



Instructions for Baking & Decorating 3-D Egg Cakes

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

- Wilton Decorating Bags and couplers or parchment triangles
- Tip 16 (alternate designs use tips 2, 4, 10, 14, 47, 103, 104, 224, 352)
- Wilton Icing Colors in Pink, Lemon Yellow, and Violet (alternate designs use Leaf Green)
- Ready-To-Use Rolled Fondant (48 oz. needed) and Royal Icing for Easter Greeting cake (recipe included)
- Wilton Baby Jellies Sprinkle Decorations for Spring Egg-citement Cake
- Flower Nail No. 9 for Floral Sentiments and Easter Greeting Cake
- Flower Former Set for Easter Greeting Cake
- One 2-layer cake mix or ingredients to make favorite layer cake recipe. You will need 5 1/2 to 6 cups batter. Pound cake or other firm textured batter cakes work best
- Wilton Candy Melts® brand confectionery coating (6 pks. Light Cocoa, 1 pk. each Pastel Mix, Yellow and White) for Chocolate Candy Box Egg
- Wilton Easter Candy Mold, 24 in. pink wired ribbon (1 in. wide), artificial Easter grass for Chocolate Candy Box Egg
- Candy-coated pastel chocolates for Egg Express Cake
- Buttercream Icing (recipe included)



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

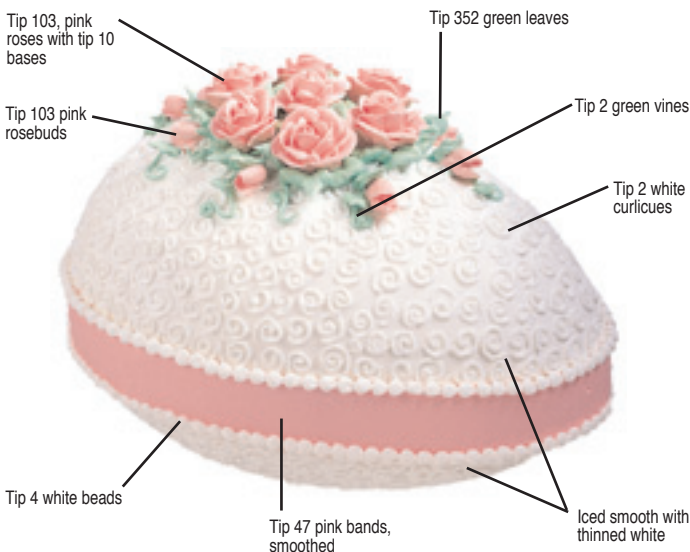
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To Decorate Floral Sentiments Cake

You will need Decorating tips 2, 4, 10, 47, 103, 352; Wilton Icing Colors in Pink and Leaf Green; Flower Nail No. 9. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Make 3 1/2 cups buttercream icing:

- Tint 1 cup pink
- Tint 1/4 cup green
- Reserve 2 1/4 cups white (thin 1 1/2 cups with 1 1/2 teaspoons light corn syrup)



To Decorate Spring Egg-citement Cake

You will need Decorating tip 16; Wilton Icing Colors in Pink, Lemon Yellow and Violet; Baby Jellies Sprinkle Decorations. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 3 cups buttercream icing:

- Tint 1/2 cup pink
- Tint 3/4 cup yellow
- Tint 3/4 cup violet
- Reserve 1 cup white

WITH PINK ICING

- Use tip 16 and "To Make Stars" directions to pipe an approximate 1 in. wide band at center of egg

WITH WHITE ICING

- Use tip 16 and "To Make Zigzags" directions to add a 3/4 in. row of zigzags on each side of pink star band

