



Wilton.

**Complete Instructions
for Baking & Decorating**

**Li'l Cowboy
Cake**



PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DÉCORATE.
TO DÉCORATE CAKES you will need:

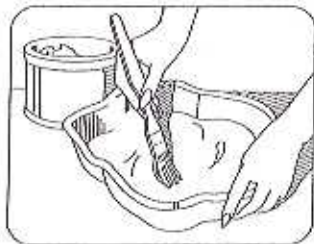
- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tubes 3, 12, 14, 18 and 22
- Serving plate
- A 2-layer cake mix or ingredients to make your favorite layer cake recipe
- 3-1/2 cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Wilton Paste Food Colors in Brown, Pink, Orange and Golden Yellow

(Alternate designs also use tube 190 and Wilton Paste Food Colors in Red-Red, Royal Blue and Lemon Yellow.)





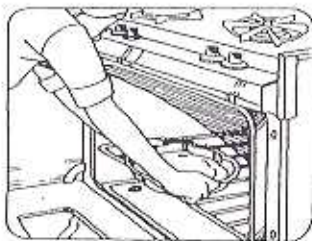
Baking Instructions



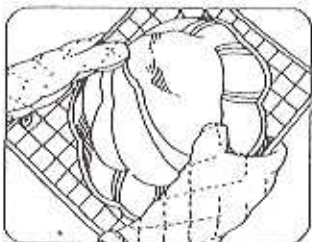
Preheat oven to 350° or temperature per directions. Your cake will unmold easily without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening. (Do not use butter, margarine, liquid vegetable oil or a pan spray coating.) Spread the shortening so that all pan 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 inside pan, touch up with more shortening and flour to prevent cake from sticking.



Make one 2-layer cake 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 until even, taking care not to touch sides or bottom of pan. Bake cake on middle rack of 350° oven for 25 to 35 minutes or until cake tests done according to package or 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 plate, hold plate against molded side of cake and turn both cake and rack over. Lift off rack, hold serving plate against bottom of cake and turn both plate and cake over. Be sure to hold rack and plates 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. It can be refrigerated in an airtight container for up to a week. Rewhip before using. Makes 3½ cups.

½ cup solid vegetable shortening	5 cups sifted confectioners' sugar
½ cup butter or margarine	(There are 4 cups in a pound)
1½ teaspoons vanilla	3 Tablespoons milk

IN A LARGE MIXING BOWL: 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 the sugar has been mixed in, icing will appear dry. Add milk and beat at high speed until light and fluffy. Keep icing covered with a damp cloth until you're ready to decorate. For best results, keep icing bowl in refrigerator when not in use.

Decorating With Frosting Mixes

If you would like to use a frosting mix, you will need three packages of the creamy vanilla type that will frost two 8" or 9" layers.

For each package of mix, use four less teaspoons water than package directs. Less water gives a stiffer consistency necessary for good decorating results. Each package makes about 1½ cups of icing. Do not refrigerate icing before decorating. Cake may be refrigerated after it's been iced.

DECORATING WITH CANNED ICING: If you would like to use canned icing, you will need two 16.5 oz. cans of vanilla ready to spread frosting. Each can holds about 1¾ cups of icing. For best results, refrigerate icing before using. If icing becomes soft during decorating, simply place decorating bag in refrigerator until chilled and firm enough to continue decorating.

Coloring Your Icing

Wilton Paste Food Colors are best for decorating because they are concentrated (a little goes a long way) and give the deepest, most vivid icing colors. Use a toothpick to swirl paste food color into icing, then MIX WELL. Add paste food color gradually until you get the icing color you desire.

Wilton Liquid Food Colors mix instantly and tend to give bright colors and pastels. Add liquid food color a drop at a time and mix well after each addition. Remember, whether you use liquid or paste food colors, add the color gradually until you get the color icing you desire.

When directions specify brown icing, you may substitute chocolate icing. Just use six Tablespoons unsweetened cocoa powder, or melt two one-ounce squares of unsweetened chocolate and add to 1½ cups white icing. Mix well until blended.

When mixing dark colors like red, brown and black, add color in larger amounts. A word of caution when mixing a dark shade of Royal Blue icing—it can stain teeth, mouth and lips.



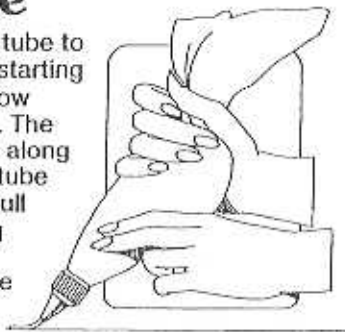
Let's Practice Decorating

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 tube each time you squeeze. Apply an even pressure with all four fingers and icing will come out of the tube until you stop squeezing. As you decorate, periodically twist the bag down further, forcing the icing down into the tube. Use fingers of other hand to guide tube as you decorate.



