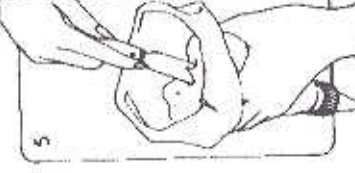
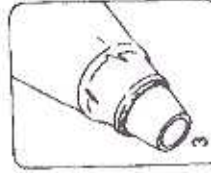
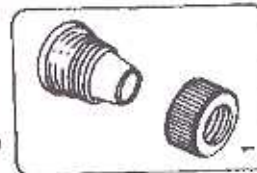
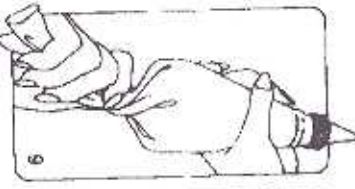
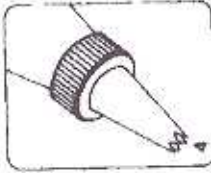
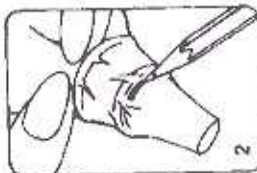


Using Your Decorating Bag and Coupler

You can make many different designs with just one decorating bagful of icing by using the Wilton Featherweight or Soft Touch bags, coupler and changing decorating tips.

Just follow these steps:

1. Screw ring off coupler to expose series of tiny threads $\frac{1}{2}$ in. above coupler tip.
2. Force coupler tip 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 tip 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 right thumb and forefinger. Note: You can release any air bubbles that may have formed by squeezing bag gently over iced bowl until air is released. Important: Be sure to wash bag in hot soapy water, then rinse and dry after every use. A degreaser can make clean-up easier.



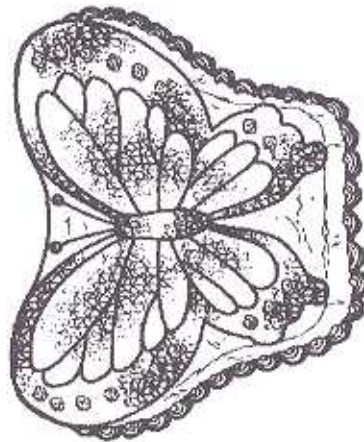
Instruction Guide for Baking & Decorating

Butterfly Cakes & More

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

TO DECORATE CAKES you will need:

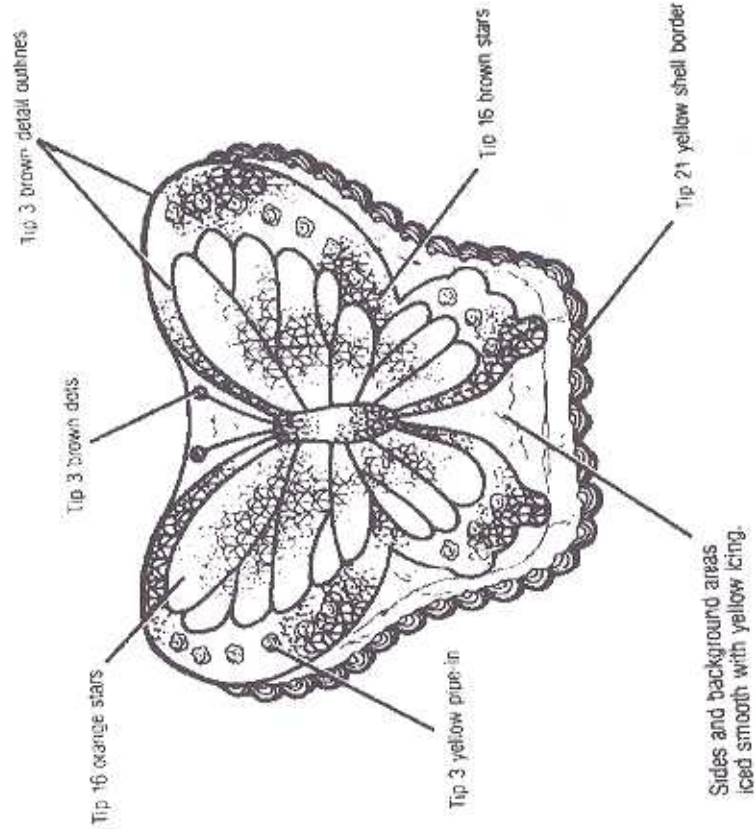
- Wilton Decorating Bag & Coupler or parchment paper triangles.
- Tips 3, 16, 21 (alternate ideas also use tips 2, 4, 13, 16, 18 and 21).
- Wilton Paste Icing Colors in Brown, Golden Yellow and Orange (alternate ideas use Violet, Pink, Lemon Yellow and Watermelon).
- One 2-layer cake mix or ingredients for favorite layer cake recipe.
- Buttercream icing (recipe inside).



