



Wilton

**Complete Instructions
for Baking & Decorating**

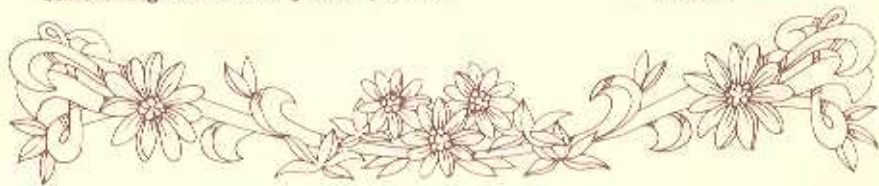
**Easter Basket
Cake**



PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

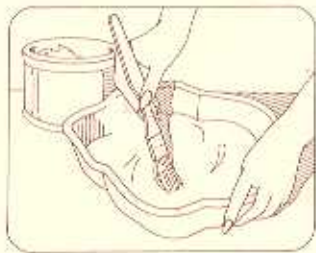
TO DECORATE CAKES you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tubes 3, 5 and 16 (Alternate cake design also uses tube 65 and 225)
- Serving plate
- A 2-layer cake mix or ingredients to make your favorite layer cake recipe
- 4 cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Wilton Paste Food Colors: Lemon Yellow, Orange, Pink, Violet, Sky Blue and Leaf Green (Alternate cake design also uses golden yellow.)





Baking Instructions



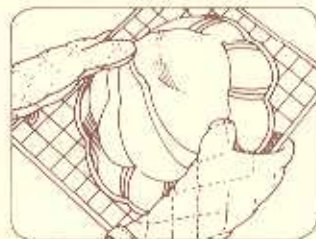
Preheat oven to 350° or temperature per directions. Your cake will unmold easily without sticking, when you prepare the pan properly. Grease the inside of pan using a pastry brush and solid vegetable shortening. (Do not use butter, margarine, liquid vegetable oil or a pan spray coating.) Spread the shortening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



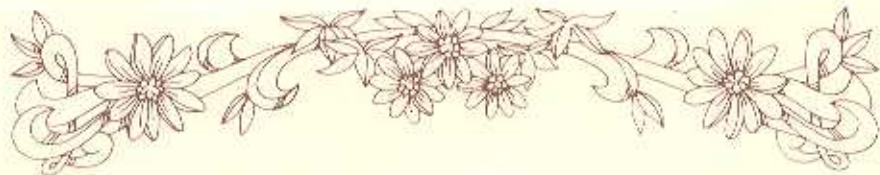
Make one 2-layer cake according to package or recipe directions. Pour the cake batter into pan, and if necessary, spread the batter around with a spatula to fill all areas of the pan until even, taking care not to touch sides or bottom of pan. Bake cake on middle rack of 350° oven for 25 to 35 minutes 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 2 cups. (Make double recipe).

Recipe may be doubled to make 4 cups, if a large or heavy duty mixer is used.

1/3 cup solid vegetable shortening

1/3 cup butter or margarine

1/4 teaspoon vanilla

3 cups sifted confectioners' sugar
(there are 4 cups in a pound)

1 Tablespoon + 1 teaspoon milk

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 1 1/2 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 1 3/4 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.



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.



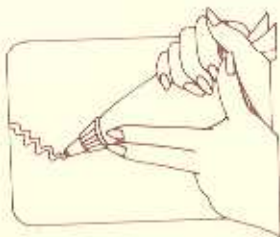
To Outline

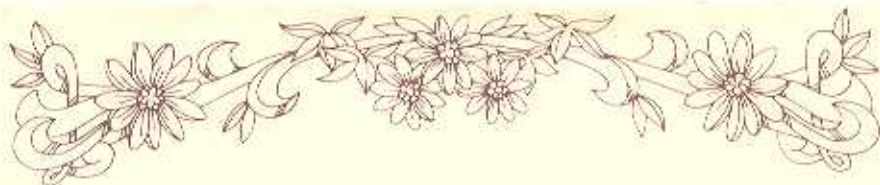
Use tube 3 or 5. Hold bag at a 45° angle and touch tube to practice surface. (See illustration.) Squeeze at starting point so that icing sticks to practice surface. Now raise the tube slightly and continue to squeeze. The icing will flow out of the tube while you direct it along your practice surface. 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.