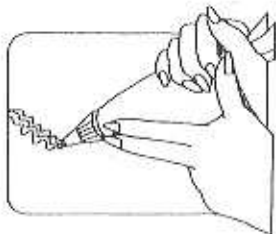
To Outline

Use tube 3. Hold bag at a 45° angle and touch tube to practice surface. (See illustration.) Squeeze at starting point so that icing sticks to practice surface. Now raise the tube slightly and continue to squeeze. The icing will flow out of the tube while you direct it along your practice surface. To end an outline touch tube back to practice surface, stop squeezing and pull away. If icing ripples you are squeezing the bag too hard. If icing 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 Make Zigzags

Use tube 18. Hold bag at a 45° angle with tube lightly touching practice surface. As you squeeze out icing with a steady, even pressure, move hand in a tight side-to-side motion for a zigzag effect. To end zigzag, stop pressure and pull tube away.



To Outline and Fill-In

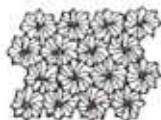
Draw several oval shapes on the back of a cookie sheet with a pencil. Use tube 3 and "To Outline" directions to outline pencil marks. Next thin 1/4 cup icing with a few drops of milk. Use tube 3 and thinned icing to fill in your outlines. Hold bag at a 45° angle to practice surface and touch tube inside first outline. Gently squeeze out side-by-side lines of icing to fill in entire outlined area. When outline is filled, stop squeezing and pull tube away. While icing is still moist, smooth with a dampened art brush. Follow same procedure to fill in other outlines.

To Make Stars

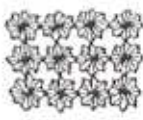
An entire cake or just one area can be covered with icing stars made very close together so that no cake shows between stars.

Use tube 14 or 18. Hold bag straight up and down (see illustration) with tube 1/8" above practice surface.

Squeeze until a star is formed, then stop pressure, and pull tube away. Your stars will be neatly formed only if you stop squeezing before you pull the tube away.



YES



NO

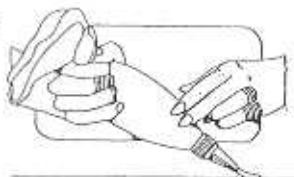


NO

YES

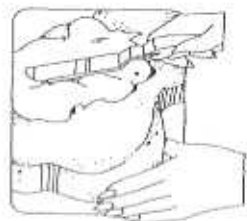
To Write or Print

Use tube 3. Hold bag at an angle to the right side, so that your fingers face you. (See illustration.) The tube should lightly touch the cake as you write or print. Always write left to right.



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, touch spatula to icing and pull up.



To Make Dots

Use tube 3 or 12. Hold decorating bag straight up and down with tube 1/8" above practice surface. Squeeze to form a dot, keeping tip of tube in icing until dot is size you desire. Then stop pressure and pull tube away. (Flatten with finger tip dipped in cornstarch.)



Top View



To Make Pull-Out Stars

Use tube 18 and hold decorating bag at a 45° angle to practice surface. As you squeeze out icing, pull tube down and away from surface. When icing strand is long enough, stop pressure and pull decorating tube away. Repeat procedure working from base of the area you wish to decorate upward to the top. Remember to keep icing close together so no cake shows through.



To Make Flower

Use tube 190 (or 18) and hold bag straight up and down to your decorating surface, with your hand turned a quarter turn to the left. Touch tube to surface and as you squeeze out icing, turn your hand back to the right, stop pressure and pull tube away. Your flower will be neatly formed only if you stop squeezing before you pull the tube away.

Dot the flower center with tube 18 and set aside in freezer to harden for at least 2 hours. Then when you're ready to place the flower on a cake, dot the cake with icing, lift flower off waxed paper with spatula and slip onto dot of icing.



To Make Ropes

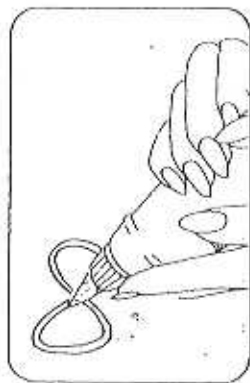
Use tube 22. Hold bag at a 45° angle to practice surface with end of bag pointing over right shoulder. Touch tube to surface and squeeze bag, moving tube down and up around to right forming a slight "s" curve. Stop pressure, pull tube away. Tuck tube under bottom arch of first "s" and repeat procedure. Continue joining "s" curves to form rope.


