



# Instructions for Baking & Decorating FLOWER POWER! Cakes

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

- Wilton Decorating Bags and couplers or parchment paper triangles.
- Tip 7 (alternate designs also use 5, 16, 21)
- Wilton Icing Colors in Lemon Yellow, Rose, Leaf Green (alternate design also uses Sky Blue, Black)
- 2 boxes Ready-To-Use Rolled Fondant
- Sunshine Gelatin design uses 3 (6 oz.) boxes gelatin mix (1 each orange, lemon and lime; 1/2 cup sour cream or plain yogurt; Wilton Whipped Icing Mix
- One 2-layer cake mix or ingredients for favorite layer cake recipe
- Buttercream Icing (recipe inside)



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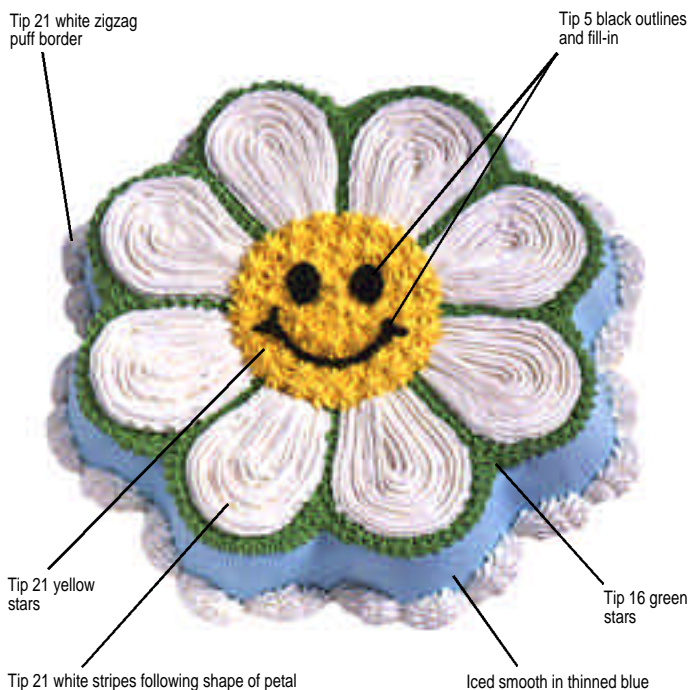
Stock No. 2105-3055

## To Decorate Happy Flower

You will need Wilton Icing Colors in Lemon Yellow, Leaf Green, Sky Blue, Black; Tips 5, 16, 21.

Make 5 cups buttercream icing:

- Tint 1/4 cup yellow
- Tint 1/2 cup green
- Tint 1 1/4 cups blue (thin with 1 tablespoon and 1 teaspoon light corn syrup)
- Tint 1/4 cup black
- Reserve 2 3/4 cups white



## To Decorate Flower Power! Cake

You will need Tip 7; Wilton Icing Colors in Lemon Yellow, Rose and Leaf Green; 2 boxes Wilton Ready-To-Use Rolled Fondant; patterns from this instruction sheet and waxed paper. We suggest you color the fondant while the cake cools. Keep fondant covered with plastic wrap until ready to use.

Make 2 1/4 cups buttercream icing:

- Thin 1 1/4 cups with 2 tablespoons and 1 teaspoon light corn syrup

Divide fondant and tint as follows:

- Tint 1 box yellow
- Tint 1/2 box rose
- Tint 1/4 box green
- Reserve 1/4 box white for another use

### WITH THINNED WHITE ICING

- Lightly ice cake to prepare for fondant covering.

### WITH YELLOW FONDANT

- Cover cake with fondant following directions enclosed with Ready-To-Use Fondant.

