



Instructions for Baking & Decorating Cross Cakes

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

- Wilton Decorating Bags and Coupler or parchment triangles.
- Tips 2, 3, 12, 16, 21, 67, 104, 225, Flower Nail No. 9 (alternate design uses tip 18).
- Wilton Icing Colors in Creamy Peach and Moss Green (alternate designs also use Rose, Lemon Yellow, Leaf Green and Wilton Decorating Gel Tubes in Black, Yellow, Green, Orange, Blue, Pink and Red).
- Cake Board, Fanci-Foil Wrap or serving tray.
- One 2-layer cake mix or ingredients to make favorite layer cake recipe; White Cream Cheese Mousse Mold (recipe included).
- Buttercream Icing (recipe included).
- Boiled Icing (recipe included).
- You will also need a Wilton Gold Shining Cross. Alternate ideas use whipped cream, fresh strawberries, kiwi, blueberries and mint leaves.



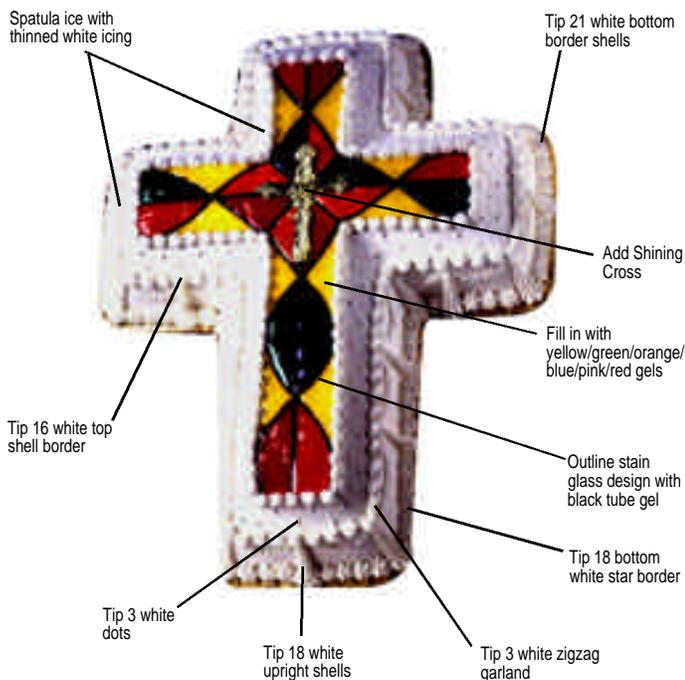
Wilton Method Cake Decorating Classes
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To Decorate Chapel Windows

You will need tips 3, 16, 18; Wilton Decorating Gel Tubes in Black, Yellow, Green, Orange, Blue, Pink and Red; Shining Cross topper.
Makes 4 cups buttercream icing (thin 1 1/2 cups with 2 teaspoons light corn syrup.)



To Decorate Cross Cake

You will need tips 2, 3, 12, 16, 21, 67, 104, 225; Wilton Icing Colors in Creamy Peach, Moss Green; Flower Nail No. 9. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 5 cups buttercream icing:

- Tint 3/4 cup peach
- Tint 1 1/4 cups green
- Reserve 3 cups white (thin 1 1/2 cups with 2 teaspoons light corn syrup).

WITH THINNED WHITE ICING

- Use spatula to ice cake sides and top smooth.

WITH PEACH ICING

- Use Flower Nail No. 9, tip 104 and tip 12 (for base) and "To Make Roses" directions to make 6 roses. Use tip 104 and "To Make Rosebuds" directions to make 9 rosebuds. Let dry.
- Use tip 225 and "To Make Drop Flowers" directions to make 95 drop flowers with tip 2 center dots. Make extras to allow for breakage and let dry.