To Make Cowgirl's Hair

Use tube 18. Hold decorating bag at a 45° angle to practice surface. As you squeeze out icing with a steady, even pressure, move tube in a vertical direction laying out a ribbed stripe of icing. To end a stripe, stop pressure and pull tube away. Repeat procedure making rows of stripes side-by-side and atop of each other for pigtails and bangs.

To Make Bow

Use tube 3. Touch tube to surface and as you squeeze out icing with a steady pressure, move tube up around to the left and back down as direction arrows in illustration indicate. Continue, making another loop like the first one, only move tube up around to the right and back down as direction arrows indicate, once again stopping pressure as you return to starting point.





Decorating Your Li'l Cowboy Cake

To make a Li'l Cowboy Cake, you will need Wilton Paste Food Colors in Brown, Pink, Orange and Golden Yellow. We suggest you color all the icings at once while the cake cools. Refrigerate icings in covered containers until ready to use.

- Tint 1/4 cup icing flesh. (Add *extremely* small amounts of orange and brown until desired color is reached.)
- Tint 2/3 cup icing gold
- Tint 1/4 cup icing pink
- Tint 1/4 cup icing brown
- Tint 1/4 cup icing dark brown
- Tint 1/3 cup icing orange
- Reserve 1-1/2 cups white icing. (Thin 1/4 cup with 1/4 teaspoon milk or 1 teaspoon light corn syrup.)

WITH WHITE ICING

- Use spatula to ice message area on cake top smooth.
(*Tip:* To ice small background area on top, use tube 18. Squeeze icing onto area and smooth with spatula.)

WITH DARK BROWN ICING

- Use tube 3 and "To Outline" directions to outline hat, face, facial features, scarf, gloves, vest, belt, chaps and boots.
- Use tube 18 and "To Make Stars" directions to cover vest, boots and inner brim of hat.

WITH WHITE ICING

- Use tube 12 and "To Make Dots" directions to add whites of eyes.
- Use tube 14 and "To Make Stars" directions to add teeth.

WITH BROWN ICING

- Use tube 3 and "To Outline and Fill-In" directions to fill in belt buckle.
- Use tube 18 and "To Make Stars" directions to cover hat and (tip tube 14).

WITH FLESH ICING

- Use tube 18 and "To Make Stars" directions to cover face.

WITH PINK ICING

- Use tube 12 and "To Make Dots" directions to add nose and cheeks.

WITH ORANGE ICING

- Use tube 18 and "To Make Zigzags" directions to cover hat band and scarf.
- Use tube 18 and "To Make Stars" directions to cover gloves.
- Use tube 18 and "To Make Hair" directions to cover hair.

WITH GOLD ICING

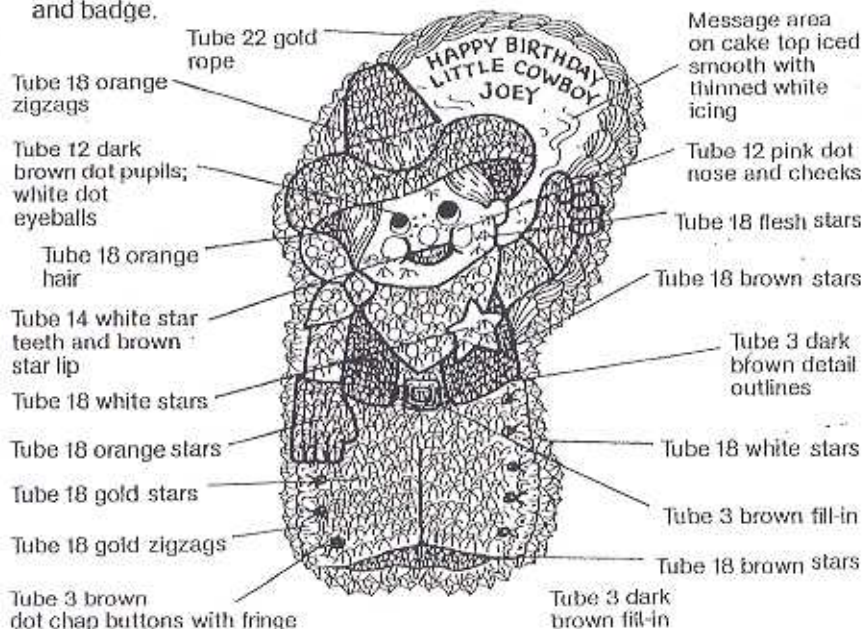
- Use tube 18 and "To Make Stars" directions to cover shirt and chaps.
- Use tube 18 and "To Make Zigzags" directions to trim sides of chaps.
- Use tube 22 and "To Make Ropes" directions to make lasso.

