip 16 white stars
Tip 3 black outlines
Tip 3 grey outline
Tip 3 grey pipe-in
Tip 16 white stars
Baking Instructions
Preheat oven to 350°F. For temperature per recipe directions. 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 vegetable oil pan spray with flour, in place of solid shortening and flour, or use Wilton Cake Release, for perfect, crumb-free cakes or Bake Easy Non-Stick Spray for easy release).

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 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.

Preparation Instructions

To prepare, follow package directions. Each package makes about 2 cups 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 3/4 cups icing. Do not refrigerate icing before decorating. Cake may be refrigerated after it is iced.

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 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 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 Write or Print
Use tip 3. Hold bag at a 45° angle to surface of cake with bag toward your right so that fingers face you (see illustration). As you write or print, always work from left to right. To write, squeeze out icing with a steady, even pressure as you glide tip along surface in a smooth continuous motion. Keep wrist straight; use your arm, not your fingers to form each line, letter or word. Tip should lightly touch cake at all times. To print, touch tip to surface and then raise tip slightly as you continue to squeeze. The icing will flow out of the tip while you direct it along surface. Stop squeezing and touch tip to surface to end each stroke of printed letter, then lift tip and pull away.

To Make Stars
Use tips 16 or 21. 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 Pull Out Strings
Use tip 3. Hold decorating bag at a 45° angle to surface. As you squeeze out icing with a steady, even pressure, move tip in a vertical direction, laying out a string of icing. To end a stripe, stop pressure and pull tip away.

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