



Instructions for Baking & Decorating Juggling Clown 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 (alternate designs use 3, 4, 5, 7, 12, 16, 18 and 21)
- Wilton Icing Colors in Black, Copper (light skintone), Red-Red, Lemon Yellow, Royal Blue, Kelly Green, Orange; (alternate designs use Sky Blue, Lemon Yellow, Red-Red, Copper (light skintone), Brown, Black, Orange, Leaf Green, Violet, Christmas Red)
- Cake Board, Fanci-Foil Wrap or serving tray
- One 2-layer cake mix or make favorite layer cake recipe
- Buttercream Icing (recipe included)
- **Juggling Clown** also uses candy-coated chocolate dots and 1 small gumball
- **Show Time!** also uses 1 small and 6 large gumballs
- **Surprise!** also uses 1 large gumball



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

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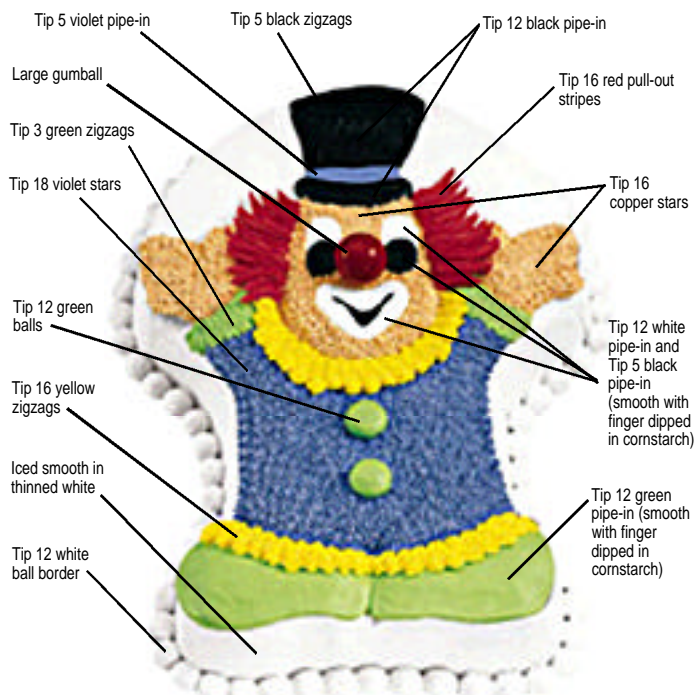
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To Decorate Surprise!

You will need Wilton Icing Colors in Black, Leaf Green, Violet, Copper (light skintone), Lemon Yellow, Christmas Red and tips 3, 5, 12, 16, 18; 1 large gumball.

Make 5 1/2 cups buttercream icing:

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



To Decorate Juggling Clown

You will need Wilton Icing Colors in Black, Copper (light skintone), Red-Red, Lemon Yellow, Royal Blue, Kelly Green, Orange; tips 3, 16 and 21; candy-coated chocolate dots, 1 small gumball. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 5 1/2 cups buttercream icing:

- Tint 1/4 cup black
- Tint 1/2 cup copper (light skintone)
- Tint 1/2 cup red
- Tint 3/4 cup yellow
- Tint 1/2 cup blue

WITH THINNED WHITE ICING

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

WITH BLACK ICING

- Use tip 3 and "To Make Outlines" directions to outline hands and eyes
- Use tip 3 and "To Pipe-In" directions to fill in eyes and mouth

WITH COPPER ICING

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

WITH RED ICING

- Use tip 3 and "To Make Outlines" directions to outline shoes and mouth
- Use tip 3 and "To Pipe-In" directions to fill in soles of shoes
- Use tip 16 and "To Make Stars" directions to cover shoes

WITH YELLOW ICING

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

WITH GREEN ICING

- Use tip 16 and "To Make Zigzags" directions to cover belt, cuffs and collar

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

WITH BLUE ICING

- Use tip 3 and "To Make Outlines" directions to outline tie and hat
- Use tip 16 and "To Make Zigzags" directions to cover hat brim and tie
- Use tip 16 and "To Make Rosettes" directions to add knot on tie
- Use tip 16 and "To Make Stars" directions to cover hat

WITH ORANGE ICING

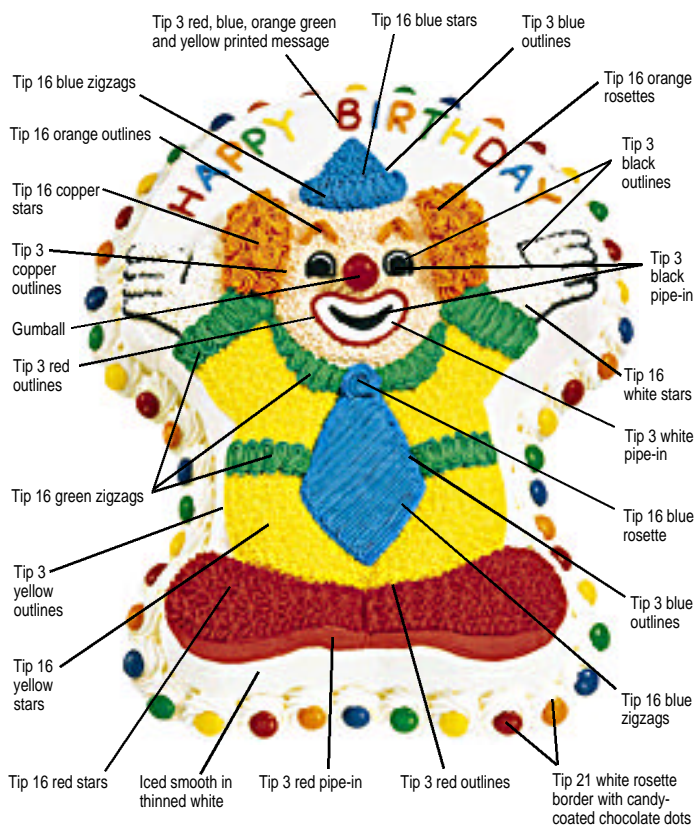
- Use tip 16 and "To Make Outlines" directions to add eyebrows
- Use tip 16 and "To Make Rosettes" directions to cover hair
- Position gumball for nose