To Decorate Majestic Monarch Cake

You will need Wilton Paste Icing Colors in Orange, Brown and Golden Yellow, tips 3, 16 and 21. With toothpick, mark design on wings (for easier marking, lightly ice areas smooth). Make 4 cups buttercream icing.

- Tint 2/3 cup orange.
- Tint 2/3 cup brown.
- Tint 2-2/3 cups yellow (optional: thin 2 cups with 1-1/2 teaspoons light corn syrup).

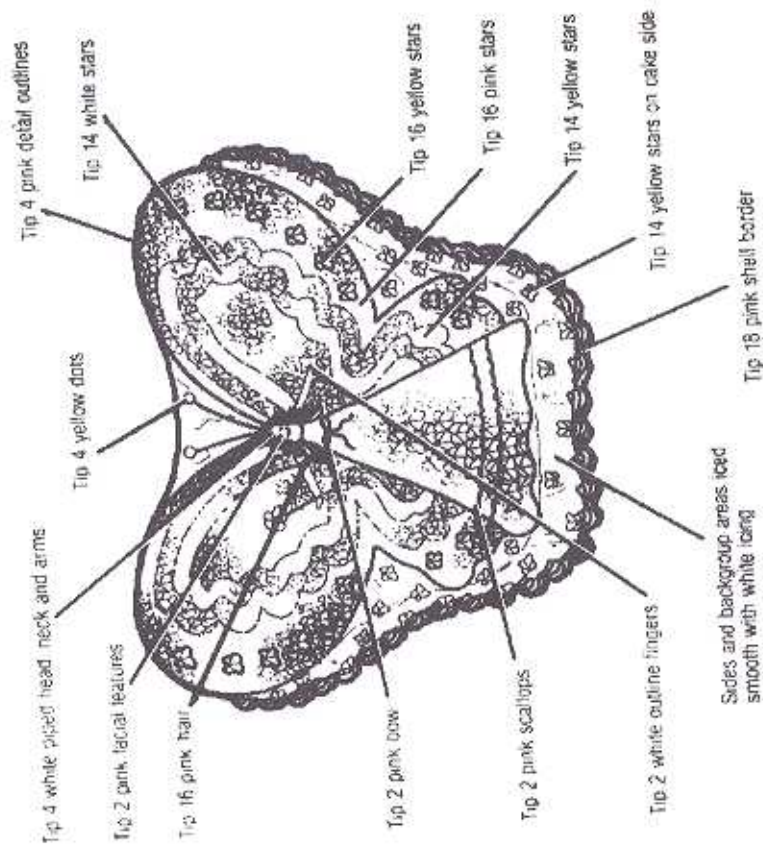


To Decorate Star Fairy Cake

You will need Wilton Paste Icing Colors in Pink and Lemon Yellow, tips 2, 4, 13, 16 and 18. With toothpick, mark design on wings, face, arms and body (for easier marking, lightly ice areas smooth). See "To Make Fairy" instructions.

Make 4 cups buttercream icing.

- Tint 1/2 cup yellow.
- Tint 1/2 cup light pink.
- Tint 2/3 cup pink.
- Reserve 2-1/3 cups white (optional: thin 2 cups with 1-1/2 teaspoons light corn syrup).



Let's Practice Decorating

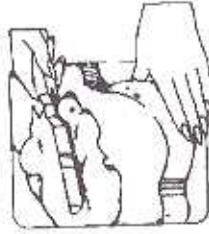
Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing.

The practice decorations can be scraped off the cookie sheet, put into a 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 tip as you decorate.



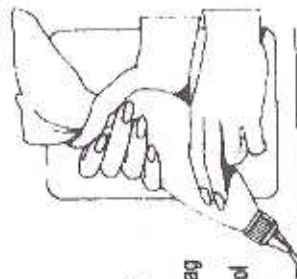
Icing Smooth with a Spatula

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. Hint: To ice small areas on cake top use tip 3. Squeeze icing onto area and smooth with a spatula.



To Outline

Use tip 3 or 4. Hold bag at 45° angle and touch tip to cake. Squeeze at starting point so that icing sticks to surface. Now raise tip slightly and as you squeeze, guide tip along surface. To end outlining, stop squeezing, touch tip to cake and pull away. If icing ripples, you are squeezing the bag too hard. If outlines break, you are moving the bag too quickly or icing is too thick. Practice for even pressure control and movement so that outlines are smooth and continuous.



To Outline & Pipe-In

After outlining, using the same tip, squeeze out rows of lines to fill area. Pat icing down with finger tip dipped in cornstarch or smooth with dampened art brush.

To Decorate Butterfly Cake

You will need Wilton Paste Icing Colors in Violet and Orange. If using liquid colors in Wilton Decorating Sets, follow instructions in parentheses for violet and peach.

