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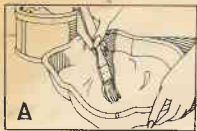
To decorate this cake, you will need Wilton Paste Colors in Christmas Red, Pink and Brown; tips 3, 16, 21. Quick 'n easy alternate uses Red Paste Color, Candy Melts™*; candy disks, hard candy ball, licorice, mini marshmallows.

Jolly Santa Cake Pan

Jolly Santa

Baking and Decorating Instructions

To Bake Cake:



Preheat oven to 350° or temp. per directions. Your cake will unmold easily, without sticking, if you grease the inside of the pan completely using a pastry brush and solid vegetable shortening or use a vegetable oil pan spray (see pic A). (Don't use butter, margarine or liquid vegetable oil). Spread shortening so that indentations are covered. Sprinkle about 2 Tbsps. flour inside and shake so that flour covers all greased areas. Turn upside down and tap lightly to remove excess flour.

Buttercream Icing Recipe

The thick creamy texture of this flavorful icing makes it ideal for decorating. It can be refrigerated in an airtight container for up to 2 weeks. Rewhip before using. Makes 2 cups. Make two recipes for this cake. Can be doubled, if using a heavy-duty mixer.

- 1/3 cup solid vegetable shortening
- 3 cups sifted confectioners sugar (There are 4 cups in a pound)
- 1/3 cup butter or margarine
- 1/4 teaspoon vanilla
- 1 Tablespoon plus 1 teaspoon 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.

Prepare 2-layer cake according to package or recipe directions; pour into pan. Bake on middle rack of 350° oven for 30 to 40 mins. or until cake tests done. Remove cake from oven and cool on cake rack for 10 mins.

So cake sits level and to prevent cracking, while in pan, cut away the raised center portion with serrated knife. To unmold cake, place cooling rack against cake and turn both rack and pan over (see pic B). Remove pan. Cool at least 1 hr. Brush off loose crumbs.



Decorating With Icing Mixes:

You'll need 2 pkgs. of WILTON ICING MIX to decorate your cake. Prepare, following pkg. directions. Each pkg. makes about 2 cups. Our Icing Mix is in Creamy White (excellent for tinting).

Decorating With Canned Icing:

You'll need three 16.5 oz. cans of vanilla frosting. Each can yields about 1 1/2 cups. Hint: Refrigerate before using. If icing becomes too soft, place decorating bag in refrigerator until chilled and firm.

Coloring Icing:

Wilton Paste Icing Colors are best for decorating because they are concentrated to give the deepest colors. To use, dip a toothpick into color, then swirl into icing. Mix well with a small spatula.

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 away. To Pipe-In: Use tip 3. Squeeze out rows of lines to fill area. Pat icing down with finger tip dipped in cornstarch or smooth with dampened art brush.



To Make Stars

Use tip 16. Hold bag straight up and down above cake. Squeeze until a star is formed. Stop pressure and pull tip away.



To Make Pull-Out Stars

Use tip 21. Hold bag at a 45° angle to surface. As you squeeze out icing, pull tip up and away from surface. When icing strand is long enough, stop pressure and pull decorating tip away. Begin at bottom of area to be covered and work upward.

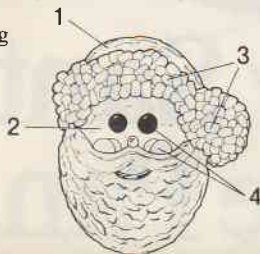
To Make Pull-Out Stripes

Use tip 21. Hold decorating bag at 45° angle to surface. As you squeeze out icing with a steady, even pressure, move tip in vertical direction laying out a ribbed stripe of icing. To end stripe, stop pressure and pull tip away. Make uniform stripes side-by-side until area is covered. Overlap stripes for dimension.

Quick-to-decorate Santa Cake

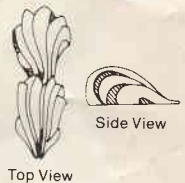
1. Ice cap red (takes 1/2 cup).
2. Ice face pink (takes 1/4 cup).
3. Ice "fur" trim and pompon on cap and generously spread white icing on mustache and beard (takes 1 1/2 cups).
4. Add Candy Melts™ eyes, candy disk cheeks, licorice mouth and hard candy nose. Trim cap with mini marshmallows.

*brand confectionery coating



To Make Shells

Use tip 21. Hold bag at a 45° angle slightly above cake 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 cake. Stop pressure and pull tip away without lifting tip off surface to draw shell to a point.



To Make Zigzags

Use tip 21. Hold bag at a 45° angle with tip lightly touching cake. As you squeeze out icing with steady, even pressure, in a tight, side-to-side motion.

To Make Reverse Shells

Use tip 21. Hold bag at a 45° angle, slightly above cake. Squeeze until icing builds and fans into a base, then swing tip around to the left in a rosette shape. Relax pressure to form tail. Stop and pull-out tip away. Pipe next shell, but swing tip to the right.

To Make Dots

Use tip 3. Hold bag straight up and down with tip 1/8 in off cake. Squeeze to form a dot, keeping tip in icing until desired size is reached. Stop pressure and pull tip away. Smooth with finger dipped in cornstarch.

To Decorate a Jolly Santa Cake You'll Need:

- Wilton decorating bags & coupler or parchment triangles (instructions included with all bags).
- Decorating tips 3, 16, 21.
- Wilton Paste Icing Colors in Christmas Red, Brown and Pink.
- Make 4 cups of buttercream icing:

- Tint 1/4 cup brown.
- Tint 1/4 cup red.
- Tint 1/4 cup pink.
- Reserve 3/4 cups white (thin 1 cup with 2 teaspoons light corn syrup).

(Decorate in numerical order.)

1. Ice sides smooth with thinned white
2. Tip 3 red outline mouth
3. Tip 3 (or 12 for cheeks) pink and brown outline and pipe-in
4. Tip 16 pink stars
5. Tip 16 red stars
6. Tip 21 white zigzags
7. Tip 21 white reverse shells
8. Tip 21 white pull-out stars
9. Tip 21 white pull-out stripes
10. Tip 21 white shells

