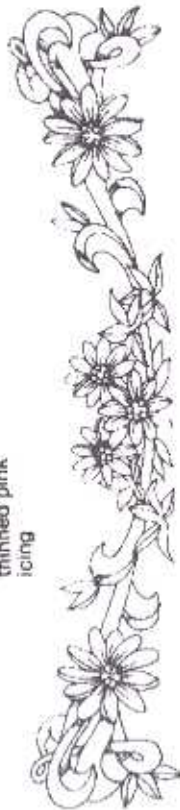
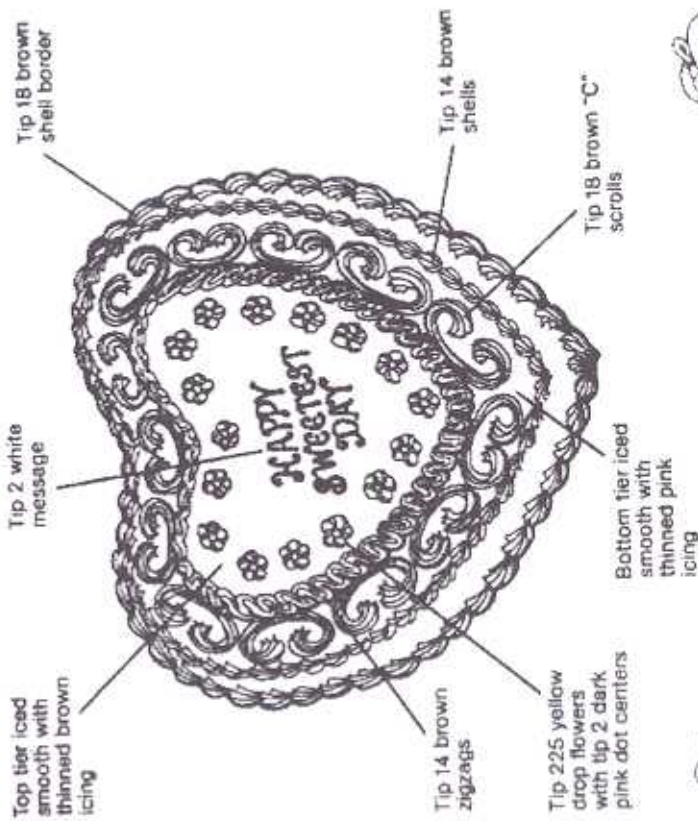


To Decorate Sweetest Day Cake

Use Wilton Paste Food Colors in Pink, Brown and Lemon Yellow.

- Tint 1 1/4 cups icing pink (thin with 2 teaspoons milk or 1 Tablespoon light corn syrup).
- Tint 1/4 cup icing yellow for drop flowers.
- Tint 1/4 cup icing dark pink for drop flower centers.
- Reserve 1/4 cup white icing for message.
- Tint 1 1/2 cups icing brown (thin 1/3 cup with 1/4 teaspoon milk or 1 teaspoon light corn syrup) to ice top tier smooth. Use remainder for "C" scrolls, zigzags and shells.



Wilton®

Complete Instructions for Baking & Decorating

Double Tier Heart Cake



PLEASE READ THROUGH INSTRUCTIONS BEFORE YOU DECORATE.

TO DECORATE CAKES you will need:

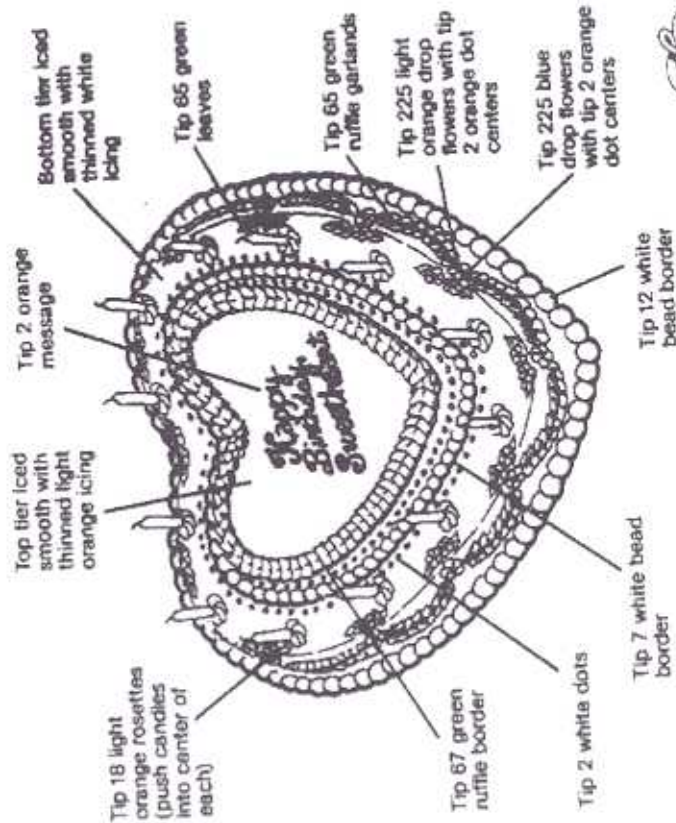
- Wilton Decorating Bag and Coupler or parchment paper triangles
- Tips 2 and 18
- Serving plate or cake board
- A 2-layer cake mix or ingredients to make your favorite layer cake recipe
- 3 1/2 cups buttercream icing (recipe in this booklet) or 3 packages of creamy vanilla type frosting mix (15.4 oz. box)
- Wilton Paste Food Colors: Pink and Leaf Green
(Alternate designs also use tips 2, 7, 12, 14, 18, 65, 67, 225 and Wilton Paste Food Colors in Pink, Golden Yellow, Orange, Sky Blue, Leaf Green, Brown and Lemon Yellow)



To Decorate Happy Birthday Cake

Use Wilton Paste Food Colors in Sky Blue, Orange and Leaf Green. You will also need birthday candles.

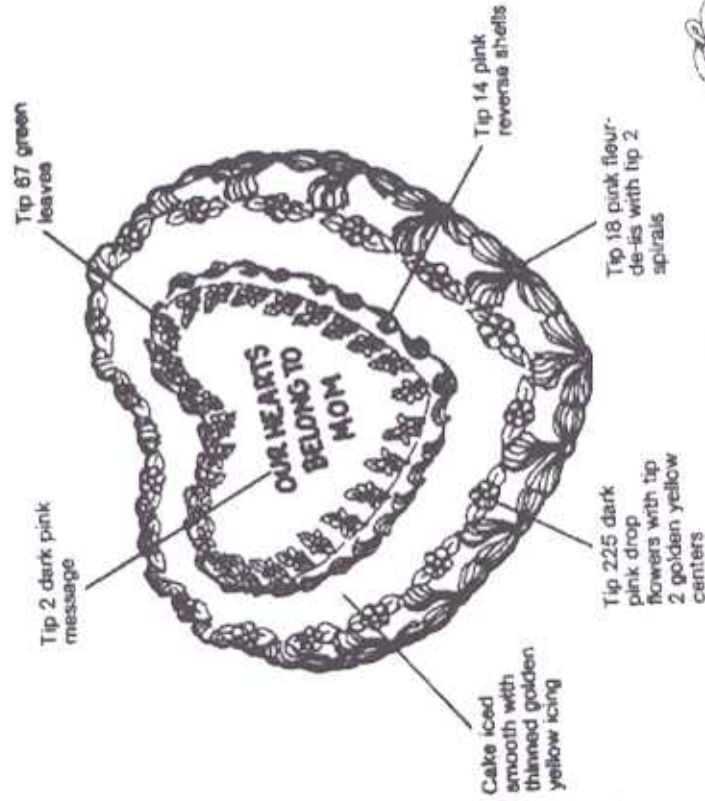
- Tint ¾ cup icing light orange (thin ½ cup with ½ teaspoon milk or 2 teaspoons light corn syrup) to ice top tier smooth. Use remainder for drop flowers.
- Tint ½ cup icing green for top tier border, side garlands and leaves.
- Tint ¼ cup icing orange for message and flower centers.
- Tint ¼ cup icing blue for drop flowers.
- Reserve 1¼ cups white icing (thin 1¼ cups with 2 teaspoons milk or 1 Tablespoon light corn syrup) to ice bottom tier smooth. Use remainder for bead and dot borders.



Mother's Day Cake

Use Wilton Paste Food Colors in Golden Yellow, Pink and Leaf Green.

- Tint ¾ cup icing pink for reverse shells on top tier and fleur-de-lis on bottom tier sides.
- Tint ¼ cup icing dark pink for drop flowers and printed message.
- Tint ¼ cup icing green for leaves.
- Tint ¼ cups icing golden yellow (thin 2 cups with 1 Tablespoon milk or 2 Tablespoons light corn syrup) for icing cake smooth. Use remainder for drop flower centers.





