



## Instructions for Baking & Decorating Golf Bag Pan

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

- Wilton Decorating Bags and Couplers or Parchment Triangles
- Tips 3, 4, 5, 16 (alternate designs also use tips 2B, 47)
- Wilton Icing Colors in Black, Christmas Red, Kelly Green, Royal Blue (alternate designs also use Rose, Violet, Ivory, Red-Red, Brown, Golden Yellow, Teal)
- Cake Board, Fanci-Foil Wrap or serving tray
- One 2-layer cake mix or make your favorite layer cake recipe
- Buttercream Icing (recipe included)
- Alternate designs use your favorite brownie mix or recipe, cornstarch, black licorice twists, assorted taffy (not salt water), paring knife, rolling pin, light corn syrup, cornstarch.

We recommend hand washing pan in hot, soapy water.



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Stock No. 2105-1024

**Wilton Method Cake Decorating Classes**  
**Call: 800-942-8881**

### To Decorate A Brilliant Approach Cake

You will need Wilton Icing Color in Teal; black licorice twists, assorted taffy (not salt water), paring knife, scissors, rolling pin, waxed paper

Make 1 cup buttercream icing:

- Tint  $\frac{3}{4}$  cup teal (thin with  $1\frac{1}{2}$  teaspoons light corn syrup)
- Reserve  $\frac{1}{4}$  cup white (thin with  $\frac{3}{4}$  teaspoon light corn syrup)

#### Decorate in Order:

1. Ice background areas and side of club area smooth with thinned white icing.
2. Ice bag smooth with thinned teal icing.
3. Heat various colors of taffy in microwave for 5 seconds at a time to soften. Roll out on waxed paper-covered surface.
4. Position taffy on pan and cut sections to fit. Position taffy on detail areas of bag, tees and club heads.
5. Imprint detail areas of zippers with back of knife.
6. Position pieces of licorice twists for club shafts.



### To Decorate Golf Bag Cake

You will need tips 3, 4, 5, 16; Wilton Icing Colors in Black, Christmas Red, Kelly Green, Royal Blue, cornstarch. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating.

Make  $\frac{3}{4}$  cups buttercream icing:

- Tint 1 cup blue
- Tint  $\frac{3}{4}$  cup black
- Tint  $\frac{3}{4}$  cup gray
- Tint  $\frac{1}{4}$  cup red
- Tint  $\frac{1}{4}$  cup green
- Reserve  $\frac{3}{4}$  cup white (thin  $\frac{1}{4}$  cup with  $\frac{3}{4}$  teaspoon light corn syrup)

#### Decorate in Order:

1. Ice background areas and side of club area smooth with thinned white icing.
2. Use tip 4 and gray icing to pipe in 3 club heads (pat smooth with finger dipped in cornstarch).
3. Use tip 4 to outline shafts with gray icing.
4. Use tip 4 and green icing to pipe in 1 club head cover (pat smooth with finger dipped in cornstarch).
5. Use tip 4 and red icing to pipe in 2nd club head cover (pat smooth with finger dipped in cornstarch).
6. Use tip 3 and blue icing to outline bag.
7. Use tip 3 and gray icing to pipe in zipper areas (pat smooth with finger dipped in cornstarch).
8. Use tip 3 and blue icing to pipe in top opening of bag.
9. Use tip 16 and blue icing to cover bag sections with stars.
10. Use tip 16 and white icing to cover tee section of bag with stars.
11. Use tip 16 and black icing to cover trim areas and bottom of bag with stars.
12. Use tip 5 and red icing to pipe in tees (pat smooth with finger dipped in cornstarch).
13. Use tip 3 and gray icing to outline towel ring and loop
14. Use tip 3 and gray icing to pipe lines on club heads and zippers.
15. Use tip 3 and black icing to pipe outline stitches.
16. Use tip 3 and white icing to outline numbers and pipe pull-out pompoms.



