



## Instructions for Baking & Decorating Horseshoe Cakes

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

- Wilton Decorating Bags and Coupler or parchment triangles
- Tips 3, 12, 16, 21, 67, 104 (alternate designs also use tips 2, 4, 7, 224, 225, 352.)
- Wilton Icing Colors in Violet, Orange, Leaf Green, Golden Yellow Sky Blue (alternate designs also use Brown, Lemon Yellow and Pink).
- One 2-layer cake mix or ingredients to make favorite layer cake recipe.
- Flower nail No. 7 for feature; art brush and uncooked spaghetti for alternates.
- Buttercream Icing (recipe inside).
- Cake Board, Fanci-Foil Wrap



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

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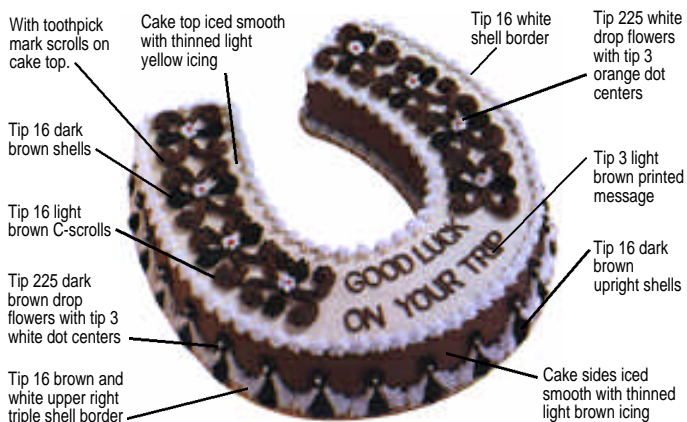
Stock No. 2105-3254

### To Decorate Going Away Cake

You will need Icing Colors in Brown, Orange and Golden Yellow. With toothpick mark scrolls on cake top.

Make 4 cups buttercream icing:

- Tint 1/2 cup light yellow (thin with 1 teaspoon light corn syrup).
- Tint 1 1/2 cups light brown (thin 1 cup with 2 teaspoons light corn syrup).
- Tint 1/2 cup dark brown
- Tint 1/4 cup orange
- Reserve 1 1/4 cups white



### Rainbow Day Cake

You will need Wilton Icing Colors in Sky Blue, Lemon Yellow, Brown and Orange; tips 3, and 16. With toothpick, mark rainbow, sun and cloud. For rays: Paint pieces of uncooked spaghetti with art brush dipped in orange icing color.

Make 4 cups buttercream icing:

- Tint 1/4 cup brown
- Tint 3/4 cup yellow
- Tint 1/2 cup blue
- Tint 1/2 cup orange
- Reserve 2 cups white icing (thin 1 cup with 2 teaspoons light corn syrup).

### To Decorate Rose Good Luck Cake

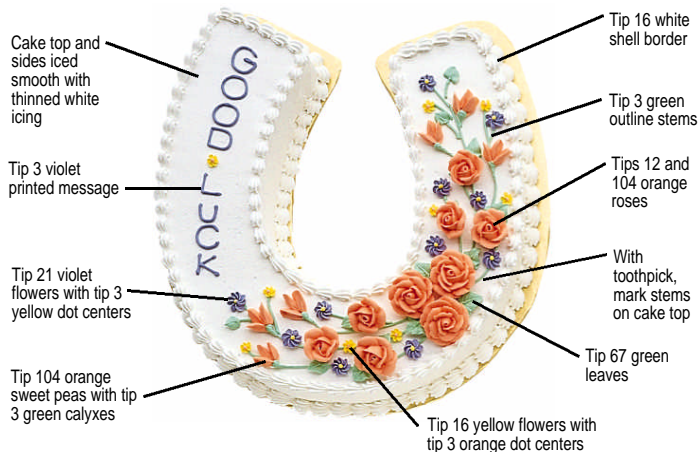
You will need Wilton Icing Colors in Violet, Orange, Golden Yellow, Leaf Green mixed with a small amount of Sky Blue; tips 3, 12, 16, 21, 67 and 104.