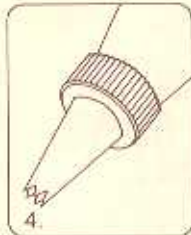
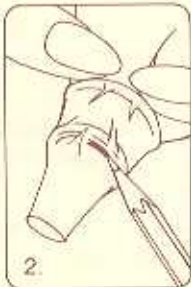
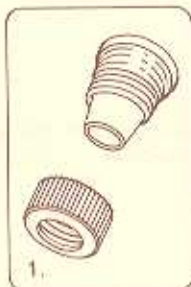
To Make Zigzags

Use tube 3 or 5. 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.





Using Your Decorating Bag And Coupler



You can make many different designs with just one decorating bagful of icing by using the Wilton coupler and changing tubes.

Just follow these steps:

1. Screw ring off coupler to expose series of tiny threads $\frac{1}{2}$ " above coupler tip.
2. Force coupler tip 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 tip through opening to expose bottom 2 threads.
4. Position tube over coupler and screw ring in place to secure. To change tubes, unscrew ring, replace tube and screw on 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 and you're ready to decorate. **Important:** Be sure to wash bag in hot soapy water, then rinse and dry after every use. A degreaser can make clean-up easier.

To Outline and Fill-In

Draw several oval shapes on the back of a cookie sheet with a pencil. Use tube 5 and "To Outline" directions to outline pencil marks. Next thin $\frac{1}{4}$ cup icing with a few drops of milk. Use tube 5 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.

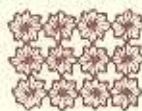
To Make Stars

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 16. Hold bag straight up and down (see illustration) with tube $\frac{1}{8}$ " 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



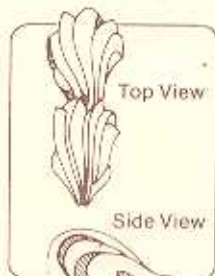
To Write or Print

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



To Make Shells

Use tube 16. Hold decorating bag at a 45° angle to practice surface with end of bag pointing towards you. Lightly touch tube to surface and squeeze until icing builds and fans out into a base. Then lift tube slightly and relax pressure as you pull tube down and towards you to make a tail. Stop pressure completely and pull tube away for a finished shell. 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, smaller shells, decrease pressure.



Top View

Side View

To Make Dots

Use tube 3. Hold decorating bag straight up and down with tube $\frac{1}{8}$ " 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.



Top View



To Make Leaves and Feathers

Thin $\frac{1}{4}$ cup icing with a few drops milk and place in decorating bag fitted with tube 65. Hold bag at a 45° angle with tube lightly touching practice surface. Squeeze and hold tube in place momentarily to let icing fan out. Then relax and stop pressure as you pull tube away and draw leaf to a point.



To Make Flowers

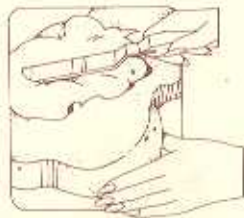
Use tube 16 or 225 and hold bag straight up and down to your decorating surface, with your hand turned a quarter turn to the left. Touch tube to surface and as you squeeze out icing, turn your hand back to the right, stop pressure and pull tube away. Your flowers will be neatly formed only if you stop squeezing before you pull the tube away.

