



Instructions for Baking & Decorating Baby Buggy Cakes

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

- Wilton Decorating Bags, Couplers or Parchment Triangles
- Tips 3, 5, 12, 16
- Wilton Icing Colors in Lemon Yellow, Rose, Royal Blue (alternate designs also use Kelly Green, Copper (skin tone), Black)
- Cake Board, Fanci-Foil Wrap or serving tray
- One two-layer cake mix or ingredients to make favorite layer cake recipe
- Cornstarch, light corn syrup
- Alternate design uses White Cream Cheese Mousse Recipe (included)
- Buttercream Icing (recipe included). Alternate design uses Wilton Vanilla Whipped Icing Mix
- Alternate designs use pastel candy-coated mints, white candy-coated oval mints, 2 in. round cookie, 5/8 in. wide violet ribbon (18 in.), 5/8 in. wide pink double-sided satin ribbon (18 in.)



We recommend hand washing pan in hot, soapy water.

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

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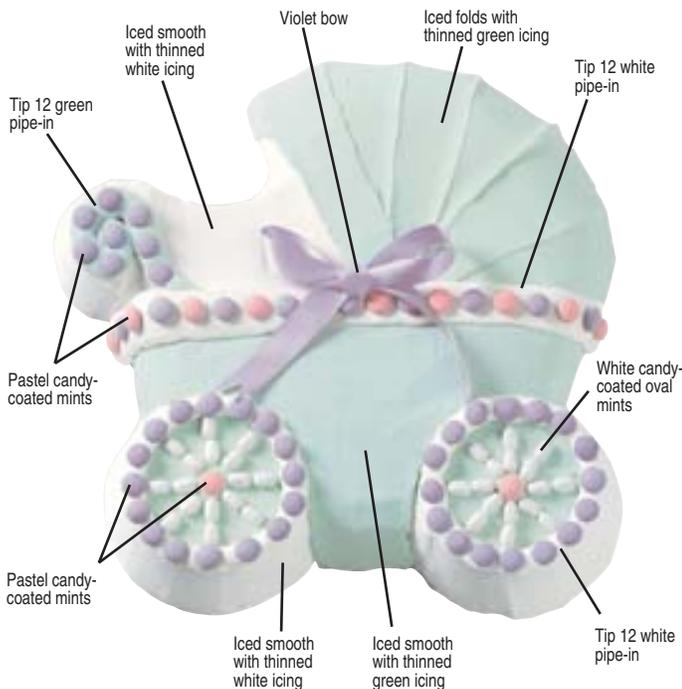
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To Decorate Pretty in Pastels

You will need Wilton Icing Color in Kelly Green; tip 12; pastel candy-coated mints, white candy-coated oval mints, 5/8 in. wide violet ribbon (18 in. needed).

Make 2 1/2 cups buttercream icing:

- Tint 1 1/2 cups green (thin 1 1/4 cups with 5 teaspoons light corn syrup)
- Reserve 1 1/2 cups white (thin 1 cup with 1 tablespoon light corn syrup)



To Decorate Baby Buggy Cake

You will need Wilton Icing Colors in Lemon Yellow, Rose, Royal Blue; tips 3, 5, 12, 16. 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 1/4 cups yellow
- Tint 1/4 cup light rose
- Tint 1/2 cup rose
- Tint 1/4 cup blue
- Reserve 1 1/2 cups white (thin 1 cup with 1 Tablespoon light corn syrup)

WITH THINNED WHITE ICING

- Use spatula to ice side and background areas of buggy and wheels (smooth with finger dipped in cornstarch).

WITH WHITE ICING

- Use tip 3 and "To Make Outlines" directions to outline rim and ribs on hood of buggy.

WITH BLUE ICING

- Use tip 5 and "To Pipe-In" directions to pipe spokes on wheels (smooth with finger dipped in cornstarch).
- Use tip 12 and "To Pipe-In" directions to pipe in rims on wheels and handle on buggy (smooth with finger dipped in cornstarch).

WITH YELLOW ICING

- Use tip 16 and "To Make Stars" directions to cover buggy bottom and hood.

