



Instructions for Baking & Decorating Two-Mix Book Cake

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

- Wilton Decorating Bags and Couplers or parchment paper triangles
- Tips 3, 12, 16, 104, 352; Flower Nail No. 7 or 9
- Wilton Decorating Comb
- Wilton Icing Colors in Red-Red and Leaf Green
- Wilton All-Occasion Script Pattern Press Set
- Cake Board, Fanci-Foil Wrap
- Two 2-layer cake mixes or ingredients to make two favorite layer cake recipe



Wilton Method Cake Decorating Classes
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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 two 2-layer cake mixes 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.

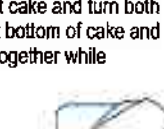
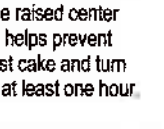
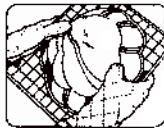
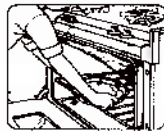
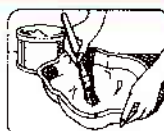
Remove cake from oven and cool on cake rack for 10 minutes. While the cake is still in the pan, carefully slice off the raised center portion of the cake. This allows the cake to sit more level and helps prevent cracking. To remove cake from pan, place cooling rack against cake and turn both cake rack 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.

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 Decorate Floral Pages Cake You'll Need:

You will need Wilton Icing Colors in Red-Red and Leaf Green; tips 3, 12, 16, 104, 352; Flower Nail No. 7 or 9; Wilton All-Occasion Script Pattern Press Set; Wilton Decorating Comb.

Make 6 cups buttercream icing:

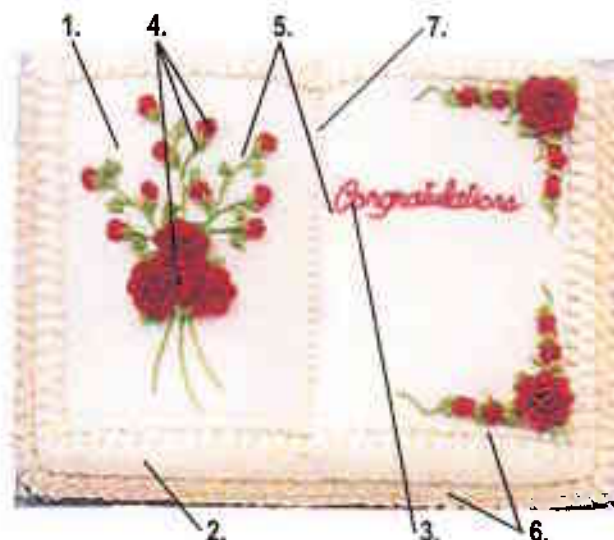
- Tint 1 1/2 cups red
- Tint 1/4 cup green
- Reserve 4 1/4 cups white

Make:

5 tip 104 roses with tip 12 bases, 18 tip 104 red rosebuds. Set aside.

Decorate in numerical order:

1. Ice cake smooth in thinned white
2. Comb sides with decorating comb to resemble pages
3. Imprint desired message with message press. Pipe tip 3 red message
4. Pipe tip 3 green stems, position roses and rosebuds, add tip 352 green leaves
5. Add tip 3 white dots
6. Pipe top and base borders in white: tip 104 ruffle edged with tip 16 shell
7. Pipe tip 3 white beads at center



For more Decorating Techniques & Tips

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To Make Roses

Secure a 2-in. square of waxed paper to 3 in. flower nail. Use tip 12, hold bag at 90° angle to nail and pipe a cone-shaped mound. Lift tip as icing builds up. Using tip 104, 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 104. Hold bag at a 45° angle so that the end of the bag points over your right shoulder, finger tips gripping bag facing you. Touch wide end of tip 104 to surface, point narrow end to the right. Squeeze, move forward 1/4 in.; hesitate so icing fans out, then move back as you stop pressure. Make overlapping center petal. Hold bag in same position as above with edge of tip touching inside right edge of base petal. Squeeze as icing catches inside edge of base petal, lifting slightly, and roll into interlocking center bud. Stop pressure; touch large and back to surface and pull tip away. Make sepals and calyx directly on cake with tip 3. Hold bag at a 45° angle to base of bud with end of bag pointing towards you. Touch tip to bud. Squeeze and pull tip up and away from flower, relaxing pressure as you draw calyx to a point. Add three tip 3 sepals.