Make 4 cups of buttercream icing:

- Tint 2/3 cup peach (add several drops of blue and red until desired shade is reached).
- Tint 2/3 cup violet (add several drops of blue and red until desired shade is reached).
- Reserve 2-2/3 cups white (optional: thin 2 cups with 1-1/2 teaspoons light corn syrup).

WITH WHITE ICING

- Ice sides and background areas on cake top smooth.

WITH WHITE ICING

- Use tip 16 and "To Make Stars" directions to cover inner wings.

WITH VIOLET ICING

- Use tip 3 and "To Make Outlines" directions to outline body, inner wings, oval designs and antennae.
- Use tip 3 and "To Make Dots" directions to add end of antennae.

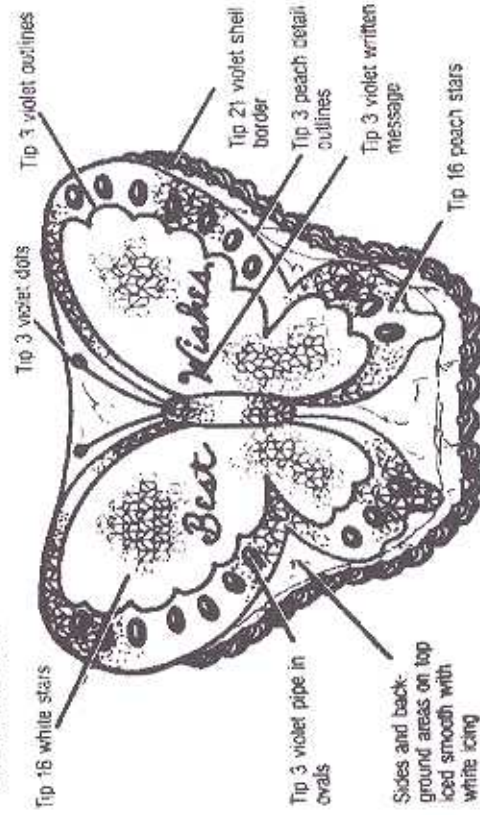
WITH PEACH ICING

- Use tip 3 and "To Make Outlines" directions to outline outer area of wings.
- Use tip 16 and "To Make Stars" directions to cover body and outer areas on wings.

WITH VIOLET ICING

- Use tip 3 and "To Pipe-In" directions to fill in oval designs.
- Use tip 21 and "To Make Shells" directions to edge base.

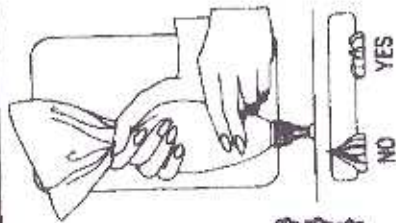
- Use tip 3 and "To Write & Print" directions to add message



To Make Stars

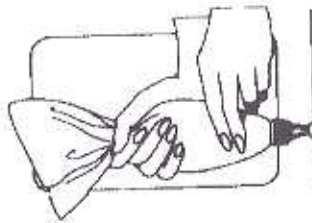
An entire cake or just one area can be covered with icing stars made very close together so that no cake shows between stars.

Use tip 14 or 16. Hold bag straight up and down (see illustration) with tip $\frac{1}{8}$ 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 2 or 3. Hold decorating bag straight up and down with tip $\frac{1}{8}$ in. above cake. Squeeze to form a dot. Keep tip in icing until dot is the desired size. Stop pressure and pull tip away.



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.

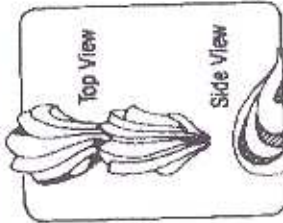
To write, squeeze out icing with a steady, even pressure as you glide tip along surface in a smooth, continuous motion. Keep wrist straight, use your arm, not your fingers to form each line, letter or word. Tip should lightly touch cake at all times.

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 the surface. Stop squeezing and touch tip to surface to end each stroke of printed letter, then lift tip and pull away.



To Make Shells

Use tip 18 or 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 Fairy

Use tip 4. Hold bag at a 45° angle and with medium pressure, squeeze out face. When desired size is reached, relax pressure and pull bag downward to form neck. Stop pressure and pull bag away. For arms, hold bag at a 45° angle to body and with steady pressure, squeeze out lines of icing. Add tip 2 outline fingers. For hair, use tip 16 and hold bag at a 45° angle. As you squeeze, move bag downward until desired length is reached. Over-pipe strands to add dimension. For bow, hold decorating bag at a 45° angle and move tip up around to the left and back down. Then move tip up around to right and back down to form second loop. Add outline streamers. For scallops, hold bag at a 45° angle and pipe a line of 'u's.