Make 4 cups buttercream icing:

- Tint 2/3 cup violet
- Tint 1/4 cup yellow
- Tint 3/4 cup orange
- Tint 1/2 cup green
- Reserve 3 cups of white (thin 2 cups with 4 teaspoons light corn syrup).

Make:

Tips 12 and 104 orange roses (3 large and 6 medium). Tip 16 yellow flowers with tip 3 orange dot centers (7). Tip 21 violet flowers with tip 3 yellow dot centers (11). Set aside.

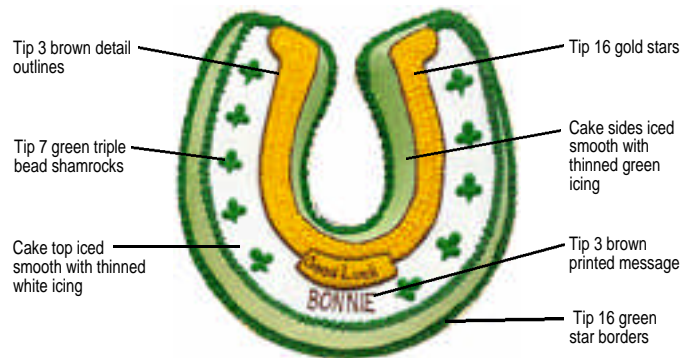


### To Decorate Shamrock Good Luck Cake

You will need Wilton icing colors in Golden Yellow, Leaf Green and Brown; tips 3, 7 and 16. With toothpick, mark inner horseshoe on cake top.

Make 4 cups buttercream icing:

- Tint 2 1/2 cups icing green (thin 1 cup with 2 teaspoons light corn syrup).
- Tint 1/2 cup icing gold
- Tint 1/4 cup icing brown
- Reserve 3/4 cup white (thin with 1 teaspoon light corn syrup).

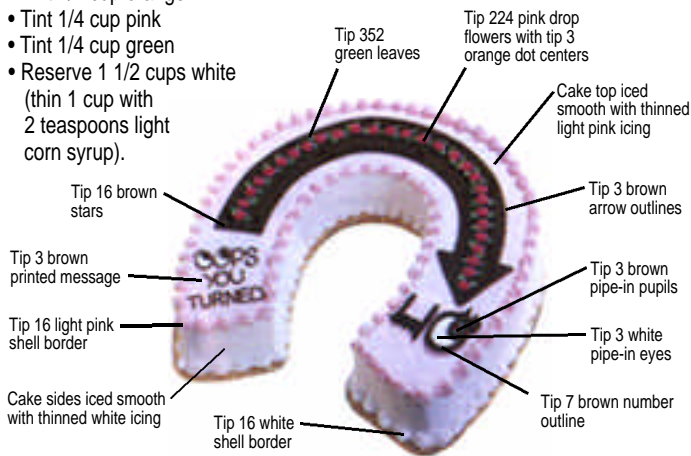


## To Decorate Fun Forty Cake

You will need Icing Colors in Pink, Orange, Brown and Leaf Green. With toothpick mark arrow and 40.

Make 4 cups buttercream icing:

- Tint 1 1/4 cups light pink (thin 1/2 cup with 1 teaspoon light corn syrup).
- Tint 1/2 cup brown
- Tint 1/4 cup orange
- Tint 1/4 cup pink
- Tint 1/4 cup green
- Reserve 1 1/2 cups white (thin 1 cup with 2 teaspoons light corn syrup).