Decorating Your Timesaving Double Tier Heart Cake

To make the Valentine cake featured, you will need Wilton Paste Food Colors in Pink and Leaf Green.

We suggest you color all the icings at one time, while the cake cools. Refrigerate colored icings in covered containers until ready to use. With toothpick, mark bouquet on cake top.

- Tint 1 cup icing pink.
- Tint 1/4 cup icing green.
- Tint 2 1/4 cups icing light pink. (Thin with 1 Tablespoon milk or 2 Tablespoons light corn syrup for icing cake smooth.)

WITH THINNED LIGHT PINK ICING

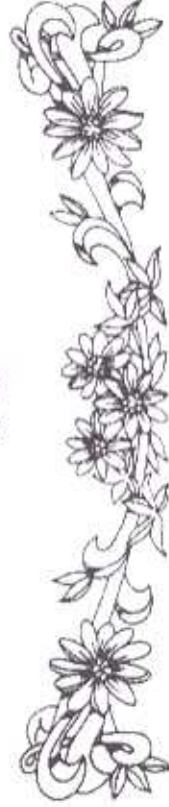
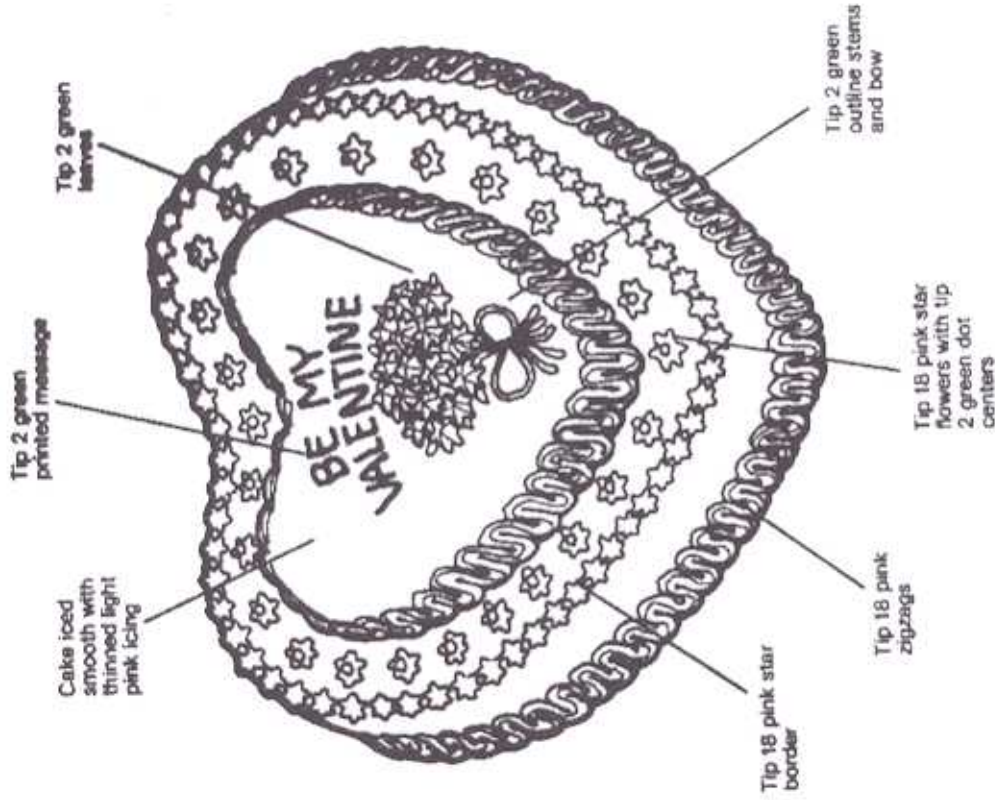
- Use spatula and icing directions to ice cake smooth.

WITH PINK ICING

- Use tip 18 and "To Make Zigzags" directions to cover top tier sides.
- Use tip 18 and "To Make Stars" directions to edge bottom tier cake top.
- Use tip 18 and "To Make Zigzags" directions to add base border on bottom tier.
- Use tip 18 and "To Make Stars" directions for bouquet on top tier cake top and around bottom tier cake tops.

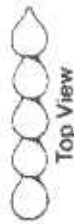
WITH GREEN ICING

- Use tip 2 and "To Outline" directions to add flower stems and bow on bouquet.
- Use tip 2 and "To Print" directions to print message on top tier.
- Use tip 2 and "To Make Dots" directions to add centers to star flowers.
- Use tip 2 and "To Make Leaves" directions to add leaves to flowers.