### WITH ROSE FONDANT

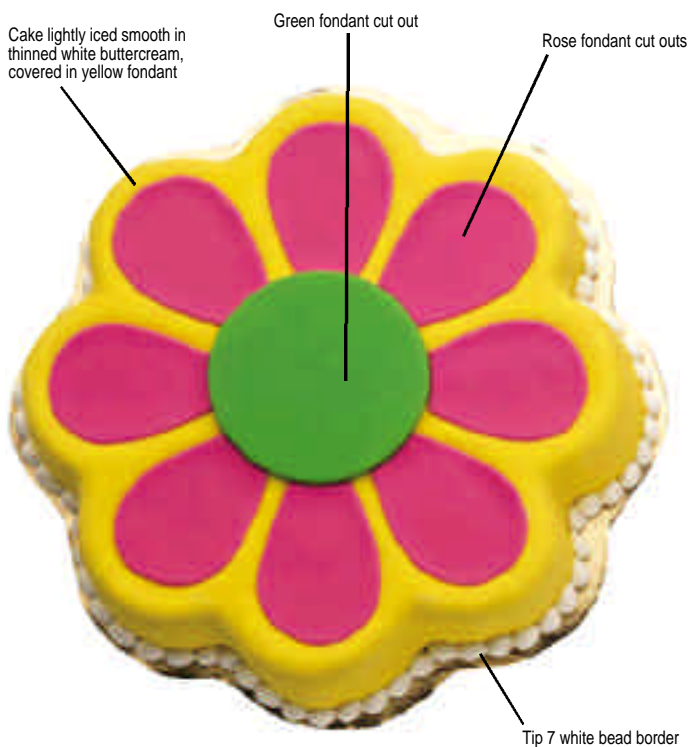
- Roll fondant to 1/8 in. thick. Trace petal patterns onto waxed paper using a pencil. Mark 8 petal patterns on fondant and cut out using a sharp knife. Position petals on cake.

### WITH GREEN FONDANT

- Cut one flower center following directions above and position on cake.

### WITH WHITE ICING

- Use tip 7 and "To Make Beads" directions to add bottom border.



## 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.

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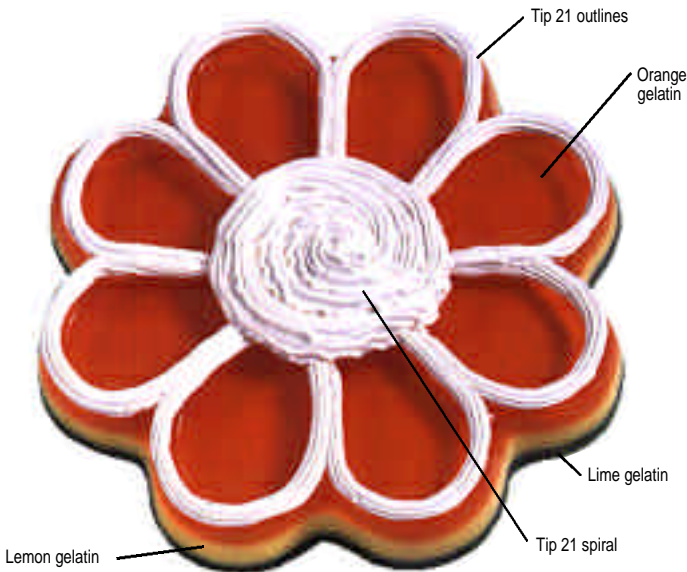
## To Decorate Sunshine Gelatin Flower

You will need tip 21, Wilton Whipped Icing Mix, 3 large boxes (6 oz.) gelatin mix (we used 1 each orange, lemon and lime).

### Layered Sunshine Gelatin

3 large pkg. (6 oz. each) gelatin mix – 3 cups cold water  
1 each orange, lemon, lime 1/2 cup sour cream or plain yogurt  
6 cups boiling water

Lightly oil pan with vegetable pan oil spray. Dissolve each flavor of gelatin in separate bowls, using 2 cups of boiling water for each. Add 1 cup cold water to orange gelatin; pour into pan and chill until set but not firm. Add 1 cup cold water to lemon gelatin, chill until thickened. Fold in 1/2 cup sour cream or yogurt, spoon onto orange layer and chill until set but not firm. Add 1 cup cold water to lime gelatin, chill until thickened, spoon onto lemon layer. Chill until firm, about 4 hours or overnight. Unmold.



