



Instructions for Baking & Decorating SweetHeart Cake

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

- One 2-layer cake mix or make favorite layer cake recipe
- Wilton Ready-To-Use Fondant in White, Pastel Yellow, Pastel Pink (24 oz. each); Pastel and Neon Multi Packs
- Funny Flower Cut-Outs™
- Green Brush-On Color™
- Easy-Glide Fondant Smoother
- Roll & Cut Mat
- Rolling Pin
- Brush Set
- Color Tray
- Cutter/Embosser
- Cake Board, Fanci-Foil Wrap
- Small plastic ruler
- Small paring knife
- 2005 Wilton Pattern Book (Small and Large Heart patterns)
- Buttercream Icing recipe (included)



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

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Woodridge, IL 60517
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For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

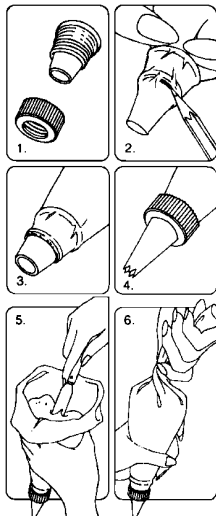
[Learn To Decorate - Basic Decorating Lessons](#)

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 1/2 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 Vibrant Vines SweetHeart Cake

1. Prepare 2-layer 3 in. cake for rolled fondant by lightly icing smooth with buttercream. Cover cake with yellow fondant and smooth with Easy-Glide Smoother.
2. Combine Pastel Pink with Neon Pink fondant from Multi Pack to achieve pink color used. Roll out fondant 1/8 in. thick and, using patterns, cut one large pink and one small white heart. Attach pink heart to cake and white heart to pink heart with damp brush.
3. Mix orange fondant from Neon Multi Pack with 6 oz. white fondant. Cut out orange flowers using medium Cut-Out and pink flowers using small Cut-Out. Using damp brush, attach small to medium flowers, then attach flowers to cake.
4. Roll 1/4 in. diameter white balls for flower centers, attach.
5. Paint stems and leaves using Brush-On Color and bevel-tipped brush.
6. Roll out large pieces of orange and pink fondant 1/8 in. thick and imprint lattice lines, 1/4 in. apart, with wavy-edge wheel of Cutter/Embosser. Cut 3/4 x 4 1/2 in. strips. Attach to cake, 3/4 in. apart at top, with damp brush. Roll out green fondant 1/4 in. thick and cut 1/4 in. x 4 1/2 in. strips. Twist strips and attach between lattice strips, brushing areas where ends will rest with water. Press ends lightly and trim off excess.
7. Roll 1/4 in. diameter white balls and attach around center heart. Roll out white fondant 1/8 in. thick and cut four 1/2 x 12 in. strips. Brush back with water and loosely position around bottom border.



Icing Hints

Try Wilton Creamy White Buttercream Icing Mix for a creamy, delicious decorator icing that's fast and convenient. Easy-to-follow instructions on the package. Use approximately 4 cups of icing to ice a 2-layer cake and decorate with ruffled side border and a tip 18 top and base shell border. If you plan to decorate further, you will need more icing.

*Icing amounts may vary due to thickness of icing and the tip size used for borders.

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



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.

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.

Decorating with Wilton Icing

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. 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 3/4 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.

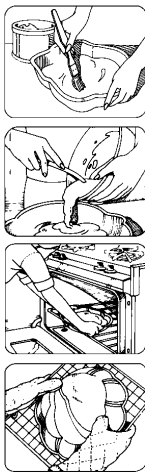
1/2 cup solid vegetable shortening 2 Tablespoons milk
1/2 cup butter or margarine 1 teaspoon Wilton Clear Vanilla Extract
4 cups (1 lb.) sifted confectioner's sugar

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.

Decorate with Wilton Rolled Fondant Products!

Fondant is the easy-to-shape icing that lets you decorate in vivid colors, draw fun designs and create exciting textures-like those used for the cake on the front of this label. See your Wilton dealer for Ready-To-Use Rolled Fondant in great colors, tools for rolling, cutting and imprinting, stamps, writers and more. For complete instructions to make the cake shown here, see the Wilton Yearbook of Cake Decorating or visit us at www.wilton.com.



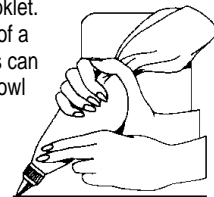
Coloring Your Icing

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 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.



Bake Easy™

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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!