WITH GREEN ICING

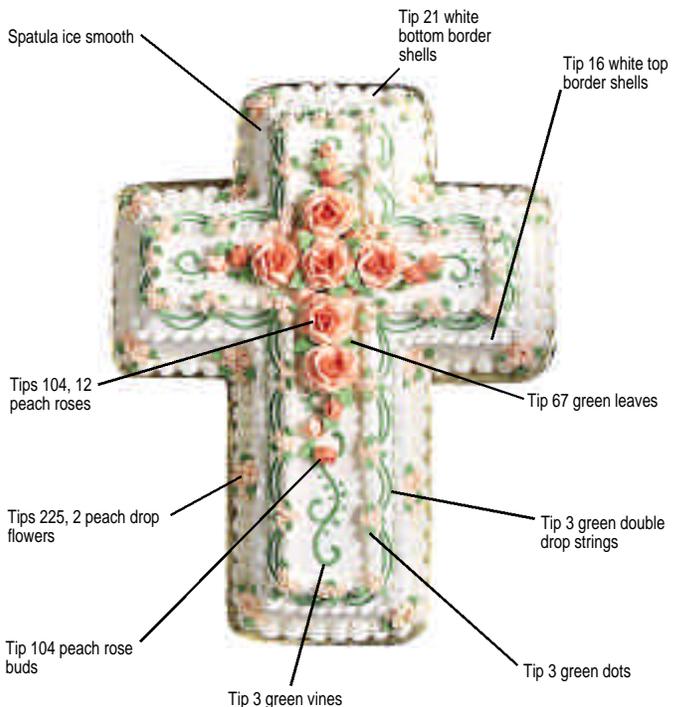
- Use tip 3 and "To Make Double Drop Strings" directions to decorate top of cross.
- Use tip 3 and "To Make Vines" directions to pipe vines and "To Make Dots" directions to add dots at sides of vines.

WITH WHITE ICING

- Use tips 16 and 21 and "To Make Shells" directions to pipe top and bottom borders.

WITH GREEN ICING

- Use tip 67 and "To Make Leaves" directions to add leaves to roses, buds and drop flowers.



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To Decorate Colorful Tribute

You will need tip 21; Wilton Icing Colors in Rose, Lemon Yellow and Leaf Green; White Cream Cheese Mousse Mold Recipe (see instruction area), whipped cream.

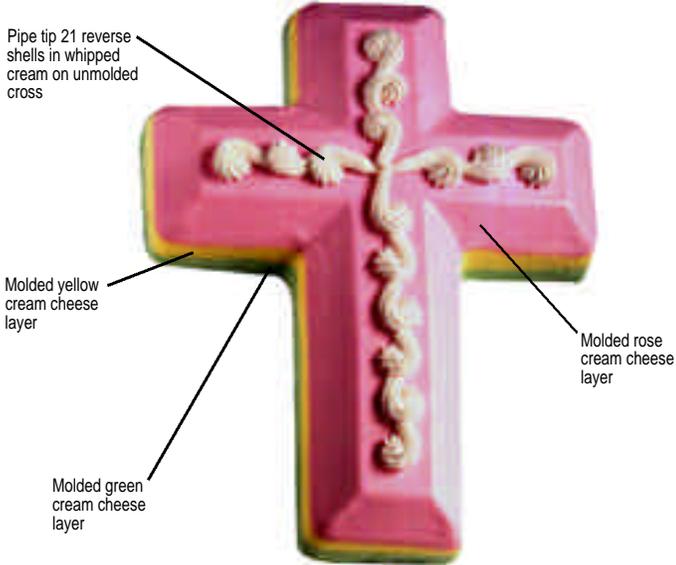
Divide mousse into thirds:

- Tint 1/3 rose, 1/3 yellow, 1/3 green.

Mold rose layer and let set in refrigerator 10 minutes. Mold yellow, then green layer in the same manner. Chill until firm 6 hours or overnight. Unmold.

Pipe tip 21 reverse shells on top of cross, using whipped cream in disposable decorating bag.

Makes 16 appetizer servings.



To Decorate Fruitful Blessings

You will need Boiled Icing Recipe (see instruction area), fresh strawberries, kiwi, blueberries and mint leaves.



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).

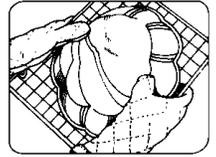
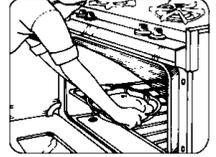
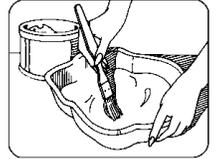
Spread the shortening so that all indentations are covered. Sprinkle about 2 Tablespoons flour inside pan and shake so that flour covers all greased surfaces.