WITH WHITE ICING

- Use tip 3 and "To Pipe-In" directions to fill in eyes and mouth
- Use tip 16 and "To Make Stars" directions to cover hands
- Use tip 21 and "To Make Rosettes" directions to add bottom border; position candy-coated chocolate dots in center of each rosette

WITH RED, BLUE, ORANGE, GREEN, AND YELLOW ICING

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



To Decorate It's Show Time!

You will need Wilton Icing Colors in Sky Blue, Lemon Yellow, Red-Red, Copper (light skintone), Brown, Black, Orange and tips 4, 7, 12, 16, 21; 1 small and 6 large gumballs.

Make 5 1/4 cups buttercream icing:

- Tint 1/2 cup blue
- Tint 1/2 cup yellow
- Tint 1/4 cup red
- Tint 1/2 cup copper (light skintone)
- Tint 1/4 cup brown
- Tint 1/4 cup black
- Tint 1/4 cup orange
- Reserve 2 3/4 cups white (thin 1 1/2 cups with 1 tablespoon and 1 1/2 teaspoons light corn syrup)



For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

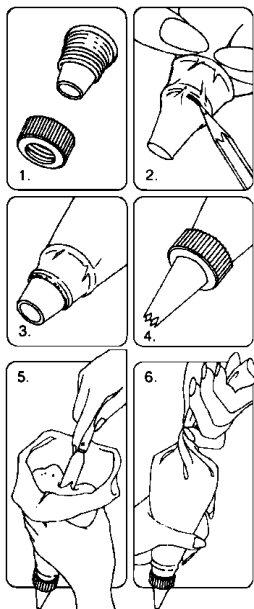
Learn To Decorate - Basic Decorating Lessons.

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

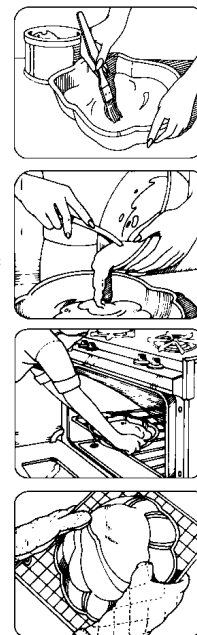
Preheat oven to 350°F for temperature per recipe directions. Your cake will unmold easily, without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening (do not use butter, margarine or liquid vegetable oil).

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.

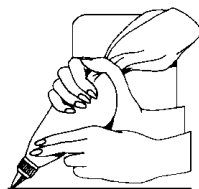
Let's Practice Decorating

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.

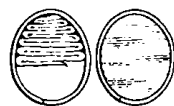
To Make Outlines

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.



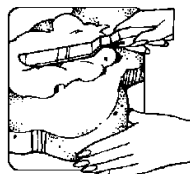
To Outline & Pipe-In

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.



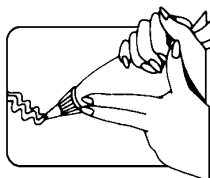
Icing Smooth With A Spatula

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.



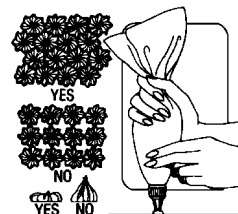
To Make Zigzags

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.

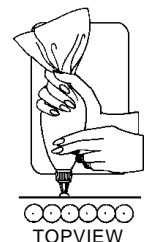
To make pull-out stripes, lift tip as you squeeze, stop pressure, pull tip away.



To Make Dots and Balls

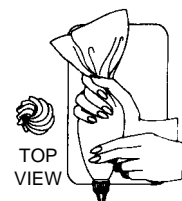
Use tips 12. Hold bag at 90° angle with tip almost touching surface. Steadily squeeze out a dot of icing, lifting the bag slightly and keeping tip in icing as it builds up into a small mound. Then stop pressure and pull tip away. Vary size of dots by lengthening the amount of time you apply pressure to the bag.

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



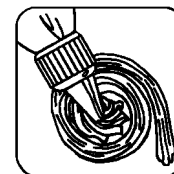
To Make Rosettes

Use tip 16 or 21. 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.



To Make Spirals

Use tip 16. Hold decorating bag straight up with tip 1/8 in. above surface. Starting at the outer edge of area, squeeze bag, holding tip in place momentarily. Then move tip in a clockwise direction using a circular motion until center is reached. Stop pressure and pull tip away.



Wilton Method Decorating Classes

Discover The Fun of Cake Decorating!

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.