





TM
Barney

He's everybody's best friend and he belongs at your next party! Pan takes any 2-layer cake mix. Suggested tips, colors and instructions on back.
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Baking & Decorating Instructions for Barney™ Cake



To Bake Cake:

Preheat oven to 350° or temperature per recipe directions. Your cake will unmold easily, without sticking, when you grease the inside of the pan completely using a pastry brush and solid vegetable shortening or vegetable oil pan spray (don't 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. Make one 2-layer cake according to package or recipe directions, pour into pan. Bake cake on middle rack of 350° oven 30-40 minutes or until cake tests done according to recipe directions. Remove cake from oven and cool on cake rack for 10 minutes. So cake sits level and prevents cracking while still in pan, carefully slice off raised center portion. To unmold from pan, place cooling rack against cake and turn both cake rack and pan over. Lift off rack. Hold another board against bottom of cake at least one hour. Brush loose crumbs off cake.



To transfer cake to serving plate, hold 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 boards close together while turning to prevent cake from cracking.

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. Re-whip before using.

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

YIELD: 3 cups.

Decorating With Wilton Icing

Wilton Frosting Mix: Excellent for tinting any shade required. You will need 2-3 packages of our Creamy White Icing Mix. To prepare, follow package directions. Each package makes about 2 cups icing. If you're using another type of frosting mix, use four less teaspoons water than package directs. Each package makes about 1 3/4 cups icing. Do not refrigerate icing 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 contains about 2 cups. It's ideal for all your decorating needs—frosting, decorating and flower making.

Coloring Your Icing

Wilton Icing Colors are best for decorating because they are concentrated and give the deepest colors. Use a toothpick to swirl color into icing, then mix well. Add color gradually until you get the icing color you desire.

To Ice Smooth

With spatula, place icing on cake. Spread icing over area to be covered, running spatula lightly over the icing in the same direction.

To Outline (Strings) & Pipe-In

Use tip 3. Hold bag at 45° angle. Touch tip to cake. Raise tip slightly and as you squeeze, stop.



DECORATING TECHNIQUES

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 really formed only if you stop squeezing before you pull the tip away.



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 surface with end of bag out into a base as you lift tip slightly. Stop and fan out until it touches surface to draw



Use tip 3. Hold bag at 45° angle. Touch tip to cake. Raise tip slightly and as you squeeze, guide tip along surface. To end outline, stop squeezing, touch tip to cake and pull away.

To Pipe-In: Use tip 3. Squeeze out rows of lines to fill in area. Pat down with finger dipped in cornstarch or smooth with dampened art brush.

To Decorate Barney™ Cake You'll Need:

- Wilton Decorating Bags & Coupler or Parchment Triangles (instructions included with all bags).
- Decorating Tips 3, 16 and 21.
- Wilton Icing Colors in Lemon Yellow, Black, and Barney™ Icing Colors Kit (or use Kelly Green, Rose*, and Royal Blue* instead of kit. See how-to mix purple below).
- One 2-layer cake mix or ingredients for favorite layer cake recipe.
- Buttercream Icing (recipe above).
- Make 4 cups buttercream icing:
 - Tint 2 cups yellow (thin 1 1/2 cups with 4 teaspoons light corn syrup)
 - Tint 1/4 cup black
 - Tint 1/2 cup green
 - Tint 1 cup purple* (see below)
 - Reserve 2 Tablespoons white

Decorate in numerical order:

- Pipe in tip 3 black eyes, add tip 3 white dots and tip 3 purple string eyelids.
- Pipe in tip 3 black mouth.
- Outline body and facial features with tip 3 black strings.
- Cover stomach with tip 16 green stars.
- Cover face and remainder of body with tip 16 purple stars.
- Edge base with tip 21 yellow shells.
- Pipe in tip 3 yellow toenails.

- With white icing, ice eyes and teeth.

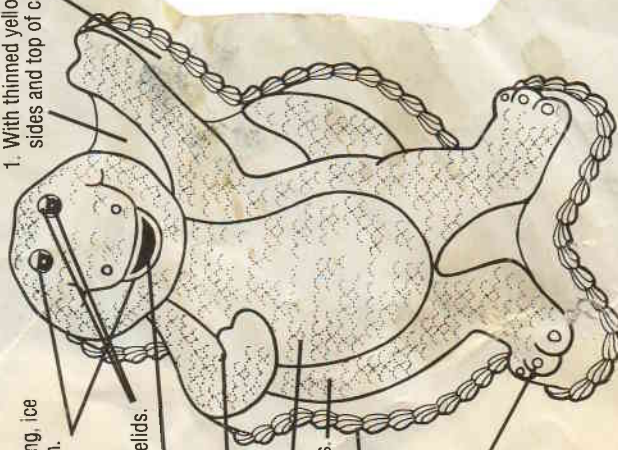
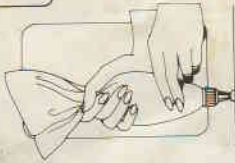
- With thinned yellow icing, ice sides and top of cake smooth.

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 to a point.

To Make Dots

Use tip 3. Hold decorating bag straight up and down with 1/8 in. above cake. Squeeze to form dot. Keep tip in icing until dot is the desired size. Stop pressure and pull tip away.



*How-to Color Barney™ a Perfect Purple!

Using the purple paste icing color in the Barney™ Icing Colors Kit insures a perfect color match! Or, mix Wilton Rose and Royal Blue Icing Colors to match the purple of Barney! To each cup of white buttercream icing, add 3/4 teaspoon Rose Icing Color; use a toothpick and add 6 dots Royal Blue Icing Color.

Made in Indonesia
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