WITH YELLOW ICING

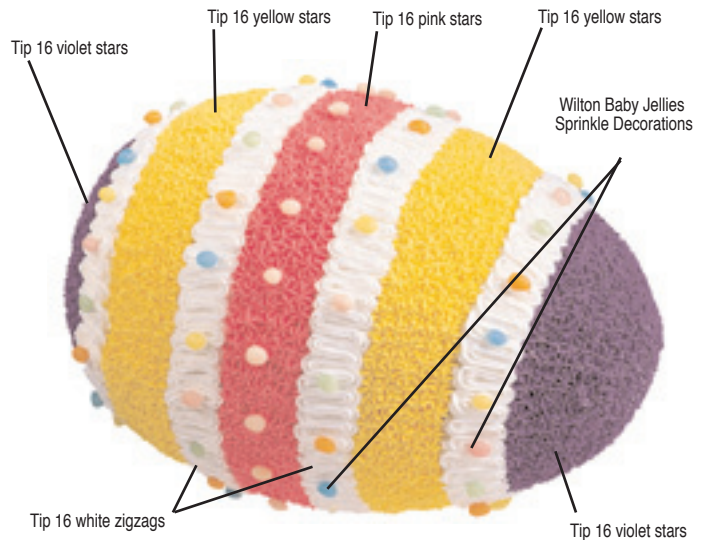
- Use tip 16 and "To Make Stars" directions to pipe star areas approximately 1 1/4 in. wide

WITH WHITE ICING

- Use tip 16 and "To Make Zigzags" directions to add rows of zigzags approximately 3/4 in. wide on side of yellow star bands

WITH VIOLET ICING

- Use tip 16 and "To Make Stars" directions to cover ends of egg
- Position Baby Jellies Sprinkle Decorations on egg



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.

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To Decorate Egg Express Cake

You will need pastel candy-coated chocolate pieces.
Make 3 1/2 cups buttercream icing (thin with 1 tablespoon light corn syrup).



To Decorate Easter Greeting Cake

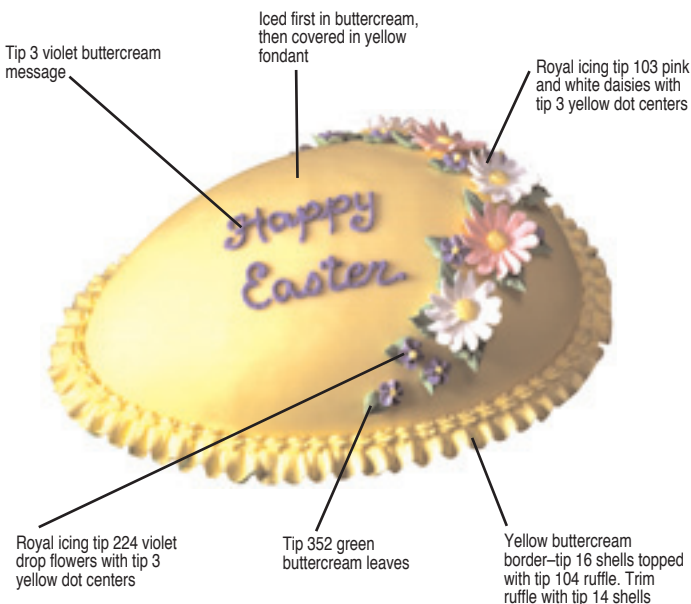
You will need decorating tips 3, 14, 16, 103, 104, 224, 352; Wilton Icing Colors in Pink, Lemon Yellow, Violet and Leaf Green; Flower Nail No. 9 and Flower Formers; granulated sugar; Ready-To-Use Rolled Fondant; Buttercream and Royal Icing.

Make 1 1/2 cups buttercream icing:

- Tint 1 1/4 cups yellow (thin 1/2 cup with 1 teaspoon light corn syrup)
- Tint 1/8 cup green
- Tint 1/8 cup violet

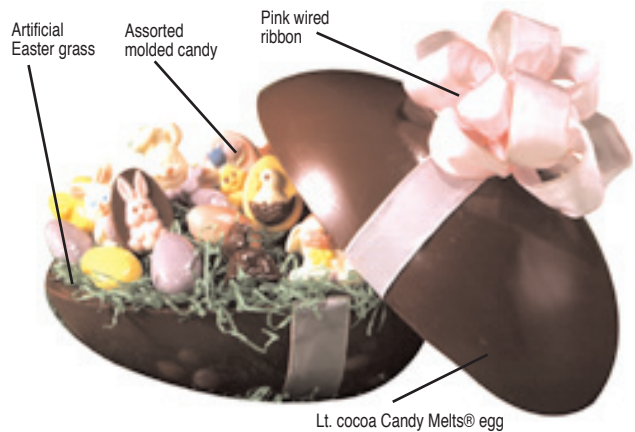
Using royal icing, make:

- Five tip 103 daisies (3 white, 2 pink) with tip 3 yellow dot centers. Press granulated sugar on centers
- Twelve tip 224 violet drop flowers with tip 3 yellow dot centers. Make extras of all flowers to allow for breakage and let dry



To Mold & Decorate Chocolate Candy Box Egg

You will need Wilton Candy Melts®: (6 pks. Lt. Cocoa for egg; 1 pk. each Pastel Mix, Yellow and White for candy; Wilton Easter Candy Molds; 24 in. pink wired ribbon (1 in. wide); artificial Easter grass. For egg: Melt Candy Melts® according to package directions and stir until smooth. Support each egg pan half in base ring or in a bowl so it won't rock or tip (a nest of crumpled aluminum foil works well). Pour in melted candy to fill. Chill until outer "shell" has hardened to a thickness of 1/4 inch; about 5-10 minutes in refrigerator or 3-5 minutes in freezer. Remove from refrigerator and pour out the soft center. (Use candy which is poured out for molded candies or allow coating to cool, store in airtight container and remelt later). Return pans to refrigerator to completely harden egg "shell" (about 10-15 minutes). Unmold egg halves onto a soft cloth. Trim or shave off any excess coating with a sharp knife or vegetable peeler. Mold a variety of candy using Easter Candy Molds, and remaining Candy Melts® following package directions. Cut two 12 in. lengths of ribbon and attach to outside of egg halves with dots of melted candy. Make a bow using remaining ribbon and tie on to ribbon on top half. Fill bottom egg half with artificial Easter grass and molded candy.



Baking Instructions

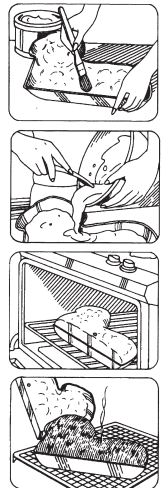
Preheat oven to 350°F or temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil). Spread the shortening so 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, or use **Wilton Cake Release**, for perfect, crumb-free cakes or **Bake Easy Non-Stick Spray** for easy release).

Make cake mix according to package directions, or use your favorite scratch recipe. (You will need a full 6 cups of batter.) Pound cake, yellow or chocolate batters, packaged mixes or your own recipe are firm and offer the best results.

Pour batter into the front half of pan. The batter will come right to the rim, almost to the point of overflowing. Snap the back half of the pan in place and tie pans tightly together in two places with household string or wire, to prevent rising batter from forcing pans apart.

Place pan on a cookie sheet and bake on middle rack of oven for 50-60 minutes, until toothpick inserted in vent hole on top of pan comes out clean. Top half of pan may be removed during last ten minutes of baking to check cake. When cake is done, remove from oven and place on cake rack to cool for 5 minutes. Then remove top half of pan and cool 5 minutes more. Replace top pan, turn cake over and remove bottom pan. It may be necessary to tap pan with the handle of a spatula to free cake from pan.

Now, let cake rest in front half of pan, lying down, until completely cool (at least 4 hours). Remove cake from pan by placing one hand gently on cake surface and setting cake and pan upright on Fanci-Foil covered cake board or serving platter. Then carefully slip front pan away from cake. If cake does not stand level, trim bottom or prop underneath with icing.



For more Decorating Techniques & Tips

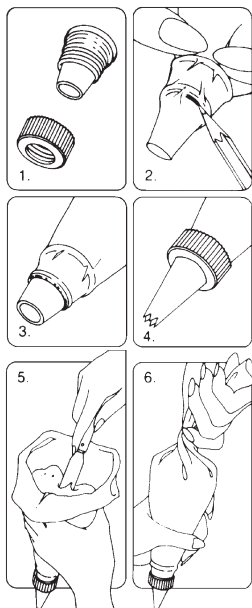
Visit our website at www.wilton.com -
Learn To Decorate - Basic Decorating Lessons.

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.



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 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 tinting any shade required. If you're using another type of 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.