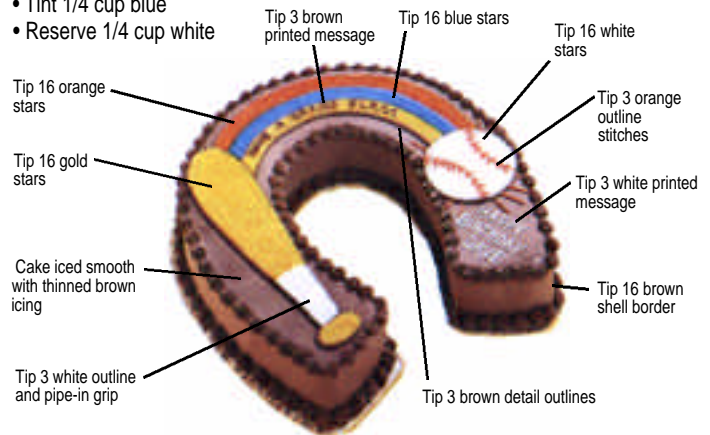


## To Decorate Big Hit Cake

You will need Icing Colors in Sky Blue, Orange, Golden Yellow and Brown. For ball motion: Paint pieces of uncooked spaghetti with art brush dipped in orange color. With toothpick, mark bat, arches and ball.

Make 4 cups buttercream icing:

- Tint 2 3/4 cups Brown (thin 1 1/2 cups with 1 tablespoon light corn syrup).
- Tint 1/2 cup gold
- Tint 1/4 cup orange
- Tint 1/4 cup blue
- Reserve 1/4 cup white



## For more Decorating Techniques & Tips

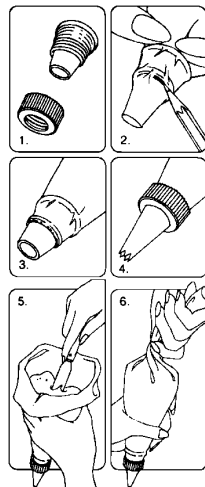
Visit our website at [www.wilton.com](http://www.wilton.com) - Learn To Decorate - Basic Decorating Lessons.

### 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.



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.

### 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.

## 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.

## 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.

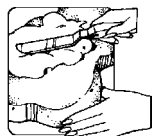
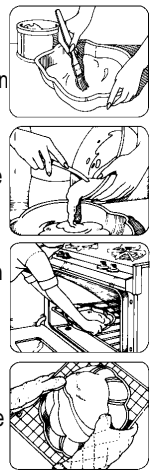
**Wilton Ready-to-Use Decorator's Icing:** You will need approximately 2-3 cans of our delicious white icing. Each 16.5 oz. can holds about 2 cups. It's ideal for all of your decorating needs – frosting, decorating and flower making.

## 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.

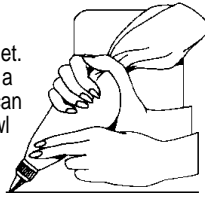
## Icing Smooth With A Spatula

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.



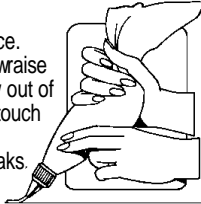
## Let's Practice Decorating

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.



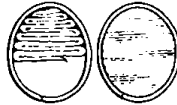
### To Make Outlines

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.



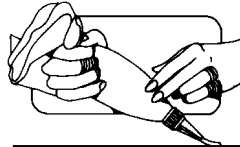
### To Outline & Pipe-In

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.



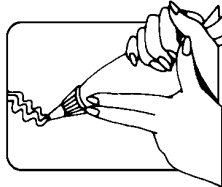
### To Write or Print

Use tip 2 or 3. Hold bag at a 45° angle to surface of cake with bag toward your right so that fingers face you (see illustration). As you write or print, always work from left to right. To write, squeeze out icing with a steady, even pressure as you glide tip along surface in a smooth continuous motion. Keep wrist straight; use your arm, not your fingers to form each line, letter or word. Tip should lightly touch cake at all times. To print, touch tip to surface and then raise tip slightly as you continue to squeeze. The icing will flow out of the tip while you direct it along surface. Stop squeezing and touch tip to surface to end each stroke of printed letter, then lift tip and pull away.



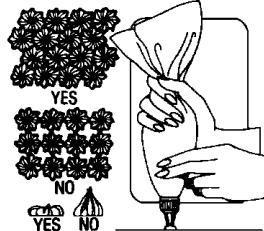
### To Make Zigzags

Use tip 16. Hold bag at a 45° angle with tip lightly touching surface. As you squeeze out icing with a steady, even pressure, move hand in a side-to-side motion for a zigzag effect. To end zigzag, stop pressure and pull tip away. Loose, overpiped zigzags are made following the basic zigzag technique. As you move the tip in the side-to-side motion, vary the width of the zigzags and overpipe areas to create dimension. Cover the entire area, with no background showing.



