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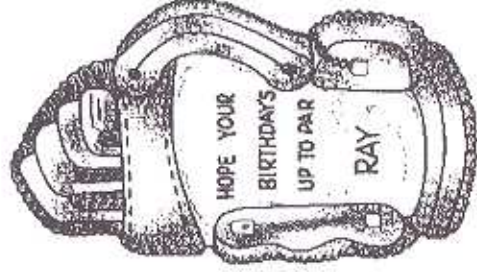
**Complete Instructions
for Baking & Decorating**

**Golf Bag
Cake**

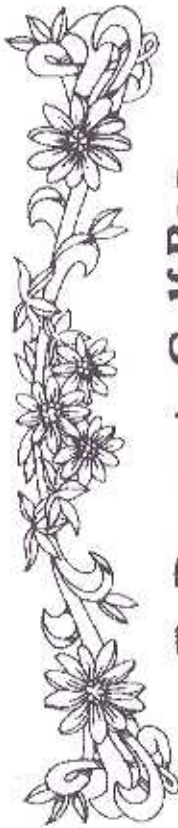


**PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.
TO DECORATE CAKES you will need:**

- Wilton Decorating Bag and Coupler or parchment triangles.
- Tips 3, 16 (alternate designs also use tips 4, 12, 16, 21 and 67).
- One 2-layer cake mix or ingredients to make favorite layer cake recipe.
- Buttercream icing (recipe inside).
- Wilton Paste Icing Colors in Brown and Golden Yellow (alternate designs also use Violet and Leaf Green).
- Serving plate or foil-covered cake board.



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Woodbridge, IL 60517
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To Decorate Golf Bag

You will need tips 3, 16 and Wilton Paste Icing Colors in Brown and Golden Yellow. We suggest you tint all icings at one time, while cake cools. Refrigerate icings in covered containers until ready to use. Note: Tip 4 can be substituted for 3, if you would like a more defined outline.

Make 3 cups of buttercream icing:

- Tint 1/2 cup dark brown.
- Tint 1/2 cup tan (thin with a small amount of light corn syrup).
- Tint 1/4 cups gold.
- Reserve 1/2 cup of white.

WITH THINNED TAN ICING

- Use a spatula and ice message area smooth.

WITH DARK BROWN ICING

- Use tip 3 and "To Outline" directions to outline clubs, bag, handle and pockets.
- Use tip 3 and "To Make Dots" directions to add detail on handle.
- Use tip 3 and "To Print" directions to add message.
- Use tip 16 and "To Make Zigzags" directions to cover background areas on top and sides.

WITH GOLD ICING

- Use tip 16 and "To Make Stars" directions to cover trim, handle, pockets and base of bag on top and sides.

WITH WHITE ICING

- Use tip 16 and "To Make Stars" directions to cover clubs.
- Use tip 3 and "To Outline & Pipe-In" directions to add zipper, pull and square clasps.