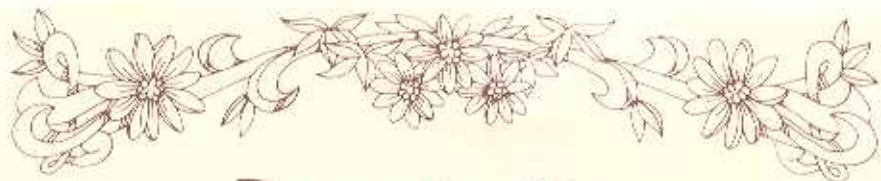
Make all your flowers on sheets of wax paper attached to the back of a sheet cake pan with icing. Dot all the flower centers with tube 3 and set aside in freezer to harden for at least 2 hours. Then when you're ready to place the flowers on a cake, dot the cake with icing, lift flowers off waxed paper with spatula and slip onto dots of icing.



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.





Decorating Your Easter Basket Cake

To make the Easter Basket Cake in the colors shown, you will need Wilton Paste Food Colors in Lemon Yellow, Orange, Pink, Violet, Sky Blue and Leaf Green. We suggest you color all the icings at one time while the cake is cooling.

- Tint $\frac{1}{2}$ cup icing orange
- Tint $\frac{1}{2}$ cup icing yellow
- Tint $\frac{1}{4}$ cup icing blue
- Tint $\frac{1}{4}$ cup icing violet
- Tint $\frac{1}{2}$ cup icing pink
- Reserve 1 cup white icing (Thin with 1 Tablespoon light corn syrup or 1 teaspoon milk.)
- Tint $1\frac{1}{4}$ cup icing green (Tint icing yellow, then add small amounts of green using a toothpick to achieve desired shade.)

WITH WHITE ICING

- Use spatula to ice background smooth.

WITH ORANGE ICING

- Use tube 5 and "To Outline" directions to outline basket, bow and eggs.
- Use tube 5 and "To Make Zigzags" directions to cover area between basket slats.

WITH GREEN ICING

- Use tube 16 and "To Make Stars" directions to cover basket.

WITH YELLOW ICING

- Use tube 16 and "To Make Stars" directions to cover bow and eggs.
- Use tube 3 and "To Make Zigzags" directions to fill in bow loops.

WITH BLUE ICING

- Use tube 16 and "To Make Stars" directions to cover eggs.

WITH VIOLET ICING

- Use tube 16 and "To Make Stars" directions to cover egg.

WITH PINK ICING

- Use tube 16 and "To Make Stars" directions to cover egg.

WITH ORANGE ICING

- Use tube 3 and "To Print" directions to add names and messages.
- Use tube 3 and "To Make Zigzags", "To Make Dots" and "To Make Shells" directions to add trims and flowers.