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 - 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. YIELD: 3 CUPS.

- 1/2 cup solid vegetable shortening
- 1/2 cup butter or margarine
- 4 cups (1 lb.) sifted confectioners' sugar
- 2 tablespoons milk
- 1 tsp. 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.

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.

About Royal Icing

Before you make the following recipe, be sure your mixing bowl and utensils are grease free. Any trace of grease causes Royal Icing to break down. Royal Icing may be kept tightly covered at room temperature for two weeks. To re-use, beat it to restore original consistency. Unless you have a heavy-duty mixer, do not double the recipe; make it twice.

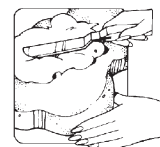
Royal Icing Recipe

- 3 level tablespoons Meringue Powder Mix
- 6 tablespoons water
- 4 cups sifted confectioners' sugar

Beat all ingredients at low speed for 7 to 10 minutes (10-12 minutes on high speed for portable mixer), until icing forms peaks. Yield: 3 cups.

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 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 and Vines

Use tip 2. 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. For vines, follow instructions for making outlines, but lightly touch tip to surface at all times.

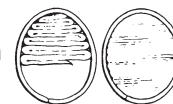


To Make Curlicues

Use tip 2. Starting at the center, pipe a spiral. Release pressure to make a tail.

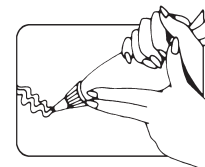
To Outline & Pipe-In

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.



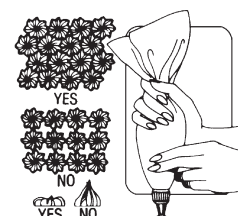
To Make Zigzags

Use tip 16. Hold bag at a 45° angle with tip lightly touching surface. As you squeeze out icing with a steady, even pressure, move hand in a side-to-side motion for a zigzag effect. To end zigzag, stop pressure and pull tip away. Loose, overpiped zigzags are made following the basic zigzag technique. As you move the tip in the side-to-side motion, vary the width of the zigzags and overpipe areas to create dimension. Cover the entire area, with no background showing.



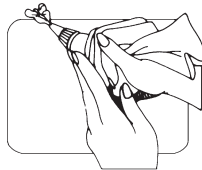
To Make Stars

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 Leaves

Thin icing with a few drops of light corn syrup and place in decorating bag fitted with tip 352. Hold bag at a 45° angle with tip lightly touching surface. Squeeze and hold tip in place momentarily to let icing fan out. Then relax and stop pressure as you pull tip away and draw leaf to a point.



To Make Dots

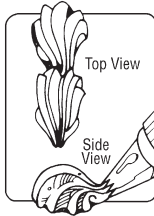
Use tip 3. Hold bag at 90° angle with tip almost touching surface. Steadily squeeze out a dot of icing, lifting the bag slightly and keeping tip in icing as it builds up into a small mound. Then stop pressure and pull tip away. Vary size of dots by lengthening the amount of time you apply pressure to the bag.

TOP VIEW



To Make Shells

Use tip 14 or 16. 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 tip 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.



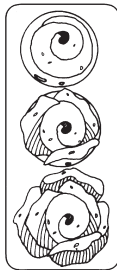
To Make Beads

Use tip 4. Hold bag at 90° angle to surface, with end of bag pointing towards you. Lightly touch tip to surface and squeeze until icing builds up and fans out into a base. Then lift tip slightly and relax pressure as you pull tip down and towards you to make a tail. Stop pressure completely and pull tip away for a finished bead. Practice this procedure until you can produce a clean bead shape. To make a row of beads, rest head of one on tail of preceding bead. For larger beads, increase pressure, for smaller beads, decrease pressure.



To Make Roses

Secure a 2-in. square of waxed paper to 3 in. flower nail. Use tip 10, hold bag at 90° angle to nail and pipe a cone-shaped mound. Lift tip as icing builds up. Using tip 103, hold tip parallel to the side of the mound, 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 make indentations. Keep turning nail as you pipe petals, gradually slanting the narrow end of the tip outward. Add additional rows of petals for larger rose (1st row, 3 petals, 2nd row, 5 petals, 3rd row, 7 petals).