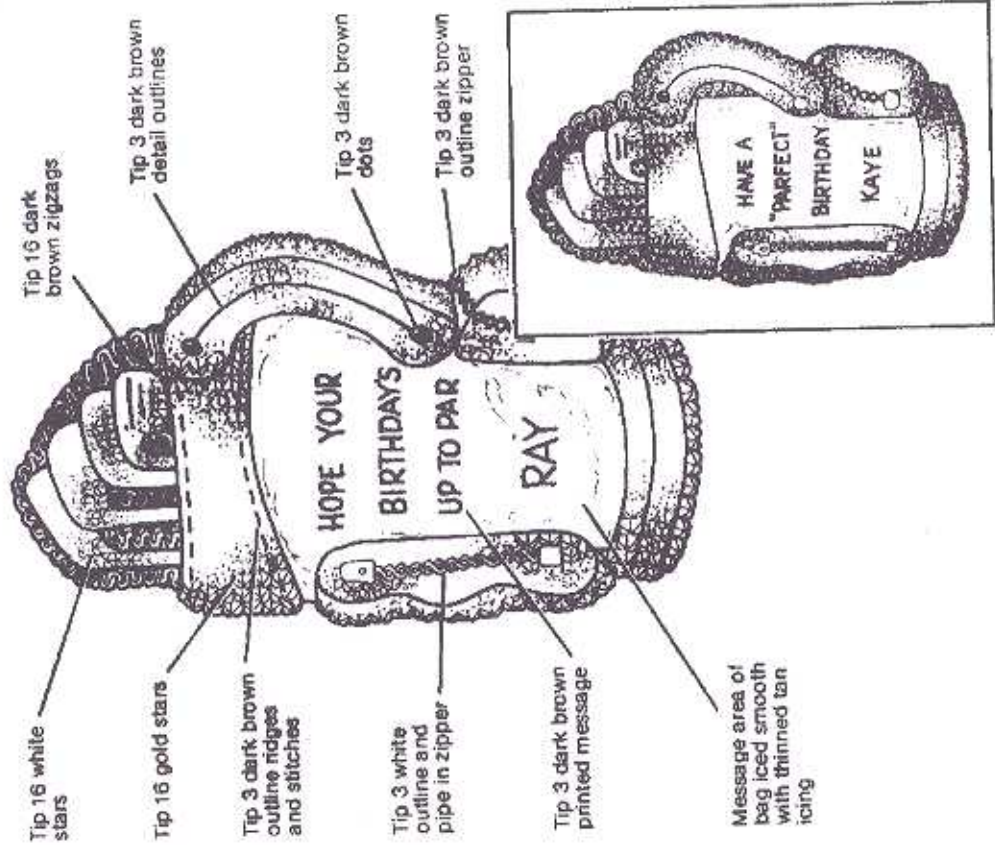
WITH DARK BROWN ICING

- Use tip 3 and "To Outline" directions to add ridges on clubs, stitches on trim and pocket-zipper. Optional: Outline handle detail again for greater definition.

To Decorate Lady's Day Out Cake

Decorating procedure is identical to the man's bag, only the colors are changed. You will need Wilton Paste Icing Color in Violet.

- Tint 1/2 cup of icing dark violet.
- Tint 1/4 cups of icing violet.
- Reserve 1 cup of white icing (thin 1/2 cup with 1 teaspoon light corn syrup).



Message area of bag iced smooth with thinned tan icing





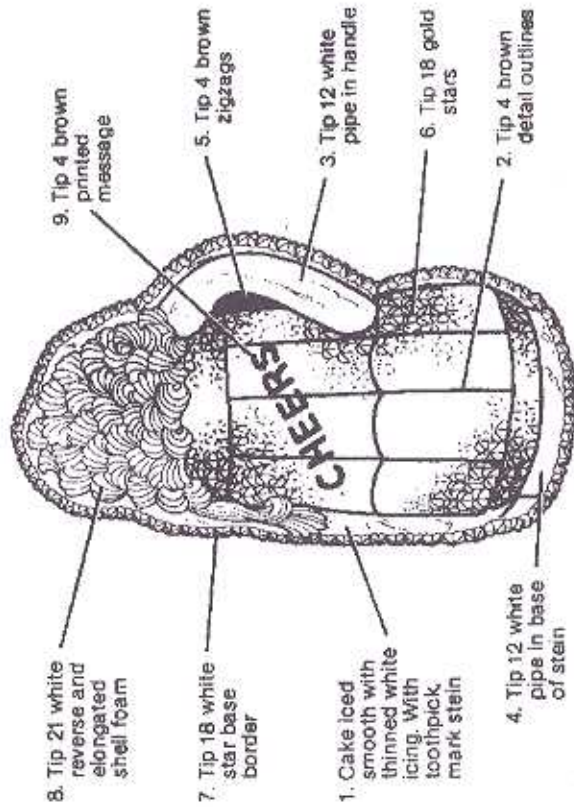
To Decorate Drink Up Cake

You will need tips 4, 12, 18, 21 and Wilton Paste Icing Colors in Brown and Golden Yellow.

Make 4 1/4 cups of buttercream icing.

- Tint 1/2 cup brown.
- Tint 1 1/2 cups gold.
- Reserve 2 1/4 cups of white icing (thin 1/2 cup with 2 teaspoons light corn syrup).

Decorate in numerical order.



1. Cake iced smooth with thinned white icing. With toothpick, mark stem.
2. Tip 12 white pipe in base of stem.
3. Tip 12 white pipe in handle.
4. Tip 12 white pipe in base of stem.
5. Tip 4 brown zigzags.
6. Tip 18 gold stars.
7. Tip 18 white star base border.
8. Tip 21 white reverse and elongated shell foam.
9. Tip 4 brown printed message.



To Decorate Yule Log Cake

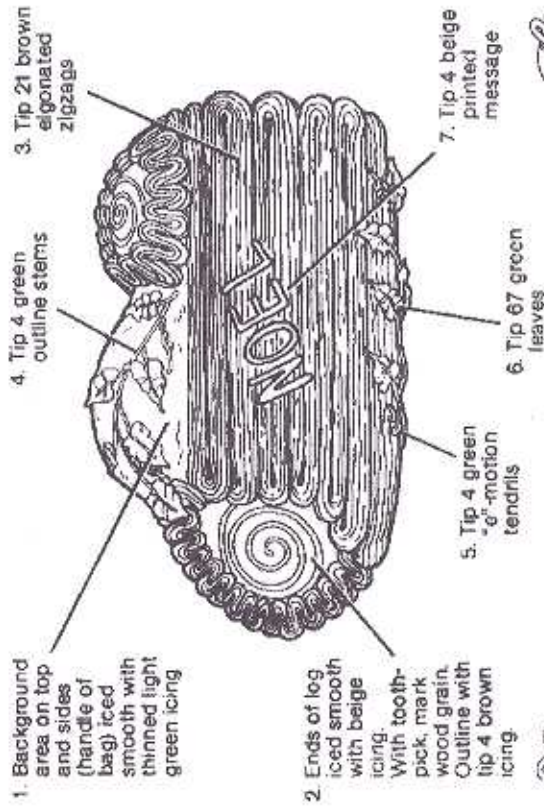
You will need tips 4, 21, 67 and Wilton Paste Icing Colors in Leaf Green and Brown*.