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### To Decorate Fits Her to a Tee Cake

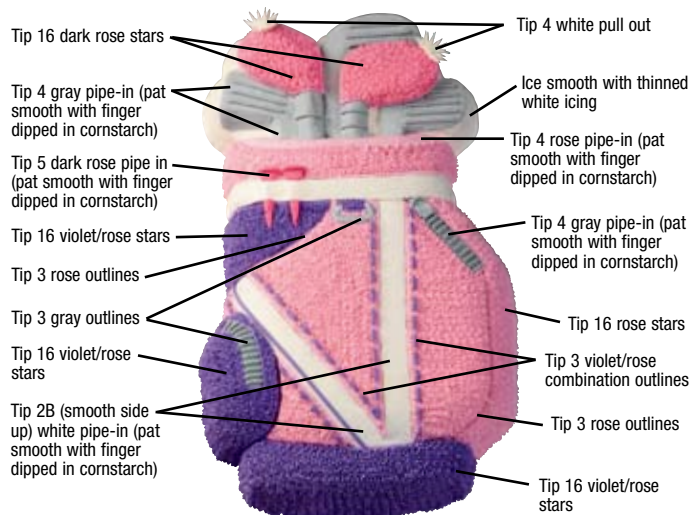
You will need tips 2B, 3, 4, 5, 16; Wilton Icing Colors in Rose, Violet, Black, cornstarch. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating.

Make 3¾ cups buttercream icing:

- Tint ¾ cup rose
- Tint ½ cup dark rose
- Tint 1 cup violet/rose combination
- Tint ¾ cup gray
- Reserve ¾ cup white (thin ¼ cup with ¾ teaspoon light corn syrup)

#### Decorate in Order:

1. Ice background areas and side of club area smooth with thinned white icing.
2. Use tip 4 and gray icing to pipe in club heads and shafts (pat smooth with finger dipped in cornstarch).
3. Use tip 2B (smooth side up) and white icing to pipe in trim areas of bag (pat smooth with finger dipped in cornstarch).
4. Use tip 4 and gray icing to pipe in zipper areas (pat smooth with finger dipped in cornstarch).
5. Use tip 4 and rose icing to pipe in top opening of bag (pat smooth with finger dipped in cornstarch).
6. Use tip 3 and rose icing to outline sections of bag
7. Use tip 3 and violet/rose combination icing to outline bottom, ball pocket and tee areas of bag.
8. Use tip 16 and dark rose icing to cover club head covers with stars.
9. Use tip 16 and rose icing to cover bag sections with stars.
10. Use tip 16 and violet/rose combination icing to cover bottom, ball pocket, towel ring loop and tee area with stars.
11. Use tip 5 and dark rose icing to pipe in tees (pat smooth with finger dipped in cornstarch).
12. Use tip 3 and gray icing to pipe lines on club heads, zippers and towel ring.
13. Use tip 3 and violet/rose combination icing to pipe outline stitching.
14. Use tip 4 and white icing to pull out pompoms.



### To Decorate Men's Club Cake

You will need tips 2B, 3, 4, 5, 47; Wilton Icing Colors in Black, Kelly Green, Royal Blue, Ivory, Red-Red, Brown, Golden Yellow; your favorite brownie mix or recipe, light corn syrup, cornstarch. We suggest that you tint all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Bring to room temperature for decorating.

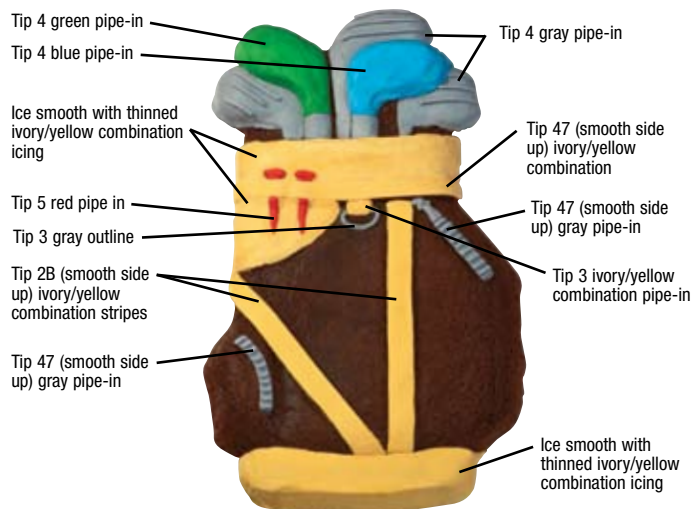
Make 2 cups buttercream icing:

- Tint ½ cup gray
- Tint ¼ cup green
- Tint ¼ cup blue
- Tint ¾ cup ivory/yellow combination (thin ¼ cup with ¾ teaspoon light corn syrup)
- Tint ¼ cup red

Prepare brownie mix or recipe. Bake and cool.

