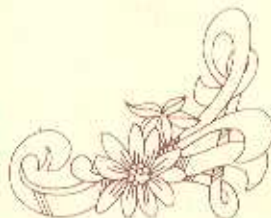




Wilton[®]

Complete Instructions for Baking & Decorating

Frog Cake

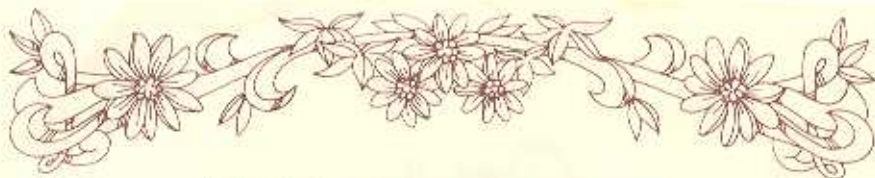


PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

TO DECORATE FEATURE CAKE you will need:

- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tubes 3, 16 and 224 (Alternate cake design also uses tube 7.)
- Serving plate
- A 2-layer cake mix or ingredients for your favorite layer cake recipe
- 3½ 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 Lime, Brown, Pink and Golden Yellow. (Alternate cake designs also use Royal Blue, Sky Blue, Orange and Lemon Yellow.)
- Spatula





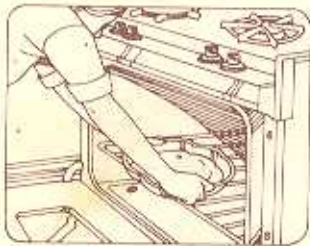
Baking Instructions



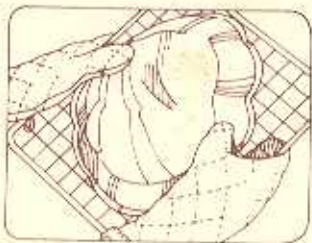
Preheat oven to 350° or temperature per directions.* Generously grease inside of pan with solid vegetable shortening. Be sure to cover all indentations. Sprinkle about 2 Tablespoons flour inside pan and shake so that flour covers all greased surfaces. Turn pan upside down and tap lightly to remove excess 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 batter into pan and bake 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. 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 plates and cake over. Be sure to hold rack and plates close together while turning to prevent cake from cracking.

Now you're ready to decorate!



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.

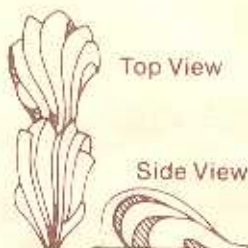


To Outline and Fill-In

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 $\frac{1}{4}$ cup icing with a few drops milk or light corn syrup. Use tube 3 and the thinned icing to fill in the 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 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. Keep lifting tube slightly and then relax pressure as you pull tube down to surface 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 hood of one on tail of preceding shell. For larger shells, increase pressure, smaller shells, decrease pressure.



To Make Dots

Use tube 3. 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 in a swirling motion.



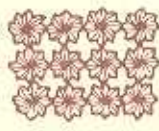
To Make Stars

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

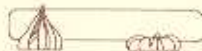
Use tube 16. Hold bag straight up and down (see illustration) with tube 1/8" above practice surface. Squeeze until a star is formed, then stop pressure, and pull tube away. Your stars will be neatly formed only if you stop squeezing before you pull the tube away.



Yes



No

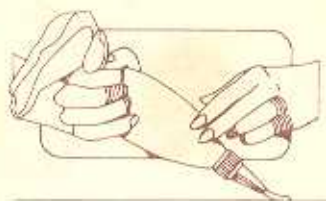


No

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 Flowers

Use tube 224. Hold decorating bag straight up and down to practice surface and turn hand a quarter turn to the left. Touch tube to practice surface and, as you squeeze out icing, turn hand back to the right, stop pressure and pull tube away. Practice this procedure until you can produce a nicely shaped flower.

When decorating the cake make all flowers on sheets of wax paper attached to the backs of cookie sheets which dots of icing. Dot flower centers with tube 3 and set aside in freezer to harden for at least two hours. Flowers made with frosting mix or canned icing can be air dried. Then remove flowers from freezer and position on cake with dots of icing.



