



Instructions
for Baking & Decorating
Dalmation Pup Cakes

PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE

TO DECORATE CAKES you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles.
- Tips 3, 16 (alternate ideas also use tips 4, 17 and 233).
- Wilton Icing Color in Black (alternate ideas also use Brown, Peach, Sky Blue, and Christmas Red).
- Alternate designs also use 2 or 3 small black jelly beans, black shoestring licorice, candy discs, chocolate nonpareils.
- One 2-layer cake mix or ingredients for favorite layer cake recipe.
- Buttercream and optional Dark Chocolate Buttercream Icing (recipes inside).



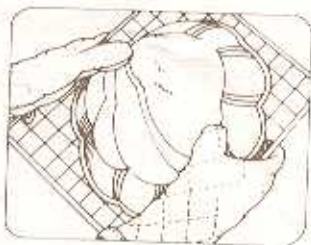
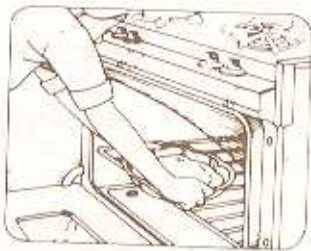
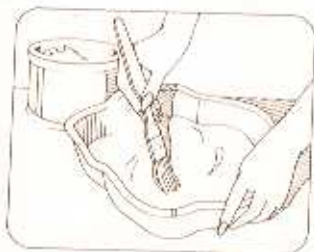
Baking Instructions

Preheat oven to 350° or 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).

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 evenly. Be careful not to touch sides or bottom of pan. Bake cake on middle rack of 350° 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 plate, 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.



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 4 cups (1lb.) sifted confectioners sugar
1/2 cup butter or margarine 2 Tbsps. milk
1 tsp. 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.

Making Dark Chocolate Buttercream Icing

Add three 1 oz. unsweetened baking chocolate squares, melted, or three 1 oz. premelted chocolate packets and 1 1/2 teaspoons of Wilton Black Paste Icing Color to 1 1/2 cups buttercream icing.

Decorating With Wilton Icings

Wilton Frosting Mix: You will need 2-3 packages of our 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.

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 paste icing color into icing, then mix well. Add color gradually until you get the icing color you desire.

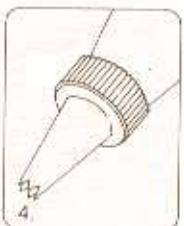
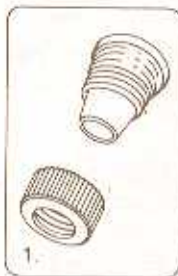
When directions specify brown icing, you may substitute chocolate icing. Add six Tablespoons unsweetened cocoa powder, or two one-ounce squares of unsweetened chocolate (melted) and an additional Tablespoon of milk to each 1 cup white icing. Mix until well blended. When mixing dark colors like red, brown, black, add color in large amounts. A word of caution when mixing a dark shade of Royal Blue or Red icing—it can stain teeth, mouth and lips.

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 and 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 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 right 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 bag in hot soapy water, then rinse and dry after every use. A degreaser can make clean-up easier.



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 tip as you decorate.



For more about decorating, refer to the *Wilton Yearbook of Cake Decorating*.

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.



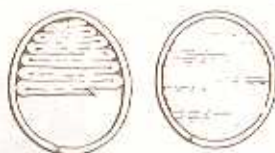
To Outline

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 slightly above surface. To end outline, 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 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 tips 16 or 17. 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.



YES



NO



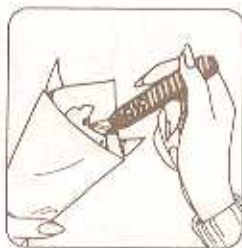
NO



YES

To Spatula-Stripe Bag

With a small spatula, put a stripe of black tinted icing into an empty decorating bag, starting at the base of the bag near the tip. Now fill the bag with white icing, working on the opposite side so black stripe isn't smeared. Squeeze bag until a two-tone stripe of icing is coming out, then pipe pull-out fur.



To Make Pull-Out Fur

Use tip 233. Hold bag at a 90° angle. Squeeze until icing builds up, then pull tip up and away from surface. When icing strand is long enough, stop pressure and pull tip away. Cover each section by working in vertical rows. For a more natural look, sometimes pull tip right or left, instead of straight up. Remember to keep icing strand clusters close together so no cake shows through.



To Make Shells

Use tips 16 or 17. 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.

