



Instructions for Baking & Decorating Guitar Cakes

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

- Wilton Decorating Bags and Couplers or parchment triangles
- Tips 3, 16 and 21 (alternate designs use 3, 4, 7, 18 and 21)
- Wilton Icing Colors in Brown, Black, Golden Yellow and Red-Red (alternate designs use Brown, Black, Red-Red and Violet)
- Cake Board, Fanci-Foil Wrap or serving tray
- One 2-layer cake mix or make favorite layer cake recipe
- Buttercream Icing (recipe included)
- **Acoustic Guitar** also uses Wilton Candy Melts® brand confectionery coating in Lt. Cocoa and White; Wilton Candy Colors Set; Pick Guard Pattern (inside)



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

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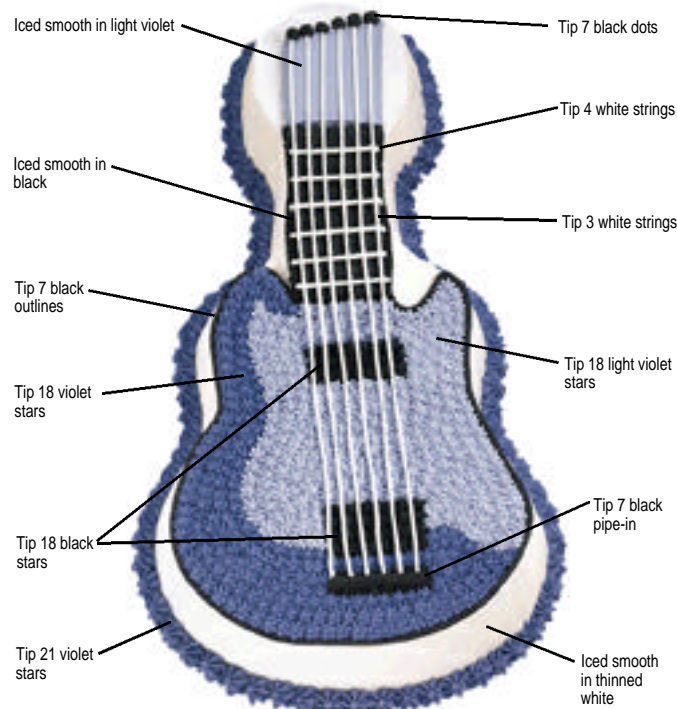
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To Decorate Electric Guitar

You will need Wilton Icing Colors in Violet and Black; tips 3, 4, 7, 18 and 21.

Make 4 3/4 cups buttercream icing:

- Tint 1 3/4 cups violet
- Tint 3/4 cup light violet
- Tint 3/4 cup black
- Reserve 1 1/2 cups white (thin 1 cup with 1 tablespoon light corn syrup)



To Decorate Guitar

You will need Wilton Icing Colors in Brown, Black, Golden Yellow and Red-Red; tips 3, 16 and 21. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 4 1/2 cups buttercream icing:

- Tint 2 1/4 cups dark brown (add a little red color to brown) (thin 1 1/4 cups with 1 tablespoon and 1/4 teaspoon light corn syrup)
- Tint 3/4 cup brown (add yellow color to brown)
- Tint 1/2 cup black
- Reserve 1 cup white (thin 1/2 cup with 1/2 teaspoon light corn syrup)

WITH THINNED WHITE ICING

- Use spatula and "Icing Smooth With Spatula" directions to ice sides around finger board and head stock smooth

WITH THINNED DARK BROWN ICING

- Use spatula and "Icing Smooth With Spatula" directions to ice sides around body smooth, then ice finger board smooth

WITH BLACK ICING

- Use spatula and "Icing Smooth With Spatula" directions to ice head stock and sound hole smooth
- Use tip 3 and "To Make Outlines" directions to encircle sound hole
- Use tip 3 and "To Make Dots" directions to add tuners
- Use tip 16 and "To Make Stars" directions to cover bridge