To Make Rosettes

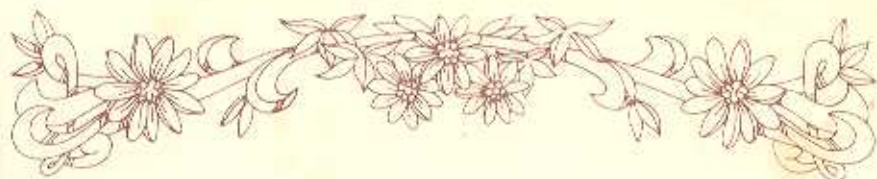
Use tube 16. Hold decorating bag straight up and down with tube $\frac{1}{8}$ " above practice surface. Squeeze and hold tube in place momentarily, then move tube around to the right in a short circular motion, stopping pressure just before you reach your original starting point. Pull tube away and you have a rosette.



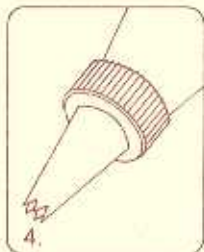
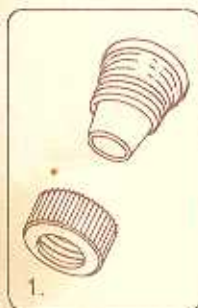
To Make Zigzag

Use tube 16. 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 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 Decorate Little Prince Cake

Use Wilton Paste Food Colors in Golden Yellow, Brown, Royal Blue and Pink and tubes 3 and 16.

You will also need a 1 1/2" heart-shaped cookie.

- Tint 1 cup icing gold for leotard, shirt, crown and ring.
- Tint 3/8 cup icing brown for outlines, hair, mouth, message and shirt.
- Tint 1/2 cup icing blue for eyes and cushion.
- Tint 1/2 cup icing dark pink for crown, sleeve trim, rings, mouth and cookie.
- Tint 1/2 cup icing light pink for face, arm and nose.
- Reserve 1/3 cup white icing for shoe and crown trim.

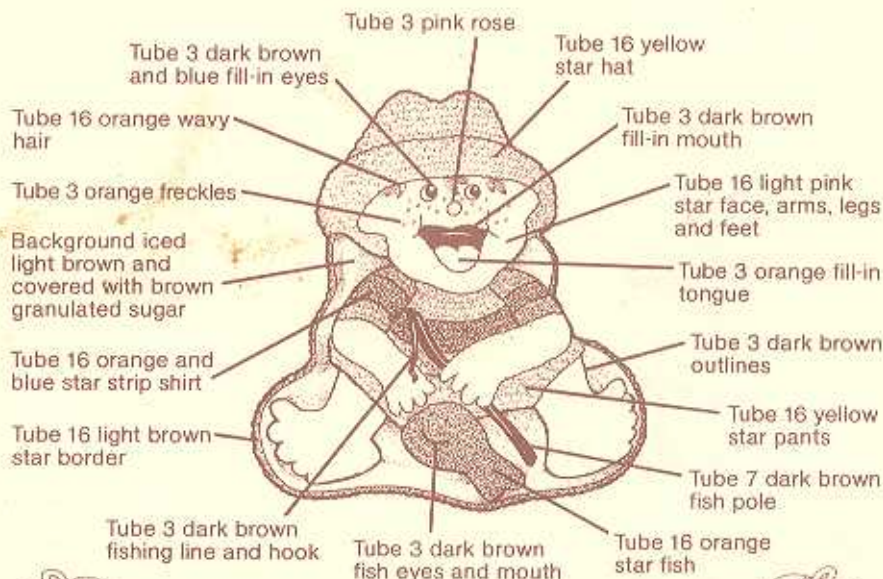




To Decorate Little Fisherman Cake

Use Wilton Paste Food Colors in Lemon Yellow, Sky Blue, Orange, Brown and Pink and tubes 3, 7 and 16. You will also need brown granulated sugar.