### 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.



TOPVIEW

### 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.

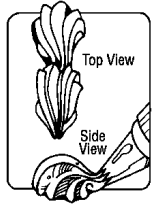


### To Make Bead Shamrock

Beads are made exactly like shells, only a round tip is used instead of a star tip. Use tip 7 and follow the shell directions. Make a cluster of three to form a shamrock.

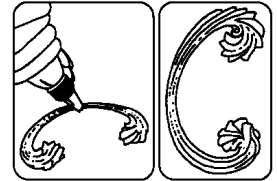
## To Make Shells

Use tip 16. 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.



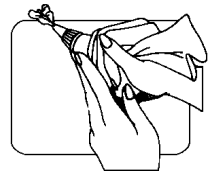
## To Make C Scrolls

Use tip 16. Hold bag at a 45° angle with tip lightly touching surface. 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 the 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. Then add a smaller "C" scroll to the inside of the larger "C" scroll.



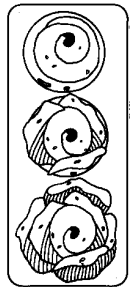
## To Make Leaves

Thin icing with a few drops of light corn syrup and place in decorating bag fitted with tip 67 or 352. Hold bag at a 45° angle with tip lightly touching 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.



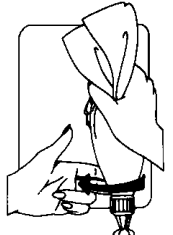
## To Make Roses

Secure a 2-in. square of waxed paper to 3 in. flower nail. Use tip 12, hold bag at 90° angle to nail and pipe a cone-shaped mound. Lift tip as icing builds up. Using tip 104, hold tip parallel to the side of the mound, narrow end up, turn nail as you pipe a ribbon of icing around top of cone. Keep turning nail as you pipe a petal, moving hand up and down to make indentations. Keep turning nail as you pipe petals, gradually slanting the narrow end of the tip outward. Add additional rows of petals for larger rose (1st row, 3 petals, 2nd row, 5 petals, 3rd row, 7 petals).



## To Make Flowers

Use tip 16, 21, 224 or 225. Hold bag at a 90° angle with tip lightly touching surface, with your hand turned a quarter turn to the left. Squeeze and keep tip in icing as flower is formed, then stop pressure and pull tip away. For swirled drop flowers, turn hand as you squeeze out icing. Your flowers will be neatly formed only if you stop squeezing before you pull tip away. Make all your flowers on sheets of waxed paper attached with icing to the back of a sheet pan. Add tip 3 dot centers. When using buttercream icing, leave flowers on waxed paper and place in freezer to harden for at least 2 hours. If using royal icing, let flowers air dry. To attach flowers, dot back of flower with icing and place flower in position.



## To Make Sweet Peas

Attach a sheet of waxed paper to the back of a cookie sheet with dots of icing. Make your flowers in horizontal rows. When sheet is full, loosen the waxed paper with a spatula to remove it and start again. You can freeze buttercream icing flowers (at least 2 hours) so they will be easier to arrange on your cake. Remove a few at a time as you decorate, so they stay firm. Use tip 104 and make center petal. Hold bag at 45° angle to surface so that back end of bag points towards you. touch wide end of tip to surface with narrow end of tip straight up. Squeeze, raise tip slightly and let icing roll into center petal. Stop pressure, lower tip, pull away. Make side petals. Touch wide end of tip to bottom left edge of center rolled petal, point narrow end up and out to the left. Squeeze, lift up slightly, stop pressure, lower tip, pull away. repeat procedure for right petal, starting at bottom edge of center petal. Add tip 3 calyx to flower base. Hold bag at 45° angle to surface so that end of bag points toward you. Insert tip into flower base and hold in place as you squeeze to build up pressure as you draw tip down narrowing calyx to a point.

