



Instructions for Baking & Decorating Baby Doll Cakes

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

- Wilton Decorating Bags and Couplers or parchment triangles
- Tips 3, 16, 21, 104 (alternate designs use 2, 4, 5, 225, 352).
- Wilton Icing Colors in Rose, Golden Yellow, Copper (light skintone), Brown (alternate designs use Lemon Yellow, Royal Blue, Kelly Green, Violet and Black).
- Cake Board, Fanci-Foil Wrap or serving tray.
- One 2-layer cake mix or make favorite layer cake recipe.
- Buttercream Icing (recipe included)



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

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Woodridge, IL 60517
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To Decorate Little Cutie

You will need Wilton Violet, Black, Brown, Kelly Green Icing Colors; tips 2, 3, 16, 21, 225, 352.

Make 6 cups buttercream icing:

- Tint 1/2 cup light violet
- Tint 1 cup dark violet
- Tint 1/2 cup brown
- Tint 3/4 cup black
- Tint 1/4 cup green
- Reserve 3 cups white (thin 1 1/4 cups with 1 tablespoon and 3/4 teaspoon light corn syrup)

Make 1 1/2 cups royal icing

- Tint 1 1/4 cups light violet
- Reserve 1/4 cup white



To Decorate Baby Doll

You will need Wilton Icing Colors in Rose, Golden Yellow, Copper (light skintone), Brown; tips 3, 16, 21, 104. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 6 1/4 cups buttercream icing:

- Tint 1 1/4 cups light rose
- Tint 3/4 cup dark rose
- Tint 2 1/2 cups yellow (thin 1 1/4 cups with 1 tablespoon and 3/4 teaspoon light corn syrup)
- Tint 1/2 cup copper (light skintone)
- Tint 1/2 cup brown
- Reserve 3/4 cup white

WITH THINNED YELLOW ICING

- Use spatula and "Icing Smooth With Spatula" directions to ice sides and background areas smooth

WITH LIGHT ROSE ICING

- Use tip 3 and "To Make Outlines" directions to outline bodice, hair bows
- Use tip 16 and "To Make Stars" directions to cover hair bows, bodice and cheeks
- Use tip 104 and "To Make Ruffles" directions to cover skirt

WITH WHITE ICING

- Use tip 3 and "To Make Outlines" directions to outline shoes and cuffs
- Use tip 3 and "To Pipe-In" directions to fill-in bottom of shoes and whites of eyes (smooth with finger dipped in cornstarch)
- Use tip 3 and "To Make Outlines" directions to pipe lines on bottoms of shoes
- Use tip 16 and "To Make Stars" directions to cover tops of shoes and cuffs
- Use tip 104 and "To Make Ruffles" directions to make collar

WITH DARK ROSE ICING

- Use tip 3 and "To Make Outlines" directions to outline belt and bow
- Use tip 16 and "To Make Stars" directions to cover belt and bow

WITH COPPER ICING

- Use tip 3 and "To Make Outlines" directions to outline face, nose, hands and legs
- Use tip 16 and "To Make Stars" directions to cover face, nose, hands and legs

WITH BROWN ICING

- Use tip 3 and "To Pipe In" directions to pipe in eyes and mouth
- Use tip 16 and "To Make Stripes" directions to make hair

WITH YELLOW ICING

- Use tip 21 and "To Make Shells" directions to pipe shell bottom border

WITH DARK ROSE ICING

- Use tip 16 and "To Make Stars" directions to pipe stars between shells on bottom border



To Decorate Coming Up Daisies

You will need Lemon Yellow, Royal Blue, Copper (light skintone), Kelly Green Icing Colors; tips 2, 4, 5, 16, 104, 352

Make 6 1/4 cups buttercream icing

- Tint 1/4 cup dark copper
- Tint 1/4 cup copper (light skintone)
- Tint 1 1/4 cups yellow
- Tint 1 cup light blue
- Tint 1 cup dark blue
- Tint 1/4 cup green
- Reserve 2 1/4 cups white (thin 1 1/4 cups with 1 tablespoon and 3/4 teaspoon light corn syrup)



For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

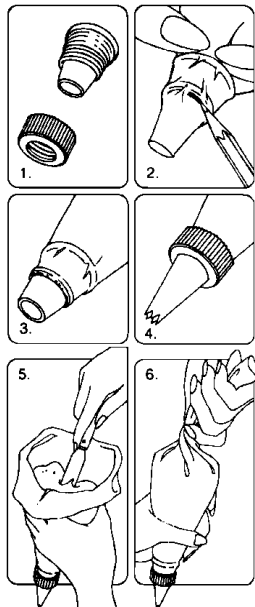
Learn To Decorate - Basic Decorating Lessons.

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.



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 **New Wilton Cake Release**, for perfect, crumb-free cakes!).

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 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's 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.

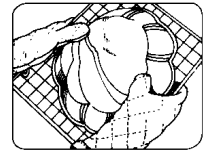
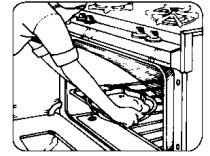
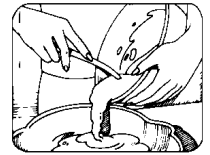
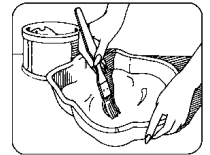
- 1/2 cup solid vegetable shortening
- 1/2 cup butter or margarine
- 4 cups (1 lb.) sifted confectioners' sugar
- 2 tablespoons milk
- 1 tsp. Wilton Clear Vanilla Extract

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.

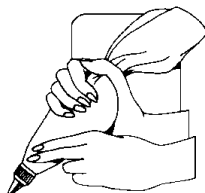
Royal Icing Recipe

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.

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.

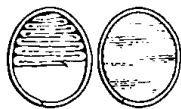
To Make Outlines

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.



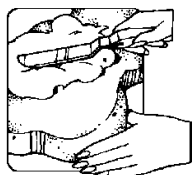
To Outline & Pipe-In

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.



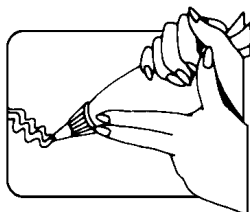
Icing Smooth With A Spatula

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.



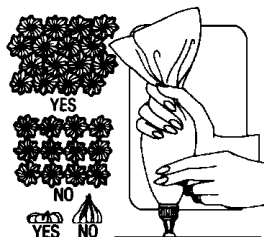
To Make Zigzags

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 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 Make Stripes and Pull Out Stripes

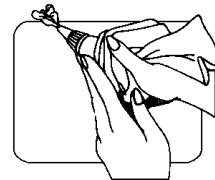
Use tip 3. Hold decorating bag at a 45° angle to surface. As you squeeze out icing with a steady, even pressure, move tip in a vertical direction, laying out a string of icing. To end a stripe, stop pressure and pull tip away.

To make pull-out stripes, lift tip as you squeeze, stop pressure, pull 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.



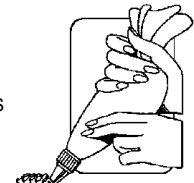
To Make Dots

Use tip 2, 3 or 4. 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.



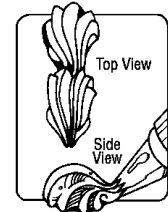
To Make Ruffles

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.



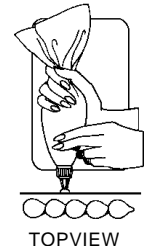
To Make Shells

Use tip 21. 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 5. 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.



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