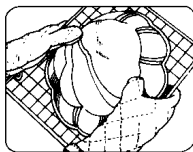
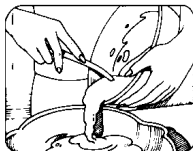
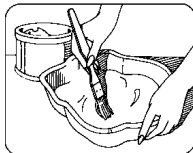
## Baking Instructions

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](http://www.wilton.com) -

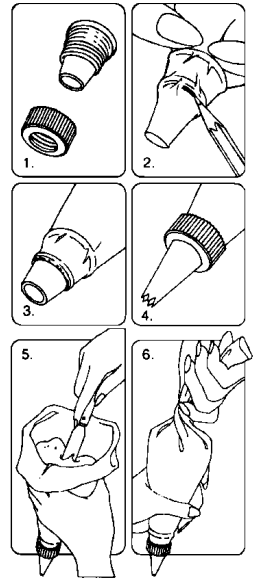
Learn To Decorate - Basic Decorating Lessons.

## 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.



## 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.

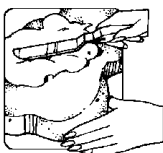
## Coloring Your Icing

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

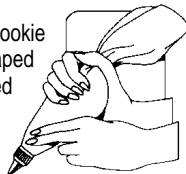
With a spatula, place icing on cake. Spread icing over area to be covered. For a smooth effect, run spatula lightly over the icing in the same direction, blending it in for an even look. For a fluffy effect, swirl icing into peaks using the edge of the spatula.



## Let's Practice Decorating

Use decorating bag and coupler as directed in this booklet.

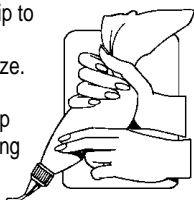
Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl fingers around bag with the end twist locked between your thumb 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 as you decorate.



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

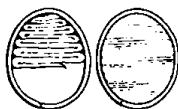
## To Make Outlines

Use tip 3, 5 or 21. 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.



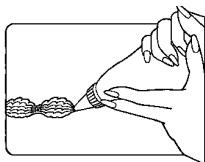
## To Outline & Pipe-In

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.



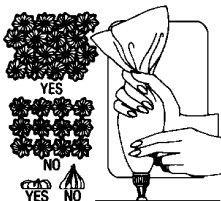
## To Make Zigzag Puffs

Use tip 21. Hold bag at a 45° angle to surface, fingertips on bag facing you. Touch tip to surface and use a light-to-heavy-to-light pressure and zigzag motion to form puff. Repeat procedure again and again as you move tip in a straight line to form row of puffs. To end row, stop pressure, pull tip away.



## To Make Stars

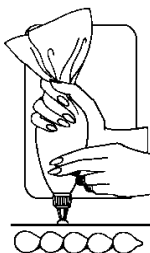
Use tip 16 or 21. Hold bag straight up and down (see illustration) with tip 1/8 in. above surface. Squeeze until a star is formed, then stop pressure and pull tip away. Your stars will be neatly formed only if you stop squeezing before you pull the tip away.



## To Make Beads

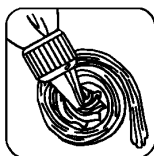
Use tip 7. Hold bag at 90° angle to surface, with end of bag pointing towards you. Lightly touch tip to surface and squeeze until icing builds up and fans out into a base. Then lift tip slightly and relax pressure as you pull tip down and towards you to make a tail. Stop pressure completely and pull tip away for a finished bead. Practice this procedure until you can produce a clean bead shape. To make a row of beads, rest head of one on tail of preceding bead. For larger beads, increase pressure, for smaller beads, decrease pressure.

TOPVIEW



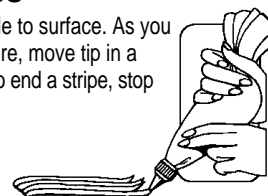
## To Make Spirals

Use tip 21. Hold decorating bag straight up with tip 1/8 in. above surface. Starting at the outer edge of area, squeeze bag, holding tip in place momentarily. Then move tip in a clockwise direction using a circular motion until center is reached. Stop pressure and pull tip away.



## To Make Stripes

Use tip 21. Hold decorating bag at a 45° angle to surface. As you squeeze out icing with a steady, even pressure, move tip in a vertical direction, laying out a string of icing. To end a stripe, stop pressure and pull tip away.



Pattern for  
flower  
center

Pattern  
for  
petal

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