WITH WHITE ICING

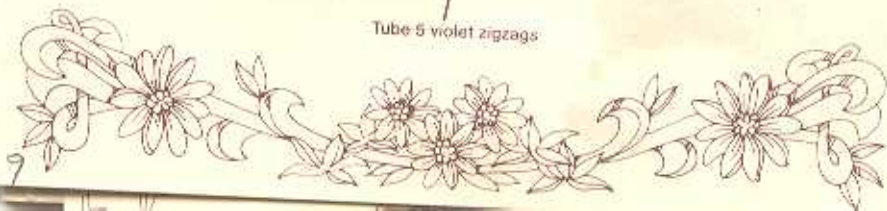
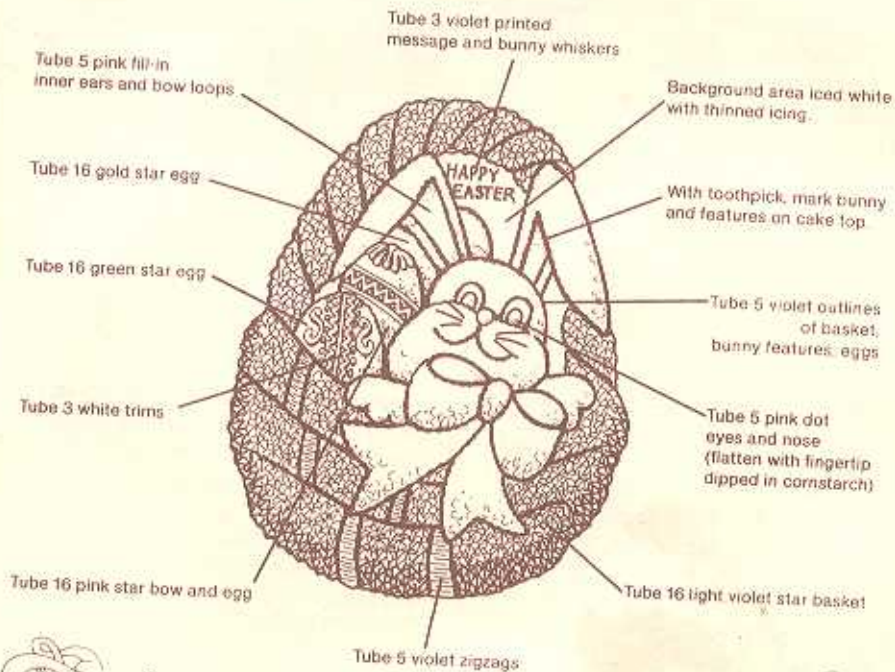
- Use tube 3 and "To Print", "To Make Dots" and "To Make Zigzags" directions to add printed name and fancy trim to eggs.



To Decorate Bunny-In-A-Basket Cake

Use Wilton Paste Food Colors in Violet, Pink, Golden Yellow and Leaf Green.

- Tint $\frac{1}{2}$ cup icing violet
- Tint $\frac{1}{4}$ cup icing green
- Tint $\frac{1}{4}$ cup icing gold
- Tint $\frac{1}{2}$ cup icing pink
- Reserve $1\frac{1}{4}$ cups white icing (Thin $\frac{3}{4}$ cup white icing with 1 Tablespoon light corn syrup or 1 teaspoon milk for icing background area smooth.)
- Tint $1\frac{1}{4}$ cups icing light violet



Background area
iced white.

