



Instructions for Baking & Decorating Crown 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, 21 (alternate designs use tips 8, 12, and 104; Flower Nail No. 7)
- Wilton Icing Colors in Rose and Violet (alternate designs use Kelly Green, Golden Yellow, and Lemon Yellow)
- Cake Board, Fanci-Foil Wrap or serving tray
- One 2-layer cake mix or make your favorite layer cake recipe
- Buttercream Icing (recipe included)
- Roll Out Cookie Dough (recipe included) for Queen for a Day Design
- Queen for a Day design also uses Wilton Plastic Nesting Star Cutter Set, Wilton Pink Cake Sparkles™; Wilton Color Flow Mix. Dad is King design also uses red string licorice; candy-coated chocolate dots – regular and mini size

We recommend hand washing pan in hot, soapy water.



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

© 2006 Wilton Industries, Inc.
Woodridge, Il. 60517
www.wilton.com

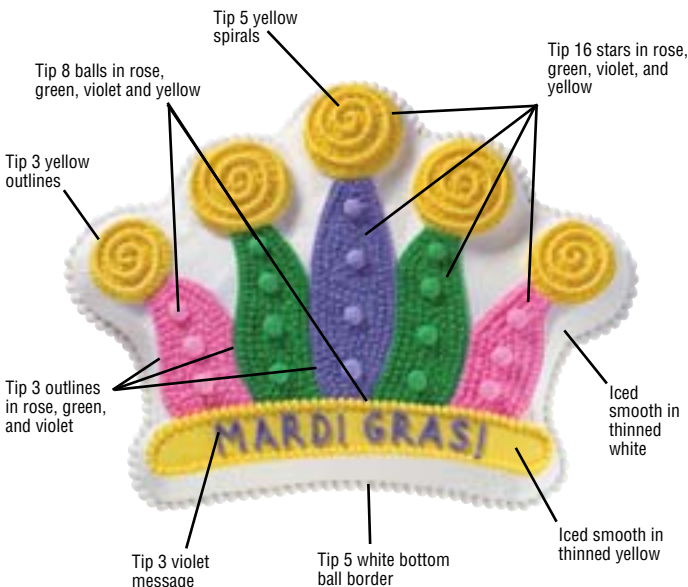
Stock No. 2105-1015

To Decorate Mardi Gras! Cake

You will need tips 3, 5, 8, and 16; Wilton Icing Colors in Rose, Violet, Kelly Green, Golden Yellow, and Lemon Yellow.

Make 5½ cups of buttercream icing:

- Tint 1 cup yellow (combine Lemon Yellow and Golden Yellow, thin ¼ cup with 1 teaspoon light corn syrup)
- Tint ½ cup violet (combine Violet with a little Rose)
- Tint ½ cup green
- Tint ½ cup rose
- Reserve 3 cups white (thin 1¾ cups with 2 Tablespoons light corn syrup)



To Decorate Crown Cake

You will need tips 3, 5, 16, 21; Wilton Icing Colors in Rose and Violet. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 5 cups buttercream icing:

- Tint 1¼ cups rose
- Tint ½ cup dark rose
- Tint ¼ cup violet (combine Violet with a little Rose)
- Reserve 3 cups white (thin 1½ cups with 1½ tablespoons light corn syrup)

WITH THINNED WHITE ICING

- Ice background areas and sides of cake smooth.

WITH VIOLET ICING

- Use tip 3 and “To Make Outlines” directions to outline crown.

WITH WHITE ICING

- Use tip 3 and “To Make Outlines” directions to outline hearts.

WITH ROSE ICING

- Use tip 16 and “To Make Stars” directions to cover crown.
- Use tip 21 and “To Make Rosettes” directions to add trim at bottom edge of crown.

WITH DARK ROSE ICING

- Use tip 5 and fill in hearts. Pat smooth with finger dipped in cornstarch.

WITH DARK ROSE ICING (cont.)

- Use tip 5 and “To Make Outlines” directions to outline crown.

WITH VIOLET ICING

- Use tip 5 and “To Make Dots” directions to add dots to points of crown and at bottom edge of crown.

WITH WHITE ICING

- Use tip 5 and “To Make Dots” directions to add dots to points of crown and at bottom edge of crown.
- Use tip 5 and “To Make Spirals” directions to add spirals to points of crown.
- Use tip 5 and “To Write or Print” directions to add name.
- Use tip 21 and “To Make Stars” to add bottom border.



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



To Decorate Queen for a Day Cake

You will need tips 3, 5, 12, 16 and 104; Flower Nail No. 7; Wilton Icing Color in Rose; Wilton Plastic Nesting Star Cutter Set, Wilton Pink Cake Sparkles™; Wilton Color Flow Mix; Roll-Out Cookie Recipe. Make Roll-Out Cookie Recipe, cut, bake and cool 1 large, 2 medium and 2 small star cookies. Cover cookies with color flow icing, let dry. Using tip 3, outline stars and add message; immediately cover with Pink Cake Sparkles. Let dry.

