

# Instructions for Baking & Decorating Cookie Monster with Cookie Pan

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, 233
- · Wilton Icing Colors in Royal Blue, Brown
- One 2-layer cake mix or ingredients to make favorite layer cake recipe
- Cake Board, Fanci-Foil Wrap or serving tray
- Buttercream Icing (recipe included)
- · Cornstarch, corn syrup



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

Wilton Industries, Inc. Woodridge, II. 60517 www.wilton.com

Stock No. 2105-638

©2003 Sesame Workshop, "Sesame Street" and its logo are trademarks of Sesame Workshop. All Rights Reserved.

#### **Baking Instructions**

Preheat oven to 350°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 Wilton Cake Release, for perfect, crumb-free cakes or Bake Easy Non-Stick Spray for easy release).

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.

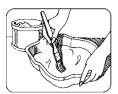
Remove cake from oven and cool on cake rack for 10 minutes. While the cake is still in the pan, carefully

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.

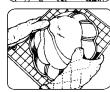
#### For more Decorating Techniques & Tips

Visit our website at www.wilton.com -Learn To Decorate - Basic Decorating Lessons









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 afterevery use. A degreaser can make clean-up easier.

#### To Decorate Cookie Monster With Cookie Cake

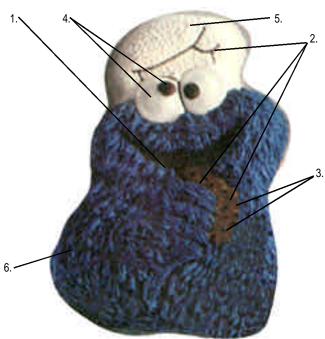
You will need Wilton Icing Colors in Royal Blue, Brown; tips 3, 16, 233. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 3 1/2 cups buttercream icing:

- Tint 1/4 cup light brown
- Tint 1/4 cup dark brown
- Tint 2 cups blue
- Reserve 1 cup white

#### **Decorate in Numerical Order**

- 1. Outline and pipe in mouth with tip 3 in dark brown (smooth with finger dipped in cornstarch).
- 2. Outline hat, finger separations and cookie with tip 3 in dark brown.
- 3. Pipe in cookie with tip 3 and light brown icing. Add dots on cookie with tip 3 in dark brown.
- 4. Pipe-in whites of eyes with tip 3; pipe-in eye pupils with tip 3 in dark brown (smooth both with finger dipped in cornstarch).
- 5. Cover hat with tip 16 white stars.
- 6. Cover Cookie Monster with tip 233 pull-out fur in blue.



# 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.
- 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.
- Position decorating tip over coupler and screw ring in place to secure. To change tips, unscrew ring, replace tip and replace ring.

#### **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 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

2 Tablespoons milk

1/2 cup butter or margarine

1 tsp. Wilton Clear Vanilla Extract

4 cups (1 lb.) sifted confectioners' sugar

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.

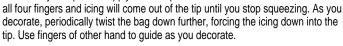
#### Icing Smooth With A Spatula

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.



#### **Let's Practice Decorating**

Use decorating bag and coupler as directed. 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



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. Nowraise the tip slightly andcontinue 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 rowsof lines to fill area. Pat icing down with fingertip dipped in cornstarch or smooth with dampened art brush.



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



#### To Make Pull-Out Fur

Use tip 233. Hold bag at a 45° angle to surface. Squeeze until icing builds up, then pull tip down and away from surface. When icing strand is long enough (about 1/2 in.) stop pressure and pull tip away. Start from bottom of area to be covered, working horizontally, then begin a new layer overlapping previous layer. For a more natural look, sometimes pull tip right or left, instead of straight



up. Remember to keep icing strand clusters close together so that cake doesn't show through.

#### To Make Dots

Use tip 3. Hold bag at  $90^\circ$  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.



TOP VIEW

### **Bake Easy**™

## Convenient Non-Stick Spray! For cakes that turn out beautifully

every time, start turn out beautifully every time, start by spraying pans with Bake Easy. This non-stick spray helps your cakes release perfectly with fewer crumbs for easier icing and a flawless decorated cake. Just a light, even coating does the job. Use Bake Easy for all mixes and recipes—cupcakes, brownies, breads and more. Versatile for all types of baking and cooking. 6 oz. 702-6018



#### **Cake Release**

#### For perfect, crumb-free cakes!

No need to grease and flour your baking pan – Cake Release coats in one step. Simply spread Cake Release lightly on pan bottom and sides with a pastry brush and fill with batter. Cakes release perfectly without crumbs every time, giving you the ideal surface for decorating. Now in convenient dispensing bottle. Certified Kosher. 8 oz. 702-6016



#### Find Classes Near You!

In U.S.A., Call **800-942-8881** Or visit our website at **www.wilton.com In Canada**, call (416) 679-0790 x200 Or E-mail: classprograms@wilton.ca