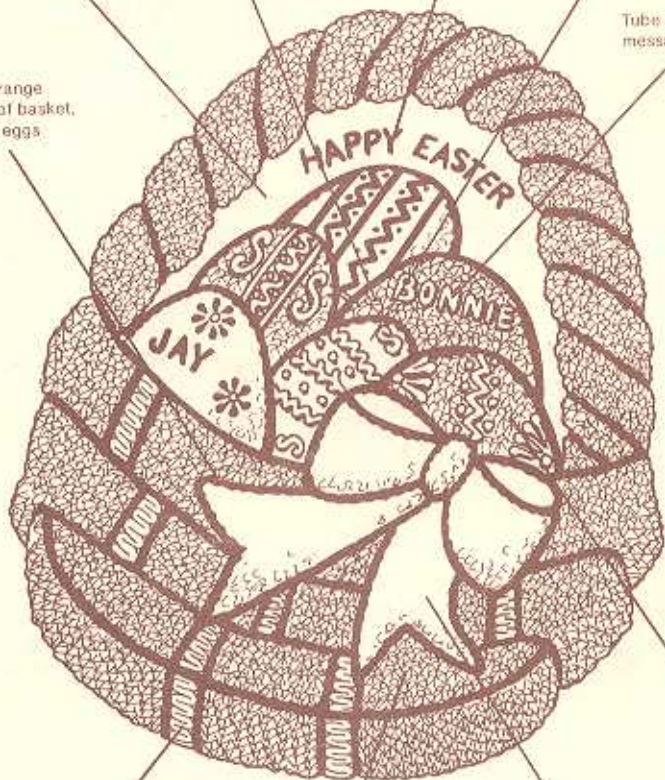
Tube 16 violet
star egg

Tube 3 orange printed
messages and trims

Tube 16 pink star egg

Tube 5 orange
outlines of basket,
bow and eggs

Tube 3 white printed
messages and trims



Tube 5 orange zigzags

Tube 16 green star basket

Tube 16 yellow star
eggs and bow

Tube 16 blue
star eggs

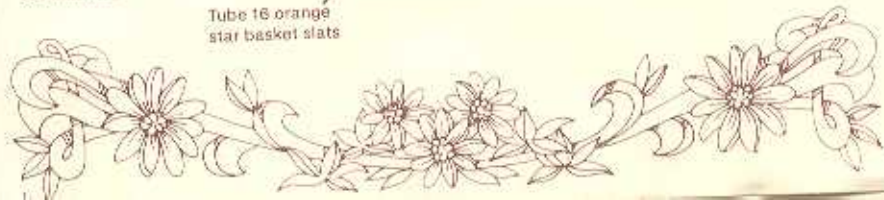
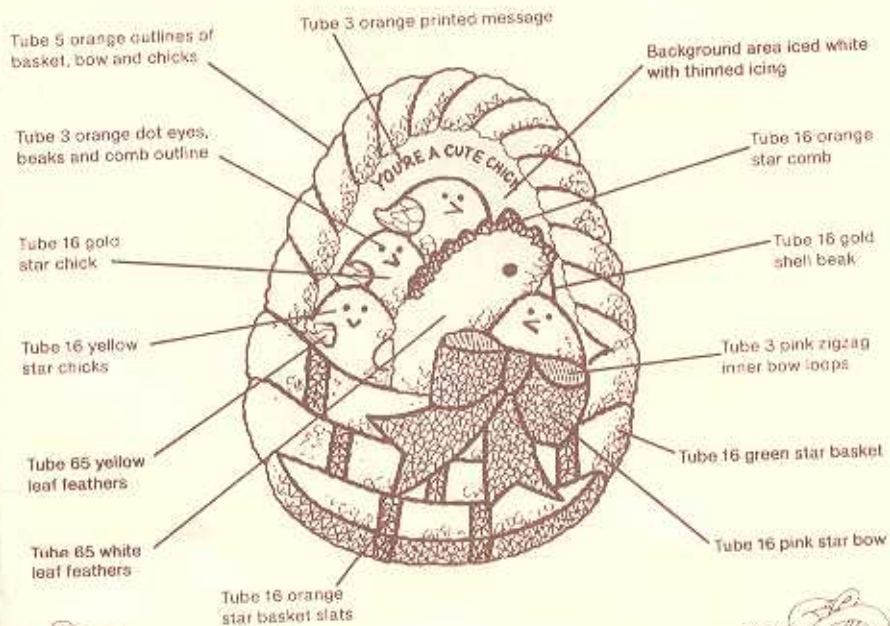




To Decorate Basketful of Chicks

Use Wilton Paste Food Colors in Lemon Yellow, Golden Yellow, Pink, Orange and Leaf Green.

- Tint $1\frac{1}{2}$ cups icing yellow (Take $\frac{3}{4}$ cup yellow icing and add small amounts of leaf green color using toothpick to achieve lime green icing for basket.)
- Tint $\frac{1}{2}$ cup icing orange
- Tint $\frac{1}{3}$ cup icing gold
- Tint $\frac{1}{3}$ cup icing pink
- Reserve $1\frac{1}{3}$ cups white icing (Thin 1 cup white icing with 1 Tablespoon light corn syrup or 1 teaspoon milk for icing background area smooth.)





To Decorate First Sign of Spring

Use Wilton Paste Food Colors in Golden Yellow, Orange, Leaf Green and Violet.

- Tint $1\frac{1}{3}$ cups icing gold
- Tint $\frac{1}{2}$ cup icing orange
- Tint $\frac{1}{3}$ cup icing green
- Tint $\frac{1}{3}$ cup icing violet
- Reserve 1 cup white icing (Thin with 1 Tablespoon light corn syrup or 1 teaspoon milk.)