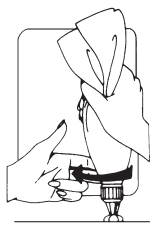
To Make Rosebuds

Use tip 103. Make the center petal: Squeeze the bag and lift the tip slightly off the cake surface (about 1/4 in.) as the icing moves forward and curls. Continue to squeeze without changing position. Relax pressure and return the tip to the surface. Stop squeezing, pull tip away. Next, make the side petals: Position bag slightly to the left of the center petal. Follow the same procedure as you did for the center petal—squeeze, and while the petal curls, lift the tip, relaxing your pressure and lowering the tip back to the surface. Stop squeezing and pull away. Repeat for the right side petal, holding the tip to the right of the center petal. Finally, make tip 3 sepals and calyx: Form middle sepal by squeezing and letting icing build up. Lift bag up and away from rosebud. Stop pressure as you pull away to form the point of the sepal. Repeat, making a sepal on the left and right sides. For calyx, insert tip into the base of the center sepal. Squeeze, letting the icing build up. Slowly draw the tip toward you, relaxing pressure as you move away from the flower. Stop pressure, pull away. You may blend calyx into the stem using a dampened decorator brush.



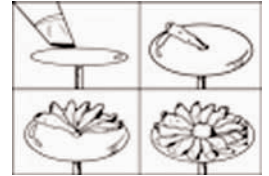
To Make Drop Flowers

Use tip 224. Hold bag straight up and down to your decorating surface, with your hand turned a quarter turn to the left. Touch tip to surface and, as you squeeze out icing, turn hand back to the right, stop pressure and pull tip away. Your flowers will be neatly formed only if you stop squeezing before you pull tip away. Make all your flower on sheets of waxed paper attached with icing to the back of a sheet pan. Add tip 2 dot centers and let air dry. To attach flowers, dot back of flower with icing and place flower in position.



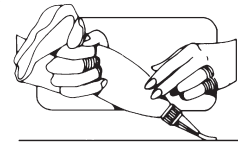
To Make Daisies

Use royal icing and tip 103. Dot center of flower nail with icing as guide for flower center. Hold bag at a 45° angle with tip almost parallel to nail surface, wide end of tip pointing to nail center, narrow end pointing out. Starting at any point near outer edge of nail, squeeze and move tip towards center icing dot. Stop pressure, pull tip away. Repeat for a total of 12 or more petals. Add tip 4 dot center and press to flatten.



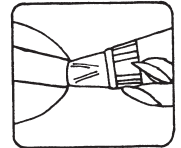
To Write or Print

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.



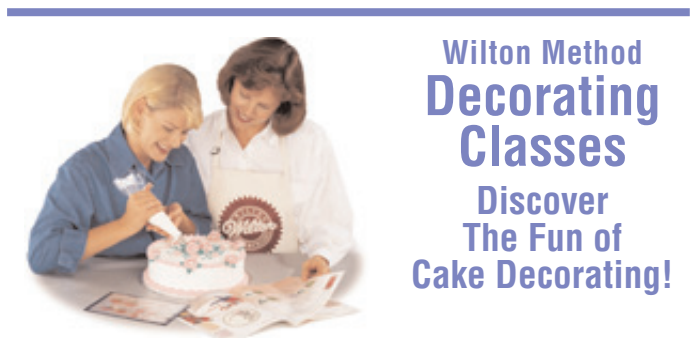
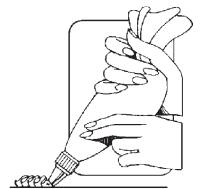
To Pipe Bands

Use tip 47. Hold tip flat against cake surface, serrated side down. Turn egg cake clockwise as you squeeze out a band of icing, wrapping it around the center of the cake. Pipe two more bands, one on each edge of the first. Use a small spatula to smooth bands together.



To Make Ruffles

Use tip 104. Hold bag at a 45° angle to surface, finger tips on bag facing you. Touch wide end of tip to surface, angle narrow end out about 1/4 in. away from surface. As you squeeze, move hand up and down slightly to ruffle the icing.



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