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.



For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

Learn To Decorate - Basic Decorating Lessons.

Using Your Decorating Bag and Coupler

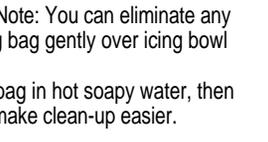
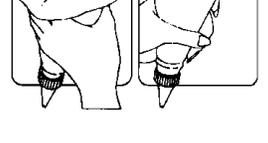
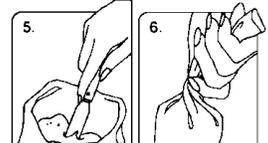
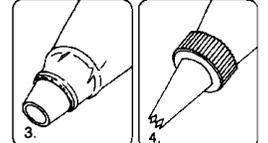
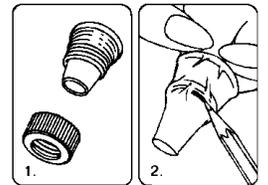
You can make many different designs with just one decorating bagful of icing by using the Wilton Featherweight or Disposable Decorating bags and coupler and changing decorating tips.

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.



Boiled Icing

Meringue:

3 Tablespoons Meringue Powder
1/2 cup cold water

Syrup:

2 cups granulated sugar
1/4 cup corn syrup
1/2 cup water

Beat meringue powder and cold water until stiff, about 4 minutes. In large microwave-safe measuring cup, stir sugar, corn syrup and water. In microwave oven, bring syrup mixture to a boil (approximately 5 minutes). Remove when boiling stops. Slowly add syrup to meringue mixture while beating on low. Beat on HIGH for 4 minutes until stiff and glossy. YIELD: 8 cups

For top of range: Mix sugar, corn syrup and water in 2 quart saucepan. Bring to a boil; cool slightly and follow directions above.

Cream Cheese Mousse Mold

2 1/2 cups whipping cream
4 packets unflavored gelatin (2 tablespoons)
2/3 cup cold water
20 oz. cream cheese, softened

1 1/4 cups granulated sugar
2 1/2 teaspoons vanilla
1 1/4 cups milk
2 1/2 teaspoons lemon juice

With pastry brush, lightly oil pan with vegetable oil. The following mixture will set quickly after gelatin is added; be sure to assemble in the following order. Whip cream until soft peaks form. Set aside. Soften gelatin in cold water, heat in top of double boiler until dissolved; cool. Beat cream cheese and sugar until light and fluffy. Add vanilla, milk and lemon juice, mix. Add gelatin, stir. Immediately fold in whipped cream. Pour into prepared pan. Refrigerate until firm, at least 6 hours or overnight. Makes 16 servings.

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
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.

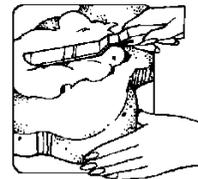
*To thin for icing cake, add a small amount of light corn syrup.

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.

Icing Smooth With A Spatula

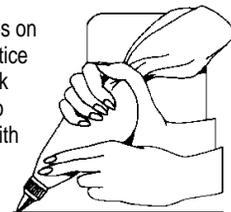
With a spatula, place icing on cake. Spread icing over area to be covered. For a smooth effect, run spatula lightly over the icing in the same direction, blending it in for an even look. For a fluffy effect, swirl icing into peaks using the edge of the spatula.



Let's Practice Decorating

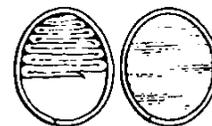
Use decorating bag and coupler as directed in these instructions. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, 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.



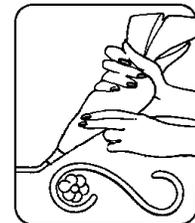
To Outline & Pipe-In

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.



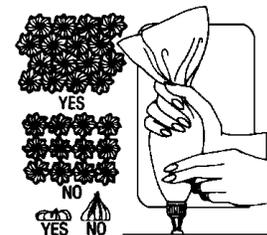
To Make Outlines and Vines

Use tip 1 or 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. For vines, follow instructions for making outlines, but lightly touch tip to surface at all times.



