



# Instructions for Baking & Decorating Lady Bug Cakes

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

- Wilton Decorating Bags, Couplers or Parchment Triangles
  - Decorating tips 3, 16 (alternate designs use tips 4, 6, 12, 18, 224)
  - Wilton Icing Colors in No-Taste Red, Black (alternate designs use Lemon Yellow, Golden Yellow, Rose, Violet)
  - Cake Board, Fanci-Foil Wrap or serving tray
  - One 2-layer cake mix or ingredients to make favorite layer cake recipe
  - Cornstarch, light corn syrup
  - Buttercream, Royal Icings (recipes included), Wilton Chocolate Ready-To-Use Decorator Icing
  - Alternate designs use Copper Heart Cookie Cutter; 6 in. Lollipop Sticks; candy-coated chocolates, black shoestring licorice, white round wafer candy, spice drops, cardboard, sugar cone, cellophane tape
- We recommend hand washing pan in hot, soapy water.



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

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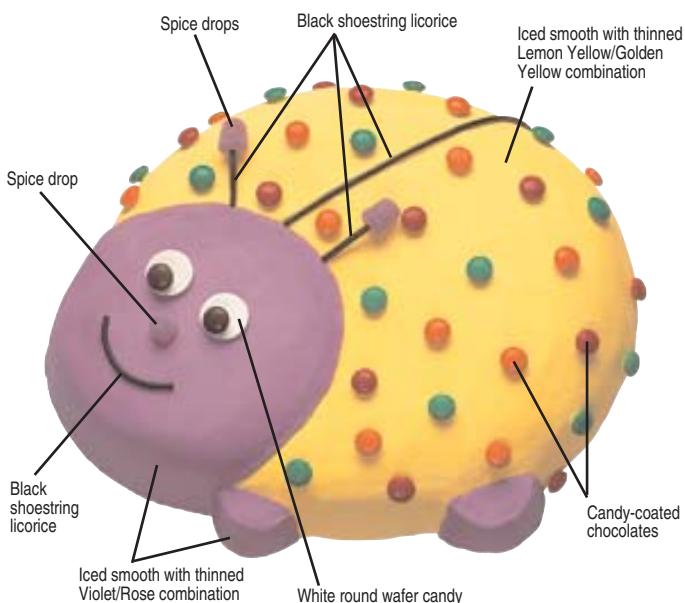
Stock No. 2105-3316

## To Decorate Seeing Spots

Use Wilton Icing Colors in Lemon Yellow, Golden Yellow, Violet, Rose; candy-coated chocolates, black shoestring licorice, white round wafer candy, spice drops. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 2 cups buttercream icing:

- Tint 1 1/4 cups Lemon Yellow/Golden Yellow combination (thin with 4 teaspoons light corn syrup)
- Tint 3/4 cup Violet/Rose combination (thin with 2 teaspoons light corn syrup)



## To Decorate Lady Bug

Use tips 3, 16; Wilton Icing Colors in No-Taste Red, Black; Wilton Chocolate Ready-To-Use Decorator Icing. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 1 1/2 cups buttercream icing:

- Tint 1 1/4 cups red
- Reserve 1/4 cup white

Tint 1/4 cups Chocolate Ready-To-Use Decorator Icing Black

### WITH BLACK ICING

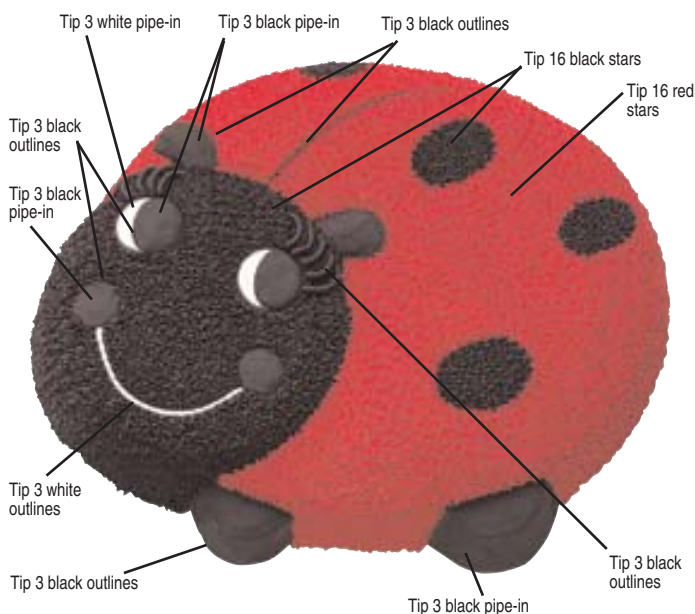
- Use tip 3 and "To Outline" directions to outline eyes, cheeks, antennae, feet and line between wings.
- Use tip 3 and "To Pipe-In" directions to pipe-in feet, antennae and eye pupils (smooth with finger dipped in cornstarch).
- Use tip 16 and "To Make Stars" directions to cover face and spots on wings.
- Use tip 3 and "To Pipe-In" directions to pipe-in cheeks (smooth with finger dipped in cornstarch).
- Use tip 3 and "To Outline" directions to outline eyelashes.