WITH BROWN ICING

- Use tip 16 and "To Make Stars" directions to cover body

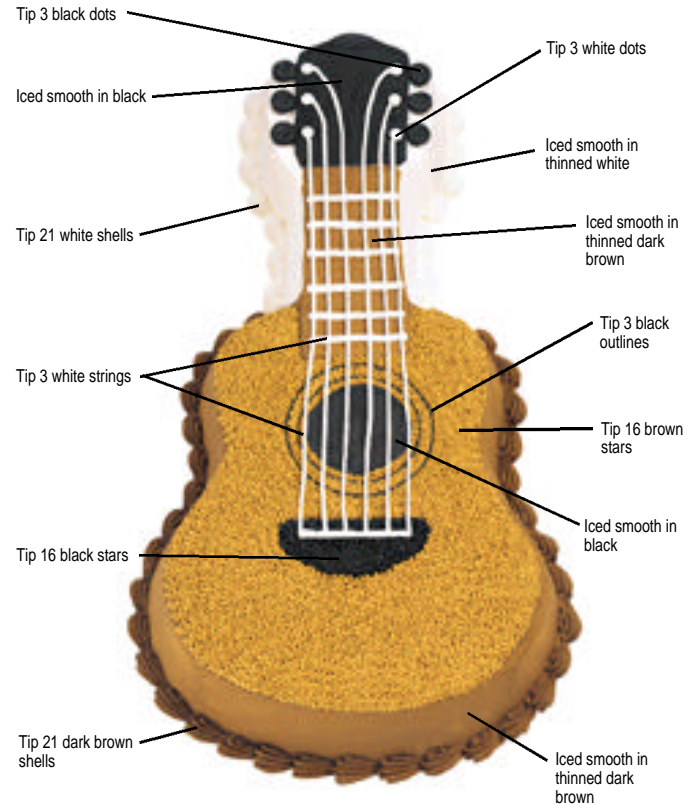
WITH WHITE ICING

- Use tip 3 and "To Make Strings" directions to add horizontal frets, then pipe vertical strings
- Use tip 3 and "To Make Stars" directions to cover ends of strings

- Use tip 21 and "To Make Shells" directions to add bottom border around finger board

WITH DARK BROWN ICING

- Use tip 21 and "To Make Shells" directions to add bottom border around body



To Make Candy Plaque Using the Pan

Work with one color at a time. Pour melted candy into the center of the area to be molded. Fill 1/8 to 1/4 in. thick. Tap pan gently to break up air bubbles and spread candy evenly. Refrigerate until firm. Repeat for each additional candy color. Unmold onto hand or soft towel.

To Decorate Acoustic Guitar

You will need Wilton Icing Colors in Brown, Black and Red-Red; tips 3 and 18; Wilton Candy Melts® brand confectionery coating in Light Cocoa and White; Wilton Candy Colors Set.

Tint approximately 1/2 cup melted white candy black using equal amounts of red and blue candy colors. You will use nearly all of the red and blue color in the set. Candy will darken upon setting in refrigerator.

Using "To Make Candy Plaque Using the Pan" directions, mold the following candy plaques: Using black candy, separately mold the finger board, tuners and the bridge. Using light cocoa candy, mold the head stock. Using black candy, mold the sound hole on the outside of the pan.

Mark pick guard pattern on cake using "To Transfer Pattern to Cake" directions.

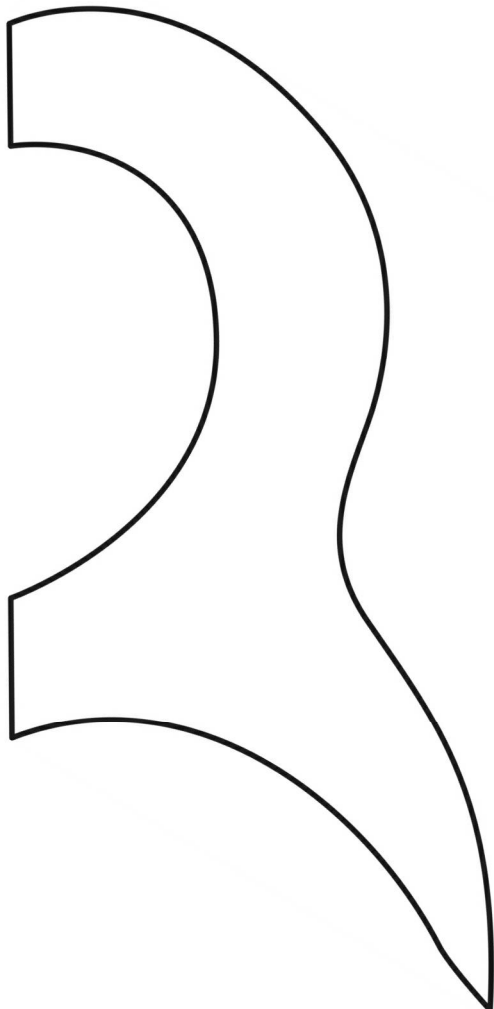
Make 3 1/2 cups buttercream icing:

- Tint 3/4 cups light brown (add a little red color to brown)
- Tint 1 1/2 cups brown (add a little red color to brown) (thin 1 cup with 1 tablespoon light corn syrup)
- Tint 1/2 cup black
- Reserve 3/4 cup white (thin 1/2 cup with 1 1/2 teaspoons light corn syrup)