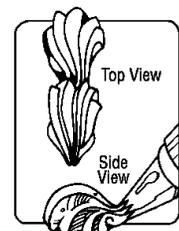
To Make Stars

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.



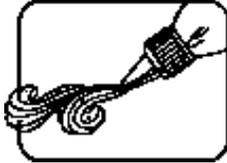
To Make Shells

Use tips 16 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.



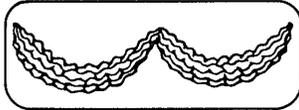
To Make Reverse Shells

Use tip 21. Hold bag at 45° angle with tip slightly above surface. Squeeze with heavy pressure and slightly lift tip as icing builds and fans out into a full base, then swing tip around to the left in a semi-circular motion as you relax pressure to form tail of a shell.



To Make Zigzag Garland

Use tip 16. Hold bag at 45° angle. Allow tip to touch the surface lightly and use light-to-heavy-to-light pressure to form curves of garland. To end, stop pressure, pull tip away



To Make Roses

Secure a 2-in. square of waxed paper to flower nail #9. 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 petals for larger rose. For a large rose, the top row should have 3 petals, middle row 5, and bottom row 7.



To Make Rosebuds

Use tip 104. Make the center petal: Squeeze the bag and lift the tip slightly off the cake surface (about 1/4 in.) as the icing moves forward and curls. Continue to squeeze without changing position. Relax pressure and return the tip to the surface. Stop squeezing, pull tip away. Next, make the side petals: Position bag slightly to the left of the center petal. Follow the same procedure as you did for the center petal—squeeze, and while the petal curls, lift the tip, relaxing your pressure and lowering the tip back to the surface. Stop squeezing and pull away. Repeat for the right side petal, holding the tip to the right of the center petal. Finally, make tip 3 sepals and calyx: Form middle sepal by squeezing and letting icing build up. Lift bag up and away from rosebud. Stop pressure as you pull away to form the point of the sepal. Repeat, making a sepal on the left and right sides. For calyx, insert tip into the base of the center sepal. Squeeze, letting the icing build up. Slowly draw the tip toward you, relaxing pressure as you move away from the flower. Stop pressure, pull away. You may blend calyx into the stem using a dampened decorator brush



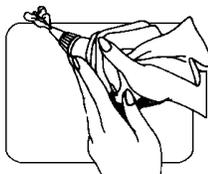
To Make Drop Flowers

Use tip 225. Hold bag straight up and down to your decorating surface, with your hand turned a quarter turn to the left. Touch tip to surface and, as you squeeze out icing, turn hand back to the right, stop pressure and pull tip away. Your flowers will be neatly formed only if you stop squeezing before you pull tip away. Make all your flowers on sheets of waxed paper attached with icing to the back of a sheet pan. Add tip 2 dot centers and let air dry. To attach flowers, dot back of flower with icing and place flower in position.



To Make Leaves

Thin icing with a few drops of light corn syrup and place in decorating bag fitted with tip 67. Hold bag at a 45° angle with tip lightly touching surface. Squeeze and hold tip in place momentarily to let icing fan out. Then relax and stop pressure as you pull tip away and draw leaf to a point.



To Make Drop Strings

Use tip 3. Hold bag at 45° angle to cake side. Touch tip to shell and squeeze, holding bag in place momentarily so that icing sticks to shell. Then pull tip straight out away from surface, allowing icing to drop into an arc. Connect strings to shells, then trim with tip 3 dots.



To Make Double Drop Strings

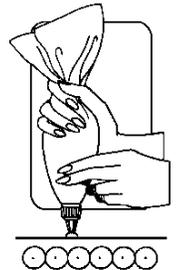
Start at first mark again, squeeze bag. Let icing drop into a slightly shorter arc in first row. Join end of string to end of corresponding string in first row. Join end of string to end of corresponding string in first row and repeat procedure.



Always pipe longest drop strings first and add shorter ones. This technique is ideal for cake sides. Practice is important in making drop strings uniform.

To Make Dots

Use tips 2 or 3. 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.



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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!