### WITH WHITE ICING

- Use tip 3 and "To Outline" directions to outline mouth.
- Use tip 3 and "To Pipe-In" directions to pipe-in whites of eyes (smooth with finger dipped in cornstarch).

### WITH RED ICING

- Use tip 16 and "To Make Stars" directions to cover wings.



## Bake Easy™

### Convenient Non-Stick Spray!

For cakes that turn out beautifully every time, start by spraying pans with Bake Easy. This non-stick spray helps your cakes release perfectly with fewer crumbs for easier icing and a flawless decorated cake. Just a light, even coating does the job. Use Bake Easy for all mixes and recipes—cupcakes, brownies, breads and more. Versatile for all types of baking and cooking. 6 oz. **702-6018**



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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. **702-6016**



## To Decorate What's The Buzz?

Use tips 4, 12, 18; Wilton Icing Colors in Black, Lemon Yellow, Golden Yellow; Wilton Chocolate Ready-To-Use Decorator Icing; Copper Heart Cookie Cutter; 6 in. Lollipop Sticks; cardboard, sugar cone. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 1½ cups of buttercream icing:

- Tint 1 cup Lemon Yellow/Golden Yellow combination
- Reserve ½ cup white

Tint 1¾ cups Chocolate Ready-To-Use Decorator Icing Black

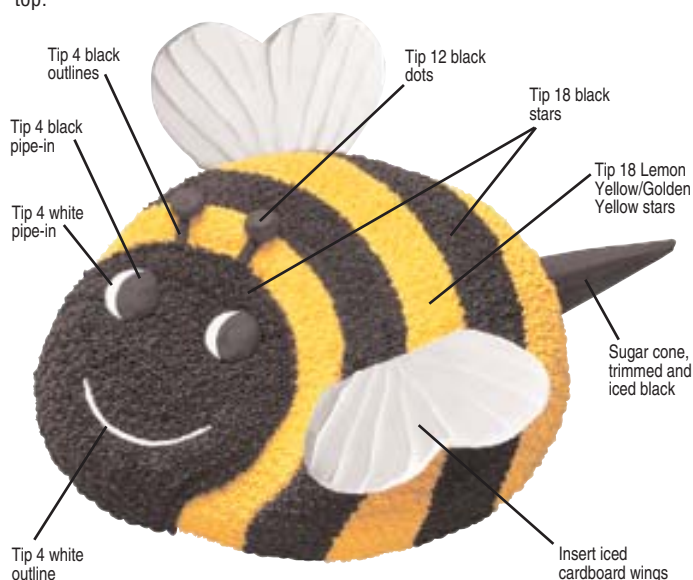
### To Make 2 Wings

Trace heart cookie cutter on cardboard; cut out. Cut 1 ½ in. off pointed ends of hearts. Ice smooth in white icing with spatula; let dry. tape lollipop sticks to backs

### To Make Stinger

Trim sugar cone to 3 in. and ice smooth with black icing.

To place stinger on cake, insert lollipop stick into cake and position iced cone on top.



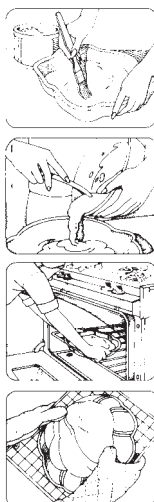
## Baking Instructions

Preheat oven to 350°F or 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 or **Bake Easy Non-Stick Spray** for easy release).

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.



## To Decorate Cute Little Critter

Use tips 2, 3, 6, 12, 224; Wilton Icing Colors in Rose, Black. We suggest that you tint all icing at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use.