- Tint $\frac{1}{2}$ cup icing yellow for hat and pants.
- Tint $\frac{1}{2}$ cup icing blue for shirt and eyes.
- Tint $\frac{1}{2}$ cup icing orange for shirt, fish, freckles, hair and tongue.
- Tint $\frac{1}{4}$ cup icing dark brown for outlines, fish pole, fish hook, boy and fish eyes and mouth. (Thin with a few drops milk or light corn syrup.)
- Tint 1 cup icing light brown for border and background. (Thin $\frac{2}{3}$ cup with 1 teaspoon milk or 1 Tablespoon light corn syrup for background.)
- Tint $\frac{3}{4}$ cup icing light pink for face, arms, legs and feet.





Tube 16 green star
frog

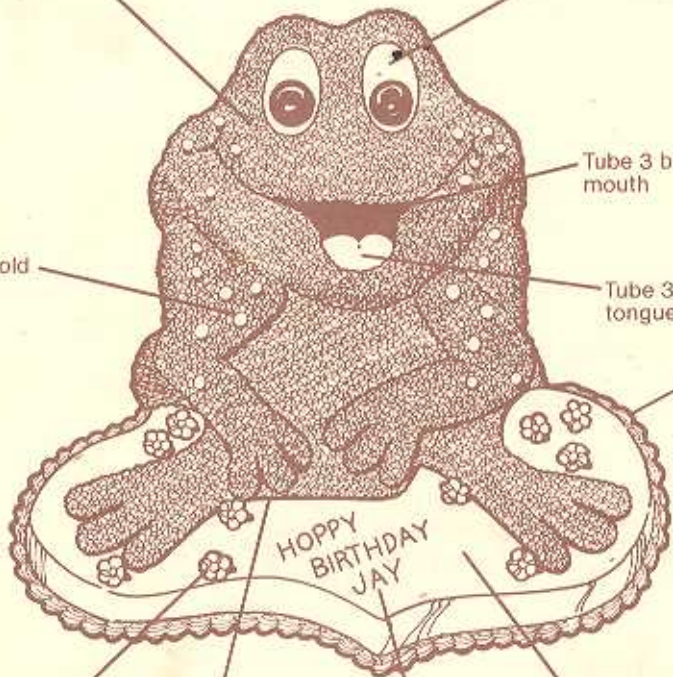
Tube 3 brown and
white fill-in eyes

Tube 3 gold
dots

Tube 3 brown fill-in
mouth

Tube 3 pink fill-in
tongue

Tube 16
gold
shell
border



Tube 224 pink drop
flowers with tube 3
brown centers

Lily pad iced gold

Tube 3 brown outlines

Tube 3 brown
printed message





Decorating Your Frog Cake

To make Frog cake shown you will need Wilton Paste Food Colors in Lemon Lime, Brown, Pink and Golden Yellow. We suggest you color all the icings at one time, while the cake cools. Refrigerate colored icings in covered containers until ready to use.

- Tint $\frac{1}{4}$ cup icing brown for outlines, message, eyes, mouth and drop flower centers. (Thin with a few drops milk or light corn syrup.)
- Tint $\frac{1}{4}$ cup icing pink for drop flowers and tongue.
- Tint $\frac{3}{4}$ cup icing gold for lily pad and dots. (Thin with 1 teaspoon milk or 1 Tablespoon light corn syrup.)
- Reserve $\frac{1}{4}$ cup white icing for eyes. (Thin with a few drops milk or light corn syrup.)
- Tint 2 cups icing green for frog.

WITH PINK ICING

- Use tube 224 and "To Make Flowers" directions to make 10 drop flowers.

WITH BROWN ICING

- Use tube 3 and "To Make Dots" directions to add drop flower centers.

WITH GOLD ICING

- Use spatula to ice lily pad smooth.

WITH BROWN ICING

- Use tube 3 and "To Outline" directions to outline frog's features, legs and body details.
- Use tube 3 and "To Outline and Fill-In Directions" to fill in eyes and mouth.
- Use tube 3 and "To Print" directions to add message.

WITH WHITE ICING

- Use tube 3 and "To Outline and Fill-In" directions to fill in eyes.

WITH PINK ICING

- Use tube 3 and "To Outline and Fill-In" directions to fill in tongue.

WITH GREEN ICING

- Use tube 16 and "To Make Stars" directions to cover frog's body.

WITH GOLD ICING

- Use tube 3 and "To Make Dot" directions to add dots to frog's face and legs.
- Use tube 16 and "To Make Shells" directions to add cake base border.