



Instructions for Baking & Decorating Harry Potter™ Cake

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

- Wilton Decorating Bags and Coupler or Parchment Triangles (instructions included with all bags)
- Decorating tips 1, 3, 16, 21
- Wilton Harry Potter™ Icing Color Kit and Wilton Icing Colors in Kelly Green and Red-Red.
If the Wilton Harry Potter™ Icing Color Kit is unavailable, you will also need Wilton Icing Colors in Violet, Buttercup Yellow, Brown, Black and Copper (Light Skintone)
- Wilton Cake Board, Fanci-Foil Wrap
- One 2-layer cake mix or ingredients to make favorite layer cake recipe
- Buttercream Icing (recipe included)

We recommend washing pan in hot, soapy water.

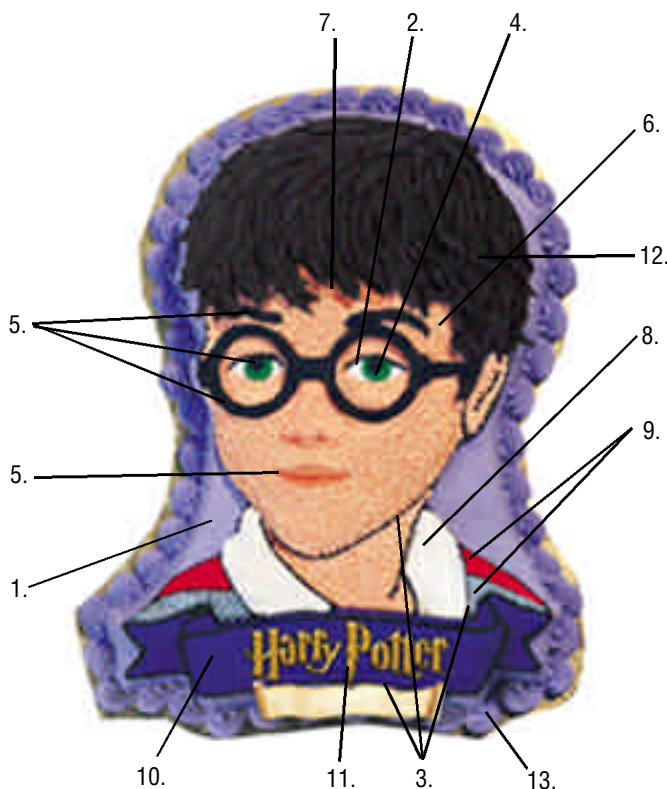


Wilton Method Cake Decorating Classes
Call: 800-942-8881

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To Decorate Harry Potter

You will need decorating tips 1, 3, 16 and 21; Wilton Harry Potter™ Icing Color Kit and Wilton Icing Colors in Kelly Green and Red-Red. If the Wilton Harry Potter™ Icing Color Kit is unavailable you will also need Wilton Icing Colors in Violet, Buttercup Yellow, Brown, Black and Copper (Light Skintone). We suggest you tint all icings at one time, while the cake cools. Refrigerate icing in covered containers until ready to use.

Make 6 3/4 cups of Buttercream Icing:

- Tint 2 1/2 cups light violet (or Enchanted Sky Purple in set) (thin 1 1/4 cups with 1 Tablespoon and 3/4 teaspoon of light corn syrup)
- Tint 1/4 cup violet (or Enchanted Sky Purple in set)
- Tint 1/4 cup yellow, brown and red combination (or Lightning Bolt Gold in set)
- Tint 1 1/2 cups black (or Darkening Black in set)
- Tint 1/4 cup gray (or Darkening Black in set)
- Tint 1 cup copper (or Cauldron Copper in set)
- Tint 1/4 cup dark copper (or Cauldron Copper in set)
- Tint 1/4 cup green
- Tint 1/4 cup red
- Reserve 1/4 cup white

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	2 tablespoons milk
1/2 cup butter or margarine	1 tsp. Wilton Clear Vanilla Extract
4 cups (1 lb.) sifted confectioners' sugar	

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.

Decorate in Numerical Order:

1. Ice cake sides and background areas smooth with thinned light violet icing.
2. Using tip 3, pipe in whites of eyes in white. Smooth with finger dipped in cornstarch.
3. Using tip 3, outline banner, shirt and facial features in black.
4. Using tip 3, pipe in eye pupils in green.
5. Using tip 3, pipe in glasses, eye centers and eyebrows in black. Smooth with finger dipped in cornstarch. Using tip 3, outline lips in dark copper.
6. Using tip 16, cover face with stars in copper.
7. Using tip 16, cover lightning bolt on forehead with stars in dark copper.
8. Using tip 16, cover shirt collar with stars in white.
9. Using tip 16, cover stripes on shirt with red stars and gray stars.
10. Using tip 3, pipe in banner with violet. Smooth with finger dipped in cornstarch.
11. Using tip 1, outline and pipe-in lettering in gold.
12. Use tip 16, cover hair with pull-out stars in black.
13. Using tip 21, add shell bottom border in light violet.

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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For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

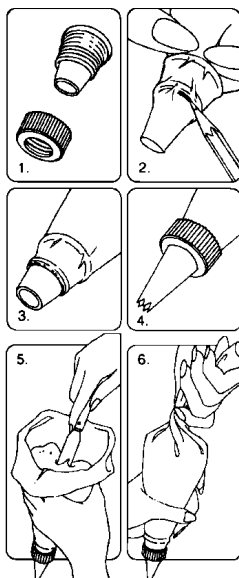
Learn To Decorate - Basic Decorating Lessons.

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.



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 **Wilton Cake Release**, for perfect, crumb-free cakes!).

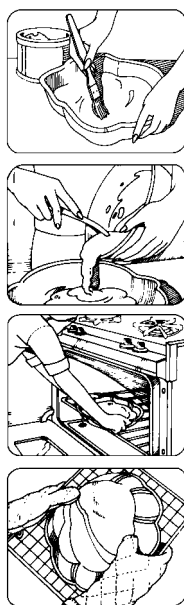
Make one 2-layer cake mix according to package or recipe directions. Pour the cake batter into pan, and if necessary, spread the batter around with a spatula to fill all areas of the pan evenly. Be careful not to touch sides or bottom of pan. Bake cake on middle rack of 350°F oven for 30-40 minutes or 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 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.



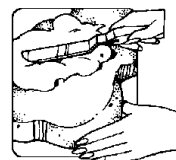
Decorating With Wilton Icing

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.

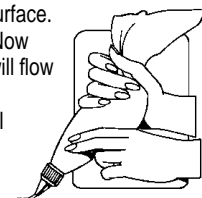
Icing Smooth With A Spatula

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.



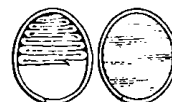
To Make Outlines

Use tip 1 or 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.



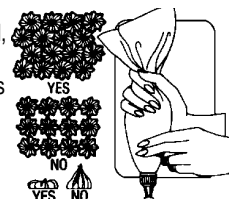
To Outline and Pipe-In

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 Stars

Use tip 16. Hold bag straight up and down with tip 1/8 in. above surface. Squeeze until a star is formed, then stop pressure and pull tip away. Stars will be neatly formed only if you stop squeezing before tip is pulled away.



To Make Pull-Out Stars

Use tip 16. Hold bag at 45° angle with tip lightly touching surface. As you squeeze out icing, pull tip down and away from surface. When icing strand is long enough, stop pressure and pull decorating tip away.



To Make Dots

Use tip 3. 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.

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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.