Make 2½ cups buttercream icing:

- Tint 1¼ cups light rose (thin with 4 teaspoons light corn syrup)
- Tint 1 cup rose (thin ¾ cups with 2 teaspoons light corn syrup)

- Tint ¼ cup black

- Reserve ¼ cup white

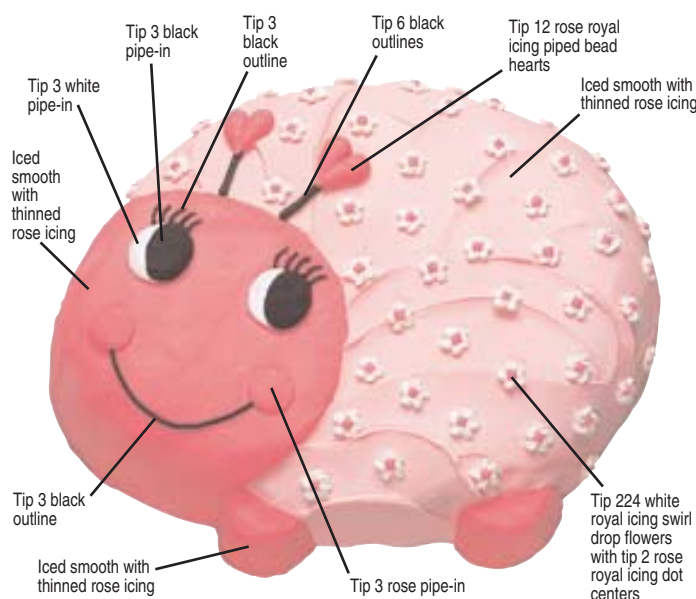
Make 1 cup royal icing:

- Tint ¼ cup rose

- Reserve ¾ cup white

In advance, use tip 224 and white royal icing to make 55 swirl drop flowers with tip 2 rose royal icing dot centers; let dry. Use tip 12 and rose icing to pipe 2 bead heart-shaped antennae tops; let dry.

**Note:** Trim antennae area off cake before icing.



## For more Decorating Techniques & Tips

Visit our website at [www.wilton.com](http://www.wilton.com) -

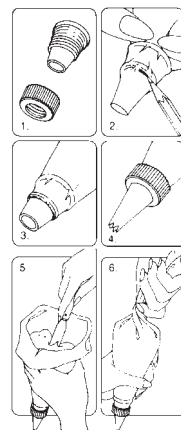
**Learn To Decorate - Basic Decorating Lessons**

## 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.





## 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 icing mix, you will need three 15.4 oz. packages of the creamy vanilla type that will ice two 8 in. or 9 in. layers. For each package of icing mix, use four less teaspoons water than package directs. Each package makes about 1¾ 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 – icing, decorating and flower making.

## 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.

½ cup solid vegetable shortening      2 Tablespoons milk  
½ cup butter or margarine      1 teaspoon Wilton Clear Vanilla Extract  
4 cups (1 lb.) sifted confectioner's 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.

## About Royal Icing

Before you make the following recipe, be sure your mixing bowl and utensils are grease free. Any trace of grease causes Royal Icing to break down. Royal Icing may be kept tightly covered at room temperature for two weeks. To re-use, beat it to restore original consistency. Unless you have a heavy-duty mixer, do not double the recipe; make it twice.

## Royal Icing Recipe

3 level Tablespoons Meringue Powder Mix  
6 Tablespoons water  
4 cups sifted confectioner's sugar  
Beat all ingredients at low speed for 7 to 10 minutes (10-12 minutes on high speed for portable mixer), until icing forms peaks. Yield: 3 cups.

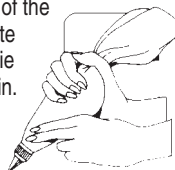
## Coloring Your Icing

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.

## Let's Practice Decorating

Use decorating bag and coupler as directed. 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.



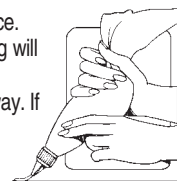
## Icing Smooth With A Spatula

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 3, 4 or 6. 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.



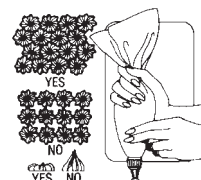
## To Outline & Pipe-In

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 Make Stars

Use tip 16 or 18. Hold bag straight up and down (see illustration) with tip ¼ 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.



## To Make Dots

Use tip 2 or 12. 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.

TOP VIEW



## To Make Beads

Use tip 12. Hold bag at 90° angle to surface, with end of bag pointing towards you. Lightly touch tip to surface and squeeze until icing builds up 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. Stop pressure completely and pull tip away for a finished bead. Practice this procedure until you can produce a clean bead shape. To make a row of beads, rest head of one on tail of preceding bead. For larger beads, increase pressure, for smaller beads, decrease pressure.

TOP VIEW



## To Make Swirl Drop Flowers

Use tip 224. hold bag straight up and down to your decorating surface. with your hand turned a quarter to the left. Touch tip to surface and , as you squeeze out icing, turn 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 tip away. Make all your flowers on sheets of waxed paper attached with icing to the back of a sheet pan. Add tip 2 dot centers and let air dry. To attach flowers, dot back of flower with icing and place flower in position.

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