To Make Beads

Beads are made exactly like shells, only a round tip is used instead of a star tip. Use tip 2, and follow the shell directions.

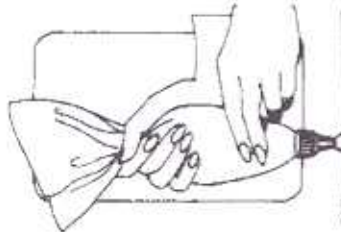


To Make Rosettes

Use tip 18. Hold decorating bag straight up and down with tip $\frac{1}{8}$ " above practice surface. Squeeze and hold tip in place momentarily, then move tip around to the right in a short circular motion, stopping pressure just before you reach your original starting point. Pull tip away and you have a rosette.

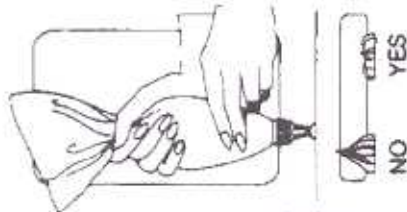


Top View



To Make Reverse Shells

Use tip 14. 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 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 18. Hold bag straight up and down (see illustration) with tip $\frac{1}{8}$ " above practice 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.



YES NO

NO YES

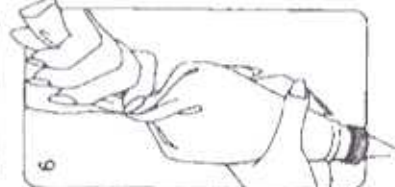
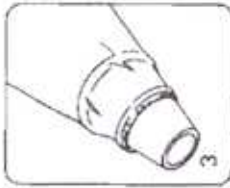
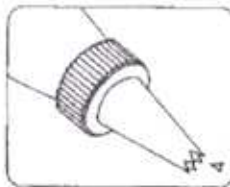
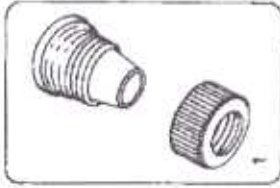


Using Your Decorating Bag And Coupler

You can make many different designs with just one decorating bagful of icing by using the Wilton coupler and changing 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 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.



To Write or Print

Use tip 2. Hold bag at an angle to the right side, so that your fingers face you. (See illustration.) The tip should lightly touch the cake as you write or print. Always write left to right.



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, touch spatula to icing and pull up.



To Make Flowers

Use tip 18 or 225 and hold bag straight up and down to your decorating surface, with your hand turned a quarter turn to the left. Touch tip to surface and as you squeeze out icing, turn your hand back to the right, stop pressure and pull tip away. Your flowers will be neatly formed only if you stop squeezing before you pull the tip away.

Hint: Make all your flowers on sheets of wax paper attached to the back of a sheet cake pan with icing. Dot all the flower centers with tip 2 and set flowers and wax paper in freezer to harden for at least 2 hours. Then when you're ready to place the flowers on a cake, dot the cake with icing, lift flowers off wax paper with spatula and slip onto dots of icing.



To Make Leaves

Thin 1/4 cup icing with a few drops milk and place in decorating bag fitted with tip 2 or 67. Hold bag at a 45° angle with tip lightly touching practice 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.

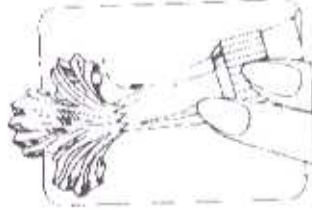


To Make Fleur-de-lis

Use tip 18. Make a shell as described in "To Make Shells" directions. Now, keeping bag at a 45° angle and starting to the left of this shell, squeeze bag to fan out an icing base. Then bring tip up, around, down. Repeat procedure making another shell to right. For an elongated look, taper shell tails longer than usual for an elegant look.

Trim base of fleur-de-lis with spirals.

Use tip 2. Starting in center, hold decorating bag straight up with tip 1/8" above surface. Squeeze, holding tip in place momentarily. Then move tip in a clockwise direction in a circular motion around center until spiral is completed. Stop pressure and pull tip away.



To Make Ruffle Border

Use tip 67. Hold decorating bag at 45° angle to surface with end of bag pointing towards you and lightly touch tip to surface. As you squeeze out icing with a steady pressure, move hand in a tight up-and-down motion around cake top. To end border, stop pressure and pull tip away.

