



Disney's
HERCULES

HERCULES CAKE PAN

Pan takes one 2-layer cake mix. Suggested tips, colors and instructions on back. Plastic Facemaker included.

HERCULES MOULE À GÂTEAU

Visage en plastique inclus. Vous pouvez utiliser un mélange à gâteau à 2 étages. Vous trouverez au verso les douilles, des couleurs et les instructions.

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BAKING & DECORATING INSTRUCTIONS

To Bake Cake: Preheat oven to 350°F or temperature per recipe directions. Your cake will unmold easily, without sticking, when you grease the inside of the pan completely using a pastry brush and solid vegetable shortening or vegetable oil pan spray (don't 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.

Make one 2-layer cake according to package or recipe directions; pour into pan. Bake cake on middle rack of 350° oven 30-40 minutes or until cake tests done according to recipe directions. Remove cake from oven and cool on cake rack for 10 minutes. So cake sits level and to prevent cracking, while still in pan, carefully slice off raised center portion. To unmold from pan, place cooling rack against cake and turn both cake rack and pan over. Be sure to hold cake, rack and boards close together while turning to prevent cake from cracking. **YIELD: 3 CUPS.**

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. Icing can be refrigerated in an airtight container for up to 2 weeks. Rewhip before using.

- 1/2 cup solid vegetable shortening
- 1/2 cup butter or margarine
- 1 teaspoon Wilton Clear Vanilla Extract
- 4 cups (1 lb.) sifted confectioners sugar
- 2 tablespoons milk

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 prepare, follow package directions.

Decorating with Wilton Icing: Wilton Creamy White Icing Mix. Excellent for tinting any shade required. Each package makes about 2 cups; you will need approximately 2-3 cans. **Decorating with Wilton Icing:** Ideal for all your decorating needs. Each 16.5 oz. can contains about 2 cups; you will need approximately 2-3 cans. **Coloring Your Icing:** Wilton Icing Colors are best for decorating because they are concentrated and give the deepest colors. Use a toothpick to swirl color into icing, then mix well. Add color gradually until you get the icing color you desire.

DECORATING TECHNIQUES

- To Ice Smooth:** With spatula, place icing on cake. Spread icing over area to be covered, running spatula lightly over the icing in the same direction.
- To Outline & Pipe-In:** Use tip 3. Hold bag at 45° angle. Touch tip to cake. Raise tip slightly and as you squeeze, guide tip along surface. To end outline, stop squeezing, touch tip to cake and pull tip away. Your stars will be neatly formed only if you stop squeezing before you pull the tip away, 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. For larger shells, increase pressure; for smaller shells, decrease pressure. Note: Right-handed decorators work from left to right; left-handers decorate right to left, except when printing or writing.
- 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, 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. For larger shells, increase pressure; for smaller shells, decrease pressure. Note: Right-handed decorators work from left to right; left-handers decorate right to left, except when printing or writing.
- 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. For larger shells, increase pressure; for smaller shells, decrease pressure. Note: Right-handed decorators work from left to right; left-handers decorate right to left, except when printing or writing.
- To Decorate the Hercules Cake You'll need:**
 - Wilton Decorating Bags & couplers or parchment triangles
 - (Instructions included with all bags)
 - Decorating tips 3, 16, 21
 - Wilton Icing Colors in Black, Copper (It skintone), Orange, Brown, Royal Blue, Violet, Buttercup Yellow, Golden Yellow, Wilton Cake Board, Parchment Wrap.

- Tint 1/2 cup royal blue with violet
- Tint 1/2 cup black
- Tint 1/4 cup grey (add a small amount of black)
- Tint 1/4 cup copper with orange and brown
- Tint 1/4 cup light blue
- Tint 1/2 cup light brown
- Tint 1/4 cup dark brown
- Tint 1/2 cup buttercup yellow with golden yellow
- Tint 1/4 cup copper with orange and brown
- Reserve 2 1/4 cups white (tint with 1 1/2 teaspoons light corn syrup)

INSTRUCTIONS DE CUISSON ET DE DÉCORATION DE HERCULES

Pour préparer le gâteau: Préchauffez le four à 180°C ou à la température indiquée dans votre recette. Une bonne préparation du moule facilitera le démoulage. Enduire l'intérieur du moule de shortening végétal (instructions incluses avec tous les sacs). Étendre le shortening de façon à couvrir toutes les parties en retrait. Saupoudrez environ 2 cuillères de soupe de farine dans le moule et secouez légèrement pour que la farine recouvre toutes les surfaces grasses. Retournez le moule et tapotez doucement pour enlever l'excédent de farine. Pour préparer le gâteau: Préchauffez le four à 180°C ou à la température indiquée dans votre recette. Une bonne préparation du moule facilitera le démoulage. Enduire l'intérieur du moule de shortening végétal (instructions incluses avec tous les sacs). Étendre le shortening de façon à couvrir toutes les parties en retrait. Saupoudrez environ 2 cuillères de soupe de farine dans le moule et secouez légèrement pour que la farine recouvre toutes les surfaces grasses. Retournez le moule et tapotez doucement pour enlever l'excédent de farine. Pour préparer le gâteau: Préchauffez le four à 180°C ou à la température indiquée dans votre recette. Une bonne préparation du moule facilitera le démoulage. Enduire l'intérieur du moule de shortening végétal (instructions incluses avec tous les sacs). Étendre le shortening de façon à couvrir toutes les parties en retrait. Saupoudrez environ 2 cuillères de soupe de farine dans le moule et secouez légèrement pour que la farine recouvre toutes les surfaces grasses. Retournez le moule et tapotez doucement pour enlever l'excédent de farine. Pour préparer le gâteau: Préchauffez le four à 180°C ou à la température indiquée dans votre recette. Une bonne préparation du moule facilitera le démoulage. Enduire l'intérieur du moule de shortening végétal (instructions incluses avec tous les sacs). Étendre le shortening de façon à couvrir toutes les parties en retrait. Saupoudrez environ 2 cuillères de soupe de farine dans le moule et secouez légèrement pour que la farine recouvre toutes les surfaces grasses. Retournez le moule et tapotez doucement pour enlever l'excédent de farine.