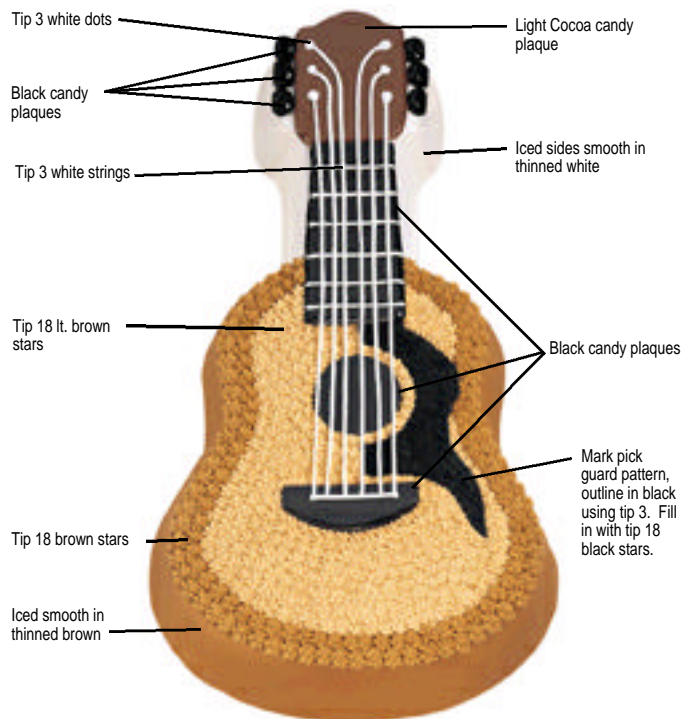
To Transfer Pattern to Cake

Trace pattern onto waxed paper with a pencil or a non-toxic marker. Ice cake and let icing set until it has a slight crust. Position waxed paper pattern on cake. Insert sharp toothpicks along pattern lines to transfer a dotted outline of pattern onto the cake. Remove toothpicks and pattern; connect dots with icing outlines.

Pick Guard Pattern



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For more Decorating Techniques & Tips

Visit our website at www.wilton.com; Learn To Decorate; Basic Decorating Lessons.

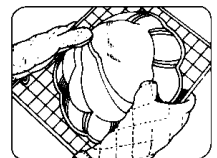
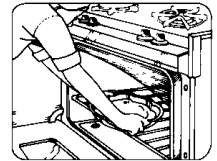
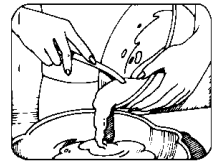
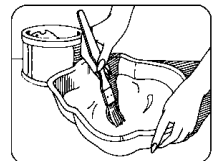
Baking Instructions

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.

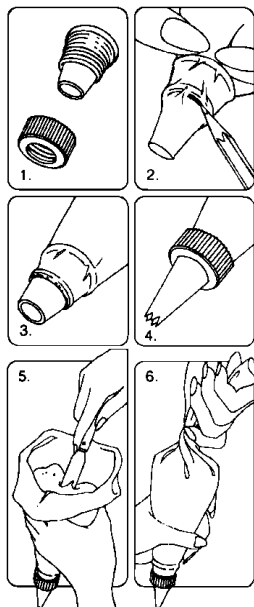


Using Your Decorating Bag and Coupler

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's 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.

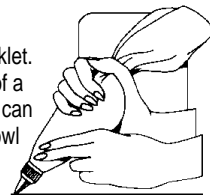
*To thin for icing cake, add a small amount of light corn syrup.

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.

Let's Practice Decorating

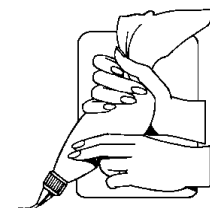
Use decorating bag and coupler as directed in this booklet. Practice each of the following techniques on the back of a cookie sheet with white icing. The practice decorations can be scraped off the cookie sheet back into the mixing bowl and rewhipped for use again. To hold bag while decorating, curl 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.

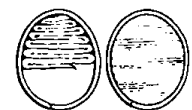
To Make Outlines

Use tip 3. 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.



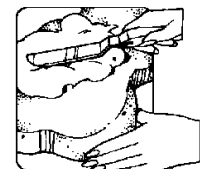
To Outline & Pipe-In

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.



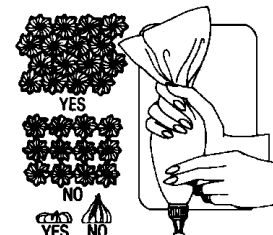
Icing Smooth With A Spatula

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.



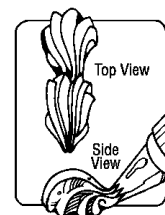
To Make Stars

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.



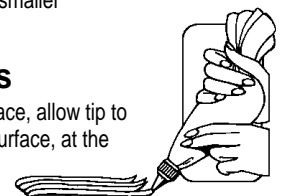
To Make Shells

Use tip 21. Hold decorating bag at a 45° angle, slightly above surface with end of bag pointing towards you. Squeeze until icing builds up and fans out into a base as you lift tip slightly. Relax pressure as you lower tip until it touches surface. Stop pressure and pull tip away without lifting tip off surface to draw shell to a point. 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; for smaller shells, decrease pressure.



To Make Strings

Use tip 3 or 4. Hold bag at a 45° angle to surface, allow tip to touch surface lightly. Draw tip steadily along surface, at the same time squeeze evenly. To end the line, stop squeezing bag, then lift tip away.



To Make Dots

Use tip 2, 3 or 4. Hold bag at 90° angle with tip almost touching surface. Steadily squeeze out a dot of icing, lifting the bag slightly and keeping tip in icing as it builds up into a small mound. Then stop pressure and pull tip away. Vary size of dots by lengthening the amount of time you apply pressure to the bag.