To Make Ruffle Garland

Use tip 65. With toothpick, mark 12 equal scallops around cake side. Cover marks following procedure for Ruffle Border.



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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 white decorating, cut 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.



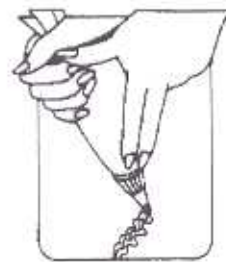
To Outline

Use tip 2. Hold bag at a 45° angle and touch tip to practice surface. (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 practice surface. To end an outline touch tip 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.



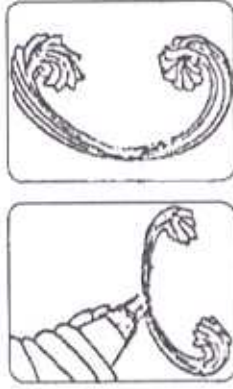
To Make Zigzags

Use tip 14, 18. 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 tight side-to-side motion for a zigzag effect. To end zigzag, stop pressure and pull tip away.



To Make "C" Scrolls

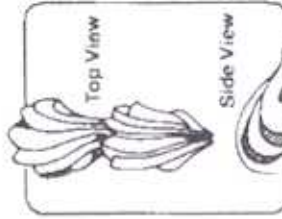
Use tip 18. Hold decorating bag at a 45° angle to your practice surface with tip lightly touching. Squeeze steadily, allowing base of shell to build up and fan out. As it does, lift tip slightly and begin forming "C", as you continue to squeeze with even pressure. As



you come near the end of "C" scroll, stop pressure and pull tip away. At end of "C" scroll add a shell, allowing base to build up and fan out. As it does, continue to squeeze with even pressure and join to end of "C" scroll.

To Make Shells

Use tip 14 or 18. Hold decorating bag at a 45° angle to practice surface with end of bag pointing towards you. Lightly touch tip to surface and squeeze until icing builds and fans out into a base. Then lift tip slightly and relax pressure as you pull tip down and towards you to make a tail. To make elongated shells, maintain pressure and pull to form longer tail. Stop pressure completely and pull tip away for a finished shell. 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, small shells, decrease pressure.

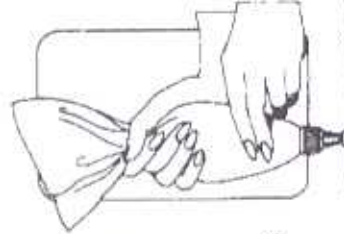


To Make Dots

Use tip 2. Hold decorating bag straight up and down with tip 1/8" above practice surface. Squeeze to form a dot, keeping tip in icing until dot is size you desire. Then stop pressure and pull tip away.



Top View





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 or use a vegetable oil with flour pan spray. (Do not use butter, margarine, liquid vegetable oil or vegetable oil pan spray.) 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 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 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 oven ~~45-50~~ 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 plates 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 3½ cups.

½ cup solid vegetable shortening
½ cup butter or margarine
1½ teaspoons vanilla

5 cups sifted confectioners' sugar
(There are 4 cups in a pound)
3 Tablespoons 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. For best results, keep icing bowl in refrigerator when not in use.

***NOTE:** If you would like your icing to be snow white, use Wilton White-White Liquid Icing Color with this Buttercream Icing recipe or use all vegetable shortening and flavor with clear vanilla.

Decorating With Frosting Mixes

If you would like to use a frosting mix, you will need three packages of the creamy vanilla type that will frost two 8" or 9" layers.

For each package of mix, use four less teaspoons water than package directs. Less water gives a stiffer consistency necessary for good decorating results. Each package makes about 1½ cups of 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 two 16.5 oz. cans of vanilla ready to spread frosting. Each can holds about 1¾ cups of 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 Food 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 food color into icing, then MIX WELL. Add paste food color gradually until you get the icing color you desire. Wilton Liquid Food Colors mix instantly and tend to give bright colors and pastels. Add liquid food color a drop at a time and mix well after each addition. Remember, whether you use liquid or paste food colors, add the color gradually until you get the color icing you desire.

When directions specify brown icing, you may substitute chocolate icing. Just use six Tablespoons unsweetened cocoa powder or melt two ounce squares of unsweetened chocolate and add to 1½ cups white icing. Mix well until blended.

When mixing dark colors like red, brown and black, add color in larger amounts. A word of caution when mixing a dark shade of Royal Blue icing — it can stain teeth, mouth and lips.