*Substitute chocolate icing.

Make 2 1/4 cups of buttercream icing.

- Tint 1/4 cup green.
- Tint 1/4 cup light green (thin with a small amount of light corn syrup).
- Tint 1/4 cup beige (add a small amount of brown and thin with a small amount of light corn syrup).
- Tint 1 1/2 cups brown or use chocolate.

Decorate in numerical order.



1. Background area on top and sides (handle of bag) iced smooth with thinned light green icing.
2. Ends of log iced smooth with beige icing. With toothpick, mark wood grain. Outline with tip 4 brown icing.
3. Tip 21 brown elongated zigzags.
4. Tip 4 green outline stems.
5. Tip 4 green "e"-motion tendrils.
6. Tip 67 green leaves.
7. Tip 4 beige printed message.



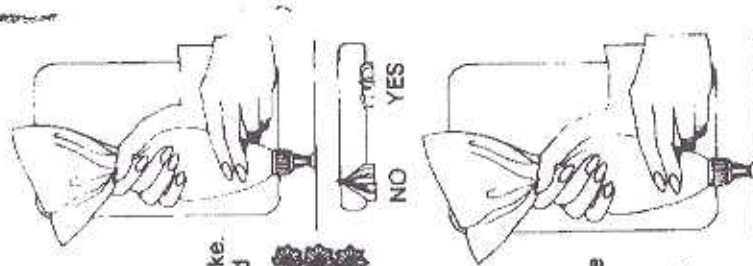
To Make Stars

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 tip 16. Hold bag straight up and down (see illustration) with tip $\frac{1}{8}$ in. above practice surface or cake. 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



To Make Dots

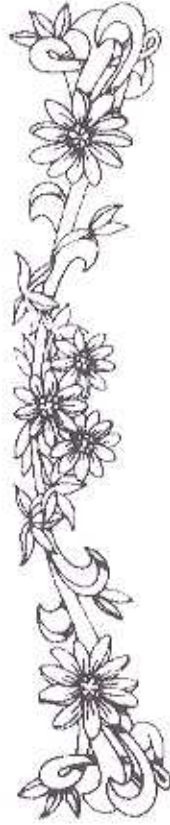
Use tip 3. Hold decorating bag straight up and down with tip $\frac{1}{8}$ in. above practice surface or cake. Squeeze to form a dot, keeping tip in icing until dot is size you desire. Then stop pressure and pull tip away.



To Make Reverse Shells

Use tip 21. Hold decorating bag at 45° angle with tip slightly above practice surface. Squeeze until icing builds and fans out into a base, then swing tip around to the left in a rosette shape then relax pressure to form tail of a shell. Stop pressure, pull tip away. Repeat procedure, only this time, swing tip around to the right before you form tail of shell. Continue procedure alternating directions for a series of reverse shells.

To make elongated reverse shells, maintain pressure and pull to form longer tail. Stop pressure completely and pull tip away for a finished shell.

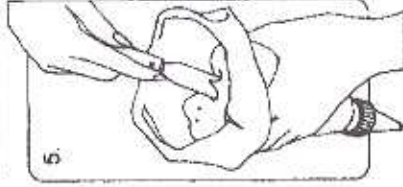
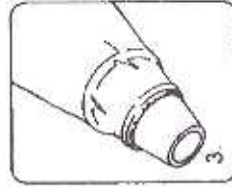
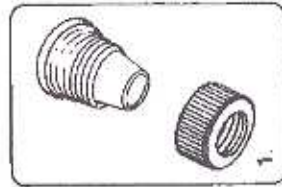
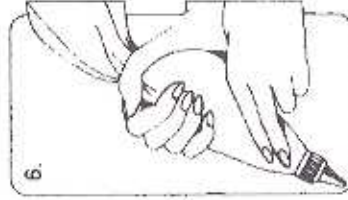
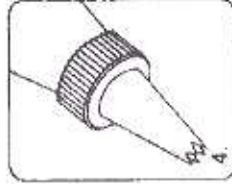
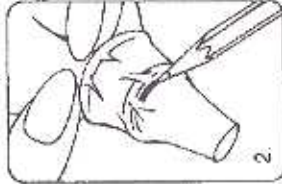


Using Your Decorating Bag and Coupler

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 $\frac{1}{2}$ " 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 decorating tip over coupler and screw ring in place to secure. To change tips, unscrew ring, replace tip 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.