WITH ROSE ICING

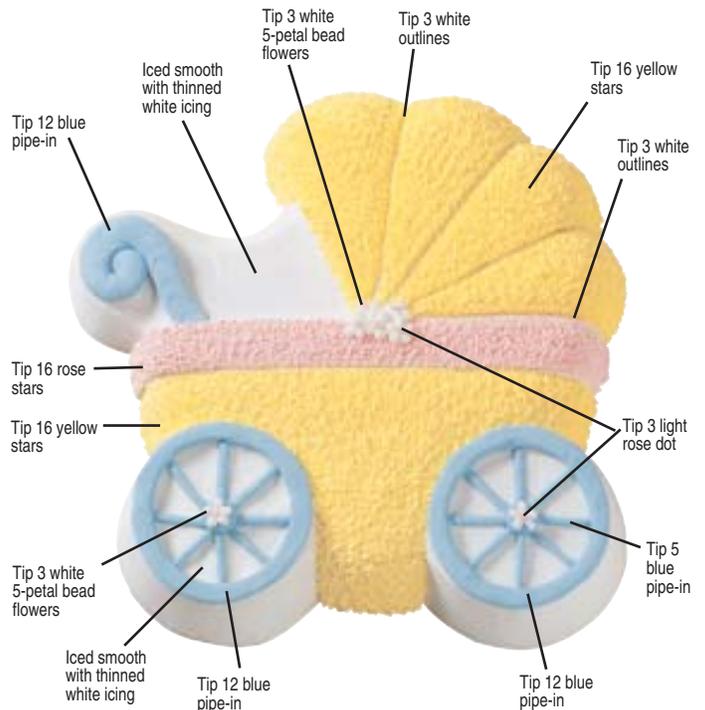
- Use tip 16 and "To Make Stars" directions to cover rim area of buggy.

WITH WHITE ICING

- Use tip 3 and "To Make 5-Petal Bead Flowers" directions to make petals on flowers.

WITH LIGHT ROSE ICING

- Use tip 3 and "To Make Dots" directions to pipe dot in center of flowers.

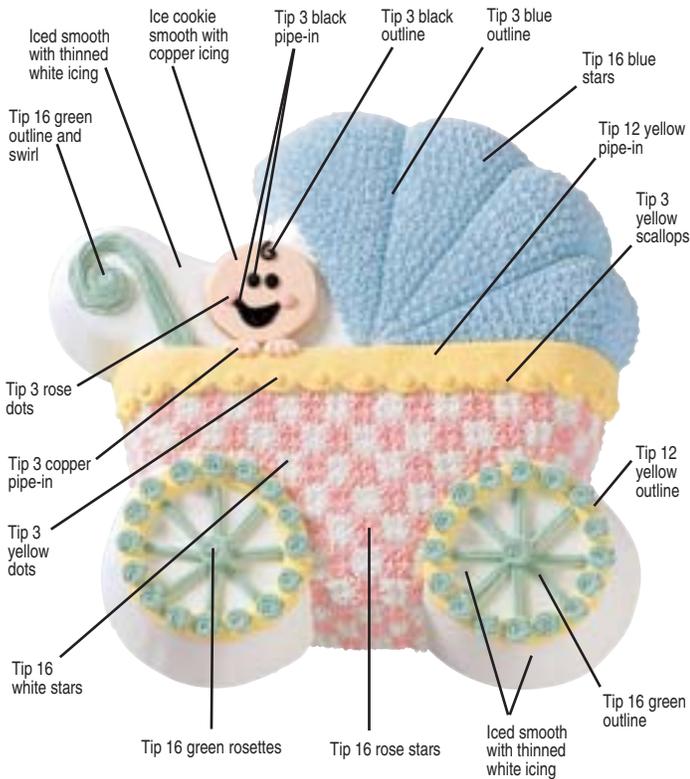


To Decorate Checkerboard Carriage

You will need Wilton Icing Colors in Rose, Kelly Green, Lemon Yellow, Royal Blue, Copper (skin tone), Black; tips 3, 12, 16; 2 in. round cookie.

Make 4¼ cups buttercream icing:

- Tint ½ cup rose
- Tint ¼ cup green
- Tint ¾ cup yellow
- Tint ¼ cup copper (skin tone)
- Tint ¾ cup blue
- Tint ¼ cup black
- Reserve 1½ cups white (thin 1 cup with 1 tablespoon light corn syrup)

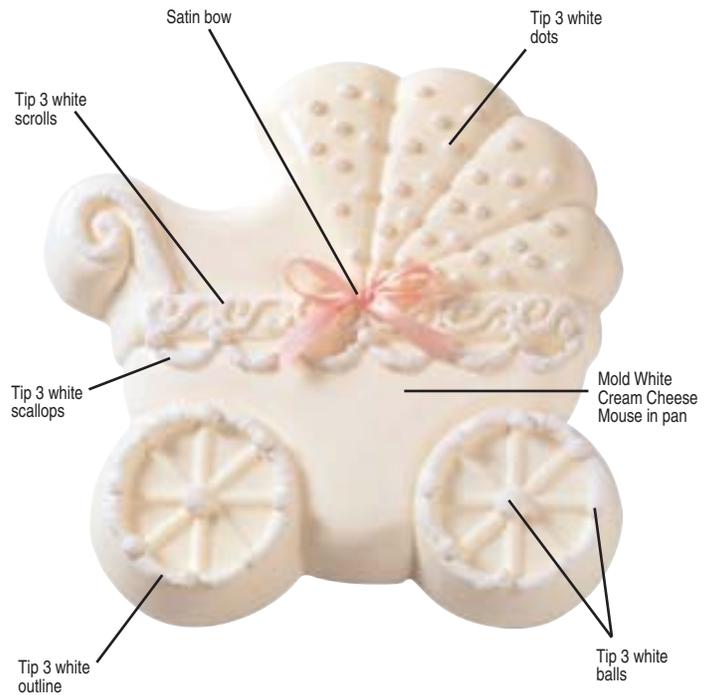


To Decorate White Mousse Magic

You will need tip 3, Wilton Vanilla Whipped Icing Mix, White Cream Cheese Mousse Recipe (below); pink double-sided satin ribbon (⅝ in. wide x 18 in. long).