Make color flow icing following directions on package

- Tint medium rose

Make 6¾ cups buttercream icing:

- Tint 1¼ cups rose
- Tint ¼ cup medium rose
- Tint 2¼ cups dark rose
- Reserve 3 cups white (thin 1¾ cups with 2 tablespoons light corn syrup)

Using tips 12, 104, and Flower Nail No. 7, make approximately 7 roses using buttercream icing.



Baking Instructions

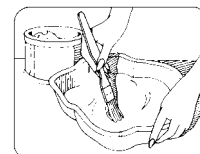
Preheat oven to 350°F or temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil).

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.



For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

Learn To Decorate - Basic Decorating Lessons

To Decorate Dad is King Cake

You will need Wilton Icing Color in Golden Yellow; red string licorice; candy-coated chocolate dots – regular and mini size.

Make 4 cups buttercream icing:

- Tint 2 cups yellow (thin with 2 Tablespoons light corn syrup)
- Reserve 2 cups white (thin with 2 tablespoons light corn syrup)

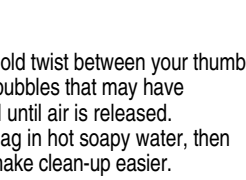
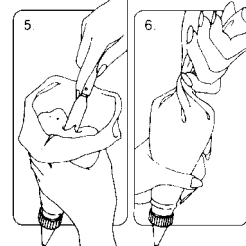
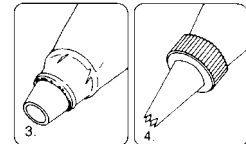
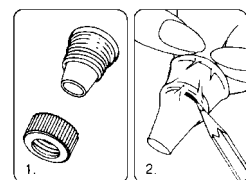


Using Your Decorating Bag and Coupler

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 Icing

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 tinting any shade required. If you're using another type of icing mix, you will need three 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 1 ¾ 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.

½ cup solid vegetable shortening
½ cup butter or margarine
4 cups (1 lb.) sifted confectioner'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 thin for icing cake, add a small amount of light corn syrup.

Roll-Out Cookies

Preheat oven to 400°F. In mixer bowl, cream butter with sugar until light and fluffy. Beat in egg and extracts. Mix flour, baking powder and salt; add to butter mixture 1 cup at a time, mixing after each addition. Do not chill dough. Divide dough into 2 balls. On floured surface, roll each ball into a circle approximately 12 inches in diameter and ¼ inch thick. Dip cookie cutter in flour before each use. Bake cookies on ungreased cookie sheet 6-7 minutes or until cookie are lightly browned. makes about 3 dozen cookies.

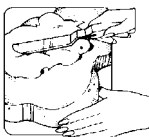
1 cup unsalted butter, softened
1 ½ cups granulated sugar
1 egg
1 ½ teaspoons vanilla extract
½ teaspoon almond extract
2 ¾ cups all-purpose flour
2 teaspoons baking powder
1 teaspoon salt

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.

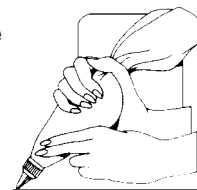
Icing Smooth With A Spatula

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

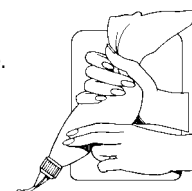
Use decorating bag and coupler as directed. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag 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 or visit www.wilton.com

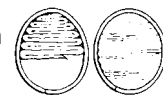
To Make Outlines

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.



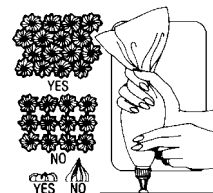
To Outline & Pipe-In

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 Make Stars

Use tip 16 or 18. Hold bag straight up and down (see illustration) with tip ¼ 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 Rosettes

Use tip 21. Hold decorating bag straight up with tip ¼ in. above surface. Squeeze and hold tip in place momentarily, then move tip around to the right using a short circular motion. Stop pressure just before reaching original starting point and pull tip away.



To Make Dots and Balls

Use tip 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 or balls, lift tip as you squeeze to allow greater icing buildup.



TOP VIEW

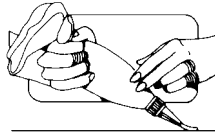
To Make Roses

Secure a 2-in. square of waxed paper to Flower Nail No. 7. Use tip 12, hold bag at 90° angle to nail and pipe a cone-shaped base. Lift tip as icing builds up. The rose base should be 1½ times as high as the rose tip opening. Using tip 104, hold tip parallel to the side of the base, narrow end up, turn nail as you pipe a ribbon of icing around top of cone. Keep turning nail as you pipe a petal, moving hand up and down to shape the petals. Keep turning nail as you pipe petals, gradually slanting the narrow end of the tip outward. The last petal end should overlap the first's starting point for each row. Make the top row of 3 petals. Make the middle row of 5 petals. Make the bottom row of 7 petals. Slip the waxed paper and completed rose from the nail; remove rose from waxed paper and position on cake.



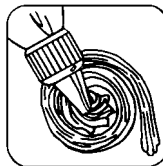
To Write or Print

Use tip 3 or 5. 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 Spirals

Use tip 5. Hold decorating bag straight up with tip ¼ in. above surface. Starting at the outer edge of area, squeeze bag, holding tip in place momentarily. Then move tip in a clockwise direction using a circular motion until center is reached. Stop pressure and pull tip away.



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

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.

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.

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**