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 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.

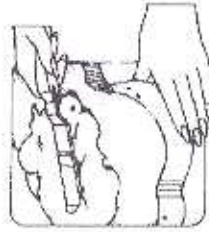


To Write or Print

Use tip 3. Hold bag at 45° angle to surface. To print, raise the tip slightly and continue to squeeze. The icing will flow out of the tip while you direct it along the surface. To end an outline, stop squeezing, touch tip to surface and pull away. To write, use your arm, not just fingers, to form every line, letter or word. The tip should lightly touch the cake as you write; touch surface to stop each line or curve in a printed letter.

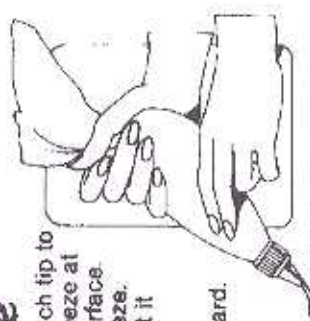
Icing Smooth with a Spatula

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.



To Outline

Use tip 3 or 4. Hold bag at a 45° angle and touch tip to practice surface or cake (see illustration). Squeeze at starting point so that icing sticks to practice surface. Now raise the tip slightly and continue to squeeze. The icing will flow out of the tip while you direct it along your surface. To end an outline touch tip back to 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.



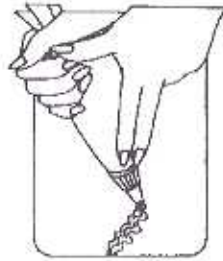
To Make Leaves

Thin 1/4 cup icing with a few drops milk 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. For tendrils, use tip 4 and as you squeeze out icing, move tip down, up to the right and around as if writing the letter "e".



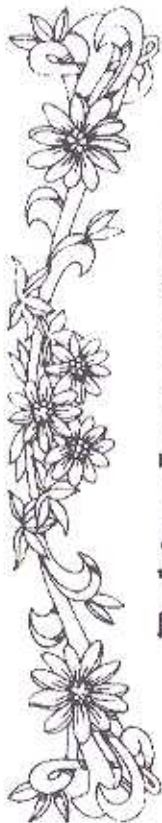
To Make Zigzags

Use tip 4, 16 or 21. Hold bag at a 45° angle with tip lightly touching practice surface. As you squeeze out icing with a steady, even pressure, move hand in a side-to-side motion for a zigzag effect. To end zigzag, stop pressure and pull tip away. On Yule Log Cake, pipe elongated zigzags horizontally. Then add zigzags around top "bump".

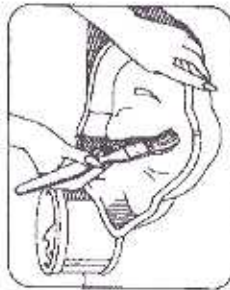


To Outline and Pipe-In

After outlining with tip 3 or 4, pipe-in using tip 4 or 12. Squeeze out single line or rows of lines to fill area. Pat icing down with finger dipped in corn-starch or smooth with dampened art brush. For handle on stem; Pipe in and pat until desired dimension builds up (3 or 4 times).



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 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 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 plate 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 (makes 4 cups) using large or heavy duty mixer.

1/2 cup solid vegetable shortening
1/2 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

IN A LARGE MIXING BOWL: 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 the sugar has been mixed in, icing will appear dry. Add milk and beat at high speed until light and fluffy. Keep icing covered with a damp cloth until you're ready to decorate. Keep icing bowl in refrigerator when not in use.

Decorating With Icing Mixes

You can get delicious, creamy icing that is ideal for decorating with a convenient WILTON CREAMY WHITE ICING MIX. You will need 2-3 packages of WILTON ICING MIX to decorate your cake. To prepare, follow package directions. Each package makes about 2 cups icing. Excellent for tinting the colors specified. (If you would like to use a frosting mix, you will need three 15.4 oz. packages of the creamy vanilla type that will frost two 8" or 9" layers. For each package of frosting mix, use four less teaspoons water than package directs. Each package makes about 1 1/4 cups 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 three to four 16.5 oz. cans of vanilla ready-to-spread frosting. Each can holds about 1 1/2 cups 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 Icing 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 icing color into icing, then MIX WELL. Add paste icing color gradually until you get the icing color you desire.

Wilton Liquid Icing Colors mix instantly and tend to give bright colors and pastels. Add liquid icing color a drop at a time and mix well after each addition. Add color gradually until you get the color icing 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 1/2 cups white icing. Mix until well blended.

When mixing dark colors, add color in larger amounts. A word of caution when mixing dark Blue icing—it can stain teeth, mouth and lips.