



## Instructions for Baking & Decorating Helmet Pan

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

- Wilton Decorating Bags and Couplers or Parchment Triangles
- Tips 4, 16 (alternate designs also use tips 7, 12, 21)
- Wilton Icing Colors in Royal Blue, Black (alternate designs also use Violet, Lemon Yellow, Golden Yellow, Kelly Green, Black, Rose)
- Cake Board, Fanci-Foil Wrap or serving tray
- One 2-layer cake mix or make your favorite layer cake recipe
- Buttercream Icing
- Alternate designs use Wilton Star Metal Cookie Cutter; cornstarch



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

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### To Decorate Star Player Cake

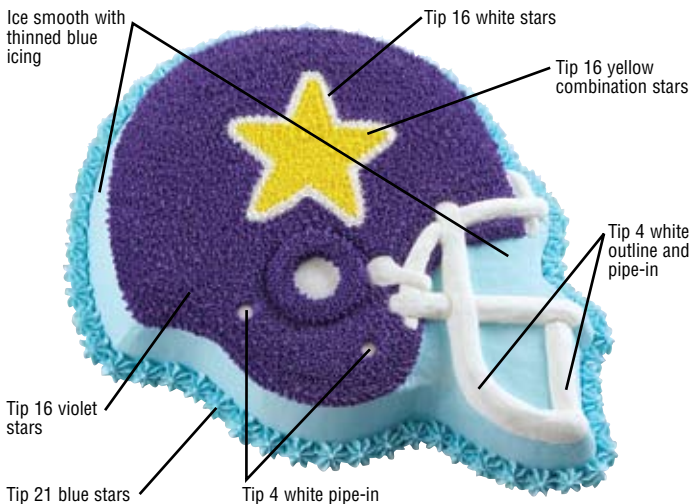
You will need tips 4, 16, 21; Wilton Icing Colors in Royal Blue, Violet, Rose, Golden Yellow, Lemon Yellow; Wilton Star Metal Cookie Cutter, light corn syrup, cornstarch. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating.

Make 2¾ cups buttercream icing:

- Tint 1 cup blue (thin ½ cup with 1½ teaspoons light corn syrup)
- Tint 1 cup Violet/Rose combination
- Tint ¼ cup Lemon Yellow/Golden Yellow combination
- Reserve ½ cup white

#### Decorate in Order:

1. Ice sides and background areas under facemask smooth with thinned blue icing.
2. Use tip 4 and white icing to pipe in ear hole and vents (smooth with finger dipped in cornstarch).
3. Use star cookie cutter to imprint design on helmet. Use tip 16 and white icing to pipe an outside row of stars on star imprint. Use tip 16 and Lemon Yellow/Golden Yellow combination icing to pipe stars in center of star imprint.
4. Use tip 16 and Violet/Rose combination icing to cover remainder of helmet with stars.
5. Use tip 4 and white icing to outline and pipe-in facemask.
6. Use tip 21 and blue icing to pipe star bottom border.



### To Decorate Helmet Cake

You will need tips 4, 16; Wilton Icing Colors in Royal Blue, Black; light corn syrup, cornstarch. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating.

Make 3 cups buttercream icing:

- Tint ¾ cup blue
- Tint 1 cup dark blue
- Tint ½ cup gray (use Black icing color)
- Reserve ¾ cup white (thin with 2¼ teaspoons light corn syrup)

#### Decorate in Order:

1. Ice sides and background areas under facemask smooth with thinned white icing.
2. Use tip 4 and white icing to pipe in ear hole and vents (smooth with finger dipped in cornstarch).
3. Use tip 16 and dark blue icing to fill in top area of helmet with stars.
4. Use tip 4 and gray icing to outline and pipe-in facemask (smooth with finger dipped in cornstarch).
5. Use tip 16 and blue icing to fill in remainder of helmet with stars.
6. Use tip 4 and white icing to print message.



### Bake Easy®

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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

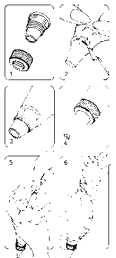


### Using Your Decorating Bag and Coupler

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.



## To Decorate Gridiron Great Cake

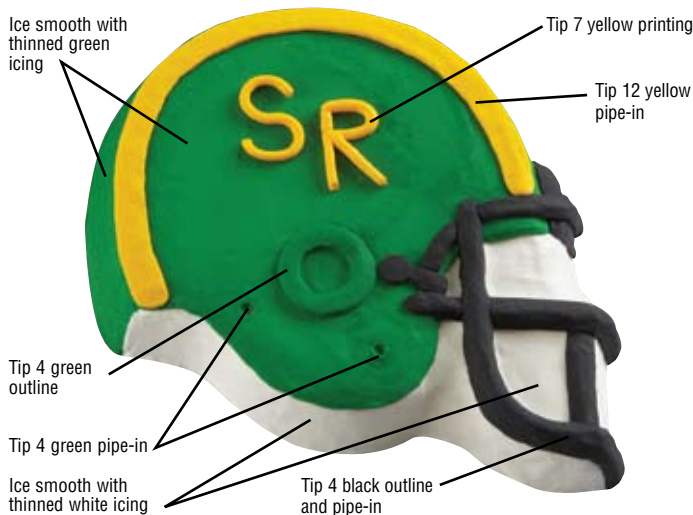
You will need tips 4, 7, 12; Wilton Icing Color in Kelly Green, Golden Yellow, Black; light corn syrup, cornstarch. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating.

Make 3 cups buttercream icing:

- Tint 1½ cups green (thin with 4½ teaspoons light corn syrup)
- Tint ½ cup yellow
- Tint ½ cup black
- Reserve ½ cup white (thin with 1½ teaspoons light corn syrup)

### Decorate in Order:

1. Ice sides and background areas under the facemask smooth with thinned white icing.
2. Ice top and sides of helmet smooth with thinned green icing.
3. Use tip 4 and green icing to outline in ear hole.
4. Use tip 4 and green icing to pipe-in vents.
5. Use tip 12 and yellow icing to pipe stripe on helmet (smooth with finger dipped in cornstarch).
6. Use tip 7 and yellow icing to print initials on helmet.
7. Use tip 4 and black icing to outline and pipe-in facemask.



## 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 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](http://www.wilton.com) -

Learn To Decorate - Basic Decorating Lessons

## 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.

## 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.

½ cup solid vegetable shortening  
½ cup (1 stick) butter or margarine, softened

1 teaspoon Wilton Clear Vanilla Extract  
4 cups (1 lb.) sifted confectioners' sugar  
2 tablespoons milk

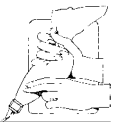
Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a time, beating well on medium speed. Scrape sides and bottom of bowl often. When all sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed until light and fluffy. To thin for icing 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.

## 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.

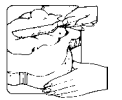
## Let's Practice Decorating

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](http://www.wilton.com).



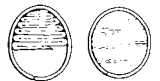
## Icing Smooth With A Spatula

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.



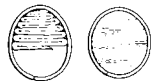
## To Make Outlines

Use tip 4 or 12. 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.



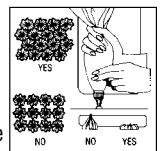
## To Outline & Pipe-In

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 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 Write or Print

Use tip 4 or 7. 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.