WITH DARK BROWN ICING

- Use tube 3 and "To Make Dots" directions to add freckles, cover lower mouth and add chap buttons with fringe.
- Use tube 12 and "To Make Dots" directions to add pupils of eyes.
- Use tube 3 and "To Write Or Print" directions to print message on cake top.

WITH WHITE ICING

- Use tube 3 and "To Make Dots" directions to add polka dots to scarf.
- Use tube 18 and "To Make Stars" directions to cover cake sides and badge.

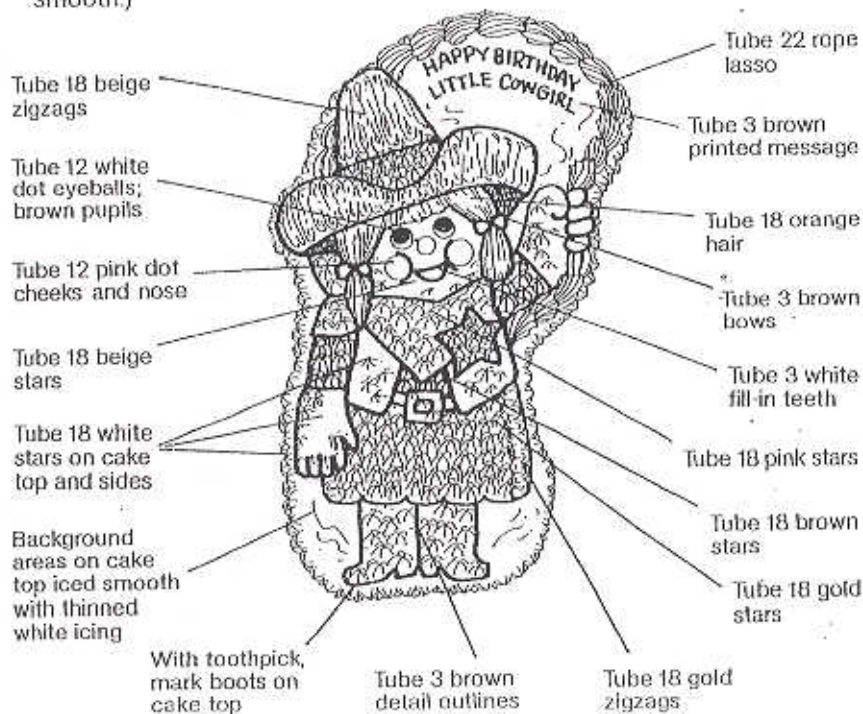




To Decorate Cowgirl Cake

Use Wilton Paste Food Colors in Brown, Golden Yellow, Pink and Orange.

- Tint 1/3 cup icing pink for cheeks, nose, scarf and boots.
- Tint 1/4 cup icing brown for detail outlines, pupils of eyes, shirt, inside of hat and printed message.
- Tint 1/2 cup icing beige (Add extremely small amounts of Golden Yellow and Brown until desired color is reached) to cover face and hat.
- Tint 1/2 cup icing gold to cover badge, skirt, hat band, skirt fringe and rope.
- Tint 1/4 cup icing orange for hair.
- Reserve 1-2/3 cups white icing to cover cake sides, gloves, vest, belt, buckle, mouth and eyes. (Thin 1/3 cup icing with 1/4 teaspoon milk or 1 teaspoon light corn syrup for icing background areas on cake top smooth.)





To Decorate Clown Cake

Use Wilton Paste Food Colors in Royal Blue, Lemon Yellow and Red-Red.

- Tint 1/2 cup icing blue for detail outlines of eyes, hat, costume, shoes, hair, flower stem, leaves, pupils of eyes, polka dots, shoes, message and balloon string.
- Tint 1/2 cup icing red for detail outlines of mouth, cheeks, nose, buttons and balloon. Also to cover balloon, buttons, cheeks, ruffles, flower center and lips.
- Tint 3/4 cup icing yellow to cover costume and to make drop flower.
- Reserve 1-3/4 cups white icing to cover face, hands, sides and eyeball. (Thin 1/4 cup icing with 1/4 teaspoon milk or 1 teaspoon light corn syrup for icing message area on cake top smooth.)