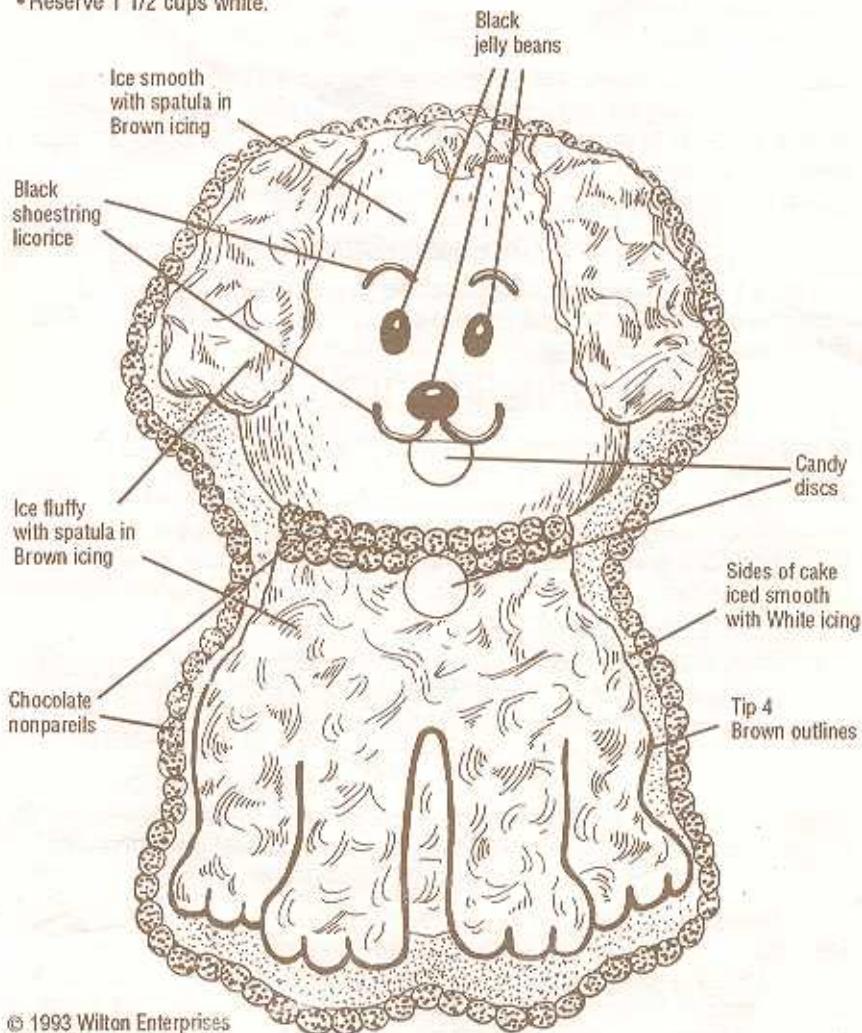


How To Decorate Lively Pup Cake

You will need Wilton Icing Color in Brown; tip 4; black shoestring licorice, three black jelly beans, candy discs, chocolate nonpareils.

Make 4 1/2 cups buttercream icing:

- Tint 3 cups brown.
- Reserve 1 1/2 cups white.