White Cream Cheese Mousse

- 2 ½ cups whipping cream
- 3 packets unflavored gelatin (2 Tablespoons)
- ⅔ cup cold water
- 20 oz. cream cheese, softened
- 1¼ cups granulated sugar
- 2 ½ teaspoons vanilla extract
- 1¼ cups milk
- 2 ½ teaspoons lemon juice



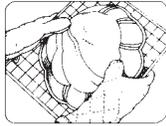
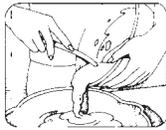
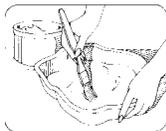
Baking Instructions

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.



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 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 1¾ 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.

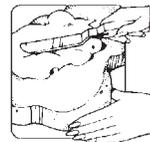
*To thin for icing cake, add a small amount of light corn syrup.

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

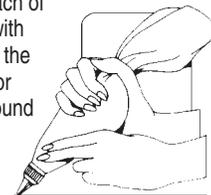
With a spatula, place icing on cake. Spread icing over area to be covered. For a smooth effect, run spatula lightly over the icing in the same direction, blending it in for an even look. For a fluffy effect, swirl icing into peaks using the edge of the spatula.



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.



To Make Outlines

Use tip 3, 5 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.



For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

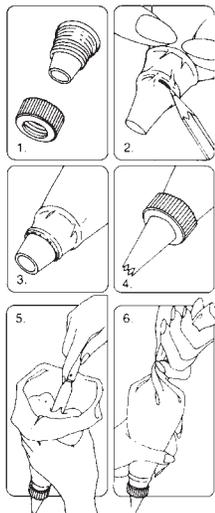
Learn To Decorate - Basic Decorating Lessons

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 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.

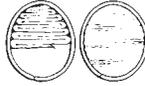


Using Parchment Bags

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.

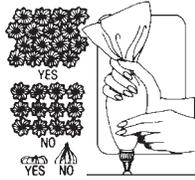
To Outline & Pipe-In

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. 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 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.

To make large dots or balls, lift tip as you squeeze to allow greater icing buildup.



TOP VIEW

To Make Rosettes

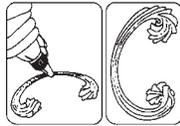
Use tip 16. Hold decorating bag straight up with tip 1/8 in. above surface. Squeeze and hold tip in place momentarily, then move tip around to the right using a short circular motion. Stop pressure just before reaching original starting point and pull tip away.



TOP VIEW

To Make Scrolls

Use tip 3. Hold bag at 45° angle to surface, touch tip to where scroll will begin. Squeeze and move tip along surface starting as a curl, moving tip up, around to the left, and down. Continue up, around to the right, down, ending in a curl. To end, stop pressure, pull tip away.



To Make Beads

Use tip 3. 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 5-Petal Bead Flowers

Use tip 3. Hold bag at 45° angle to surface. Starting at any point at the outer edges of flower, pipe bead toward center of flower. Stop pressure and pull tip away. Add tip 3 dot center.



To Make Scallops

Use tip 3. Hold bag at a 45° angle with tip lightly touching surface. Squeeze out icing with a flowing up and down motion.

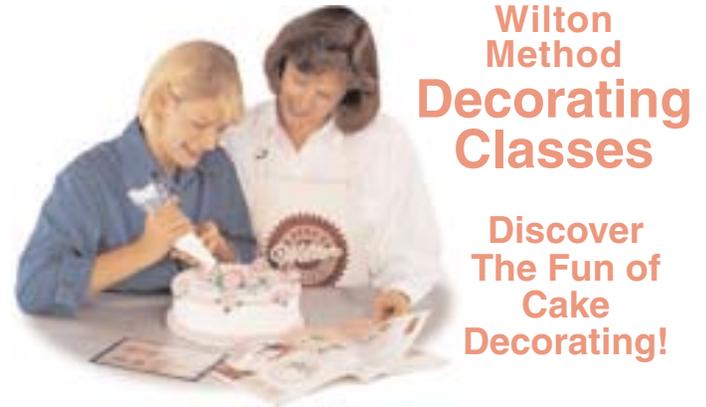


Cake Release

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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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.

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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