#### Decorate in Order:

1. Use tip 4 and gray icing to pipe in club heads and shafts (smooth with finger dipped in cornstarch).
2. Use tip 4 and green icing to pipe in 1 club head cover (smooth with finger dipped in cornstarch).
3. Use tip 4 and blue icing to pipe in 2nd club head cover (smooth with finger dipped in cornstarch).
4. Ice top and bottom of bag and tee area smooth with thinned ivory/yellow combination icing.
5. Use tip 47 (smooth side up) and gray icing to pipe in zipper areas.
6. Use tip 2B (smooth side up) and ivory/yellow combination icing to pipe stripe trim on top of bag.
7. Use tip 47 (smooth side up) and ivory/yellow combination icing to pipe stripe over top section of bag.
8. Use tip 3 and ivory/yellow combination icing to pipe towel ring loop.
9. Use tip 3 and gray icing to pipe outline towel ring, club head ridges and zipper detail.
10. Use tip 5 and red icing to pipe in tees (smooth with finger dipped in cornstarch).



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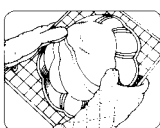
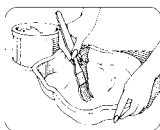
Millions have learned how much fun cake decorating can be in Wilton Method Classes. Our students keep coming back for more, because each Wilton Class helps anyone get beautiful results – even those who have never decorated before! The secret of success? Wilton Method Instructors. Their friendly, patient way of teaching makes learning a pleasure. Our Instructors work with you, giving personal attention to help you perfect each technique. Wilton Method Instructors make learning fun.

Response from students has been so amazing that we've added new classes, featuring more ways to decorate great cakes and treats. Now you can be ready for any occasion, with the perfect, personalized dessert. Imagine the great things you can make – colorful cakes for kids' birthdays featuring today's hottest characters, beautiful floral basket cakes for Mom, charming gingerbread house centerpieces to make your holiday festive. We'll show you how to do it all!



## Baking Instructions

Preheat oven to 350°F or temperature per recipe directions. Before first and after each use, we recommend hand washing pan in warm soapy water. 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 **Wilton Cake Release** or **Wilton Bake Easy™ Non-Stick Spray**, in place of solid shortening and flour). 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 40-45 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.

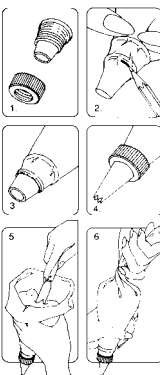


## Using Your Decorating Bag and Coupler

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 ½ 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.



## Decorating With Wilton Icings

**Wilton Icing 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. 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.

## For more Decorating Techniques & Tips

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Learn To Decorate - Basic Decorating Lessons

## 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.

½ cup solid vegetable shortening      4 cups (1 lb.) sifted confectioners' sugar  
 ½ cup butter or margarine, softened      2 tablespoons milk  
 1 teaspoon 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. **For Chocolate Buttercream:** Add ¾ cup cocoa or three 1 oz. unsweetened chocolate squares, melted, and an additional 1 to 2 tablespoons milk to recipe. Mix until well blended. Yield: 3 cups.

## 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.

## 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 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 or visit [www.wilton.com](http://www.wilton.com).



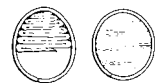
## Icing Smooth With A Spatula

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.



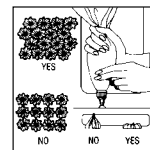
## To Make Outlines

Use tip 2B, 3, 4, 5, 12 or 47. 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 Make Stars

Use tip 16. 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 Stripes and Pull-Out Stripes

Use tip 2B. 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. To make pull-out stripes, lift tip as you squeeze, stop pressure, pull tip away.



## Cake Release

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