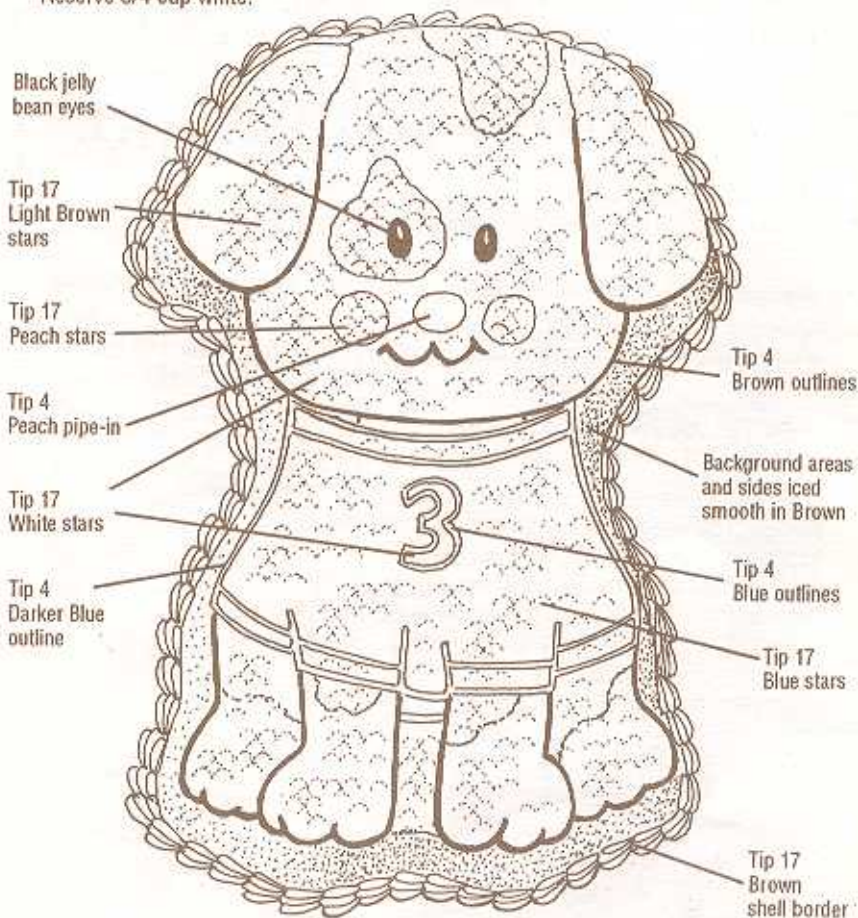


How To Decorate Mascot Pup Cake

You will need Wilton Icing Colors in Brown, Peach, Sky Blue; tips 4 and 17; 2 small black jelly beans.

Make 4 1/2 cups buttercream icing:

- Tint 1 1/2 cups brown (thin with 1 Tablespoon plus 2 teaspoons light corn syrup).
- Tint 1 cup light brown.
- Tint 1/4 cup peach.
- Tint 3/4 cup sky blue.
- Tint 1/4 cup darker blue for outline (thin with 1 teaspoon light corn syrup).
- Reserve 3/4 cup white.

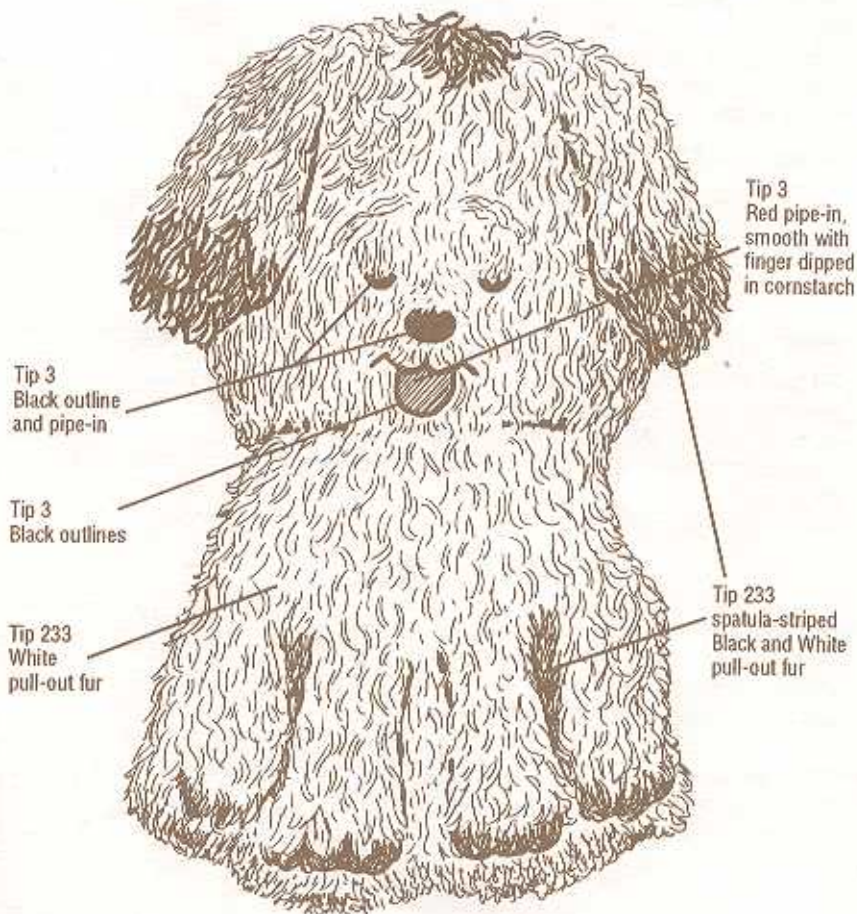


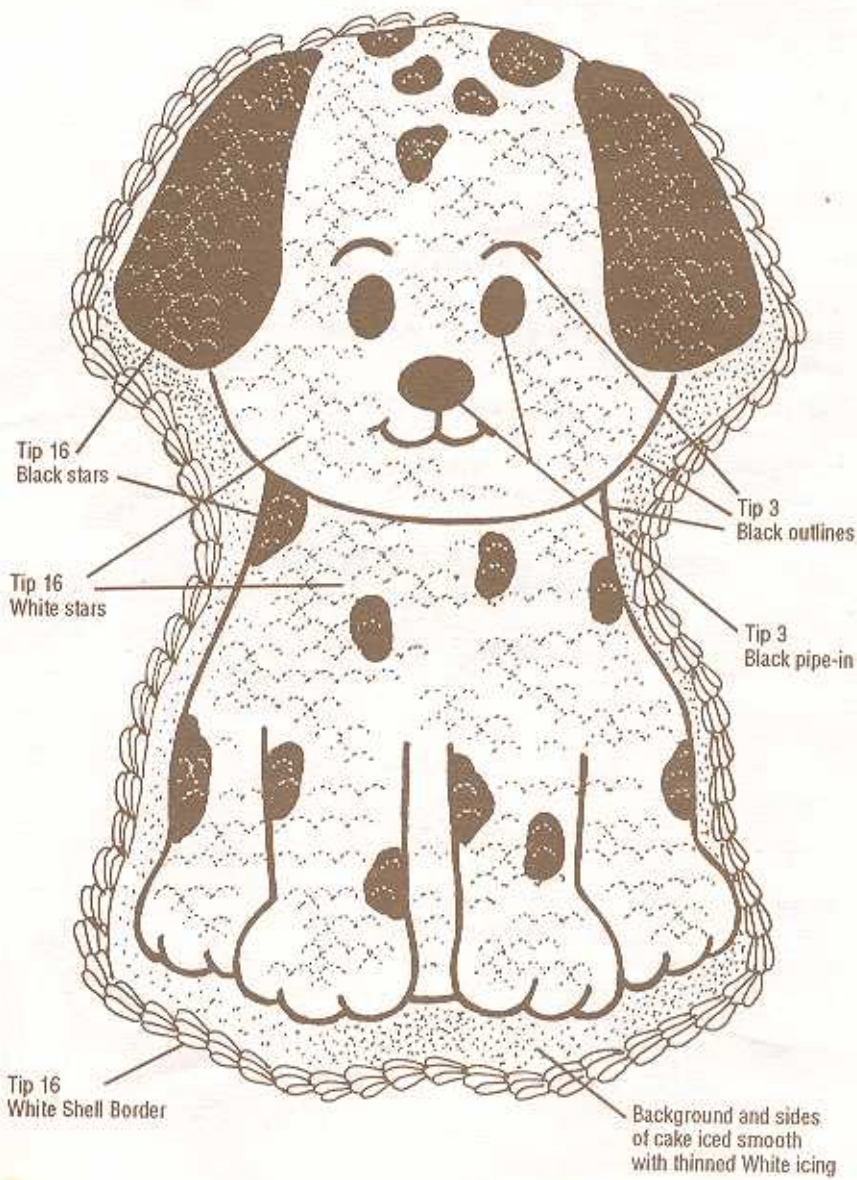
How To Decorate Shaggy Pup Cake

You will need Wilton Icing Colors in Black and Christmas Red; tips 3 and 233.

Make 4 1/2 cups buttercream icing:

- Tint 1/2 cup black.
- Tint 1 Tablespoon red.
- Reserve 4 cups white (reserve 1 Tablespoon for red).





Tip 16
Black stars

Tip 16
White stars

Tip 3
Black outlines

Tip 3
Black pipe-in

Tip 16
White Shell Border

Background and sides
of cake iced smooth
with thinned White icing

How To Decorate Dalmation Pup Cake

You will need Wilton Icing Color in Black and tips 3 and 16. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 4 cups buttercream icing:

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

WITH THINNED WHITE ICING

- With a spatula, ice background areas and sides of cake smooth.

WITH BLACK ICING

- Use tip 3 and 'To Make Outlines' directions to outline head, body, paws, facial features.
- Use tip 3 and 'To Pipe-In' directions to add nose and eyes.
- Use tip 16 and 'To Make Stars' directions to fill-in ears and spots.

WITH WHITE ICING

- Use tip 16 and 'To Make Stars' directions to cover head and body.
- Use tip 16 and 'To Make Shells' directions to add border to cake base.

NOTE: When white buttercream icing is tinted dark black, it has a slightly bitter taste. We recommend using dark chocolate icing with a small amount of black icing color added.