



Instructions for Baking & Decorating Stand-Up Lamb Cakes

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

- Wilton Decorating Bags and Couplers or parchment paper triangles.
- 6 cups cake batter (pound cake, or any batter that produces a firm cake will do).
Cake mixes yield between 4 1/2-6 cups batter; pound cakes approximately 4 cups.
- Cake Board, Fanci-Foil Wrap or serving tray.
- For **Rainbow Lamb**: Pink, Lemon Yellow, Sky Blue, Leaf Green Icing Colors; Buttercream Icing (recipe included); shredded coconut; jelly beans.
- For **Sugar Sprinkled Lamb**: Buttercream Icing (recipe inside); ribbon trim; raisins; confectioners' sugar.
- For **Easter Sunday Centerpiece**: Tips 3, 14, 21, 67; Pink and Brown Icing Colors; Royal Icing (Meringue Powder needed) and Buttercream Icing (recipes included); Lily Nail Set; Yellow Stamens; artificial Easter grass.
- For **Simply Beautiful Lamb**: Leaf Green Icing Color; Buttercream Icing (recipe inside); string licorice; ribbon trim; shredded coconut; jelly beans.
- For **Elegant Bread Lamb**: Wilton Easter Lollipop and Easter Treats Candy Molds; Rosemary Fruit Bread Recipe (included); butter; 10-12 in. stem fresh rosemary; edible violets; twine.



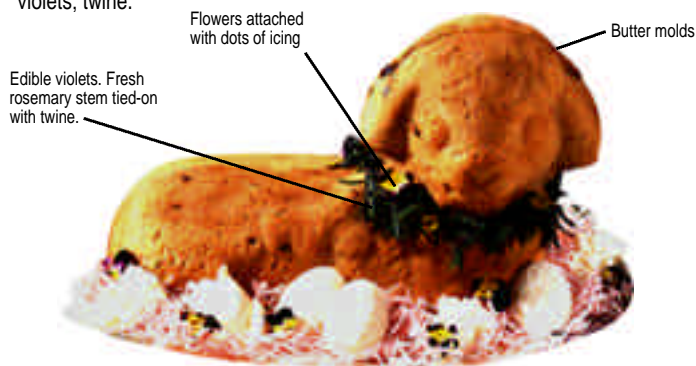
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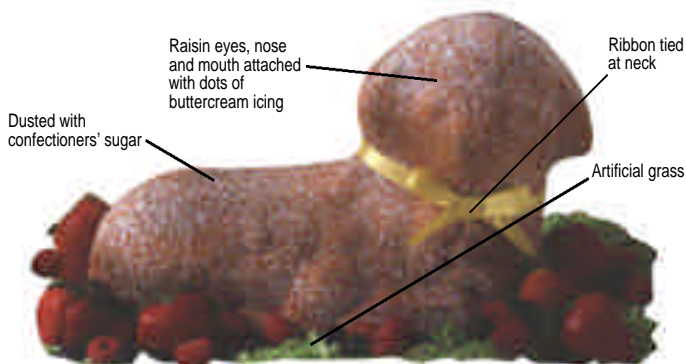
To Decorate Elegant Bread Lamb

You will need Wilton Easter Lollipop and Easter Treats Candy Molds; Rosemary Fruit Bread recipe; butter; 10-12 in. stem fresh rosemary; edible violets; twine.



To Decorate Sugar Sprinkled Lamb

You will need confectioners' sugar, raisins, ribbon and Buttercream Icing to attach raisins.



To Decorate Easter Sunday Centerpiece

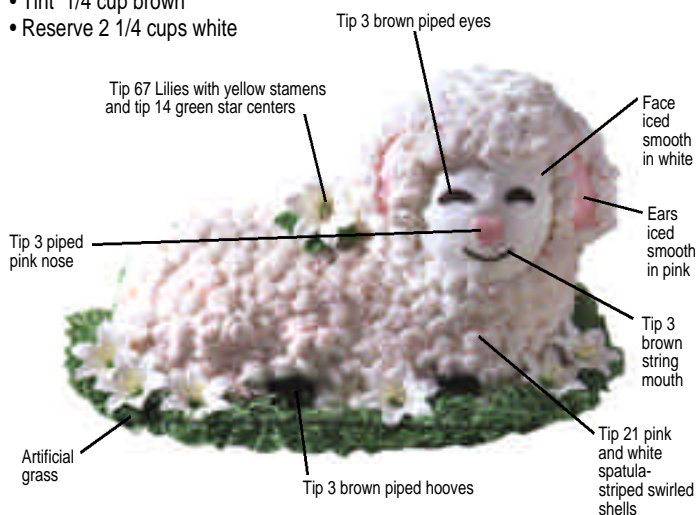
You will need tips 3, 14, 21 and 67; Wilton Icing Colors in Pink and Brown; Royal and Buttercream Icing; Lily Nail Set; Yellow Stamens; artificial grass. We suggest that you tint coconut and all icings at one time while cake cools. Refrigerate tinted icings in covered containers until ready to use. Make royal icing flowers in advance.

Using Royal Icing make:

- 12 tip 67 Lilies with tip 14 green star and yellow stamen centers.

Make 3 3/4 cups Buttercream Icing:

- Tint 1 1/4 cups pink
- Tint 1/4 cup brown
- Reserve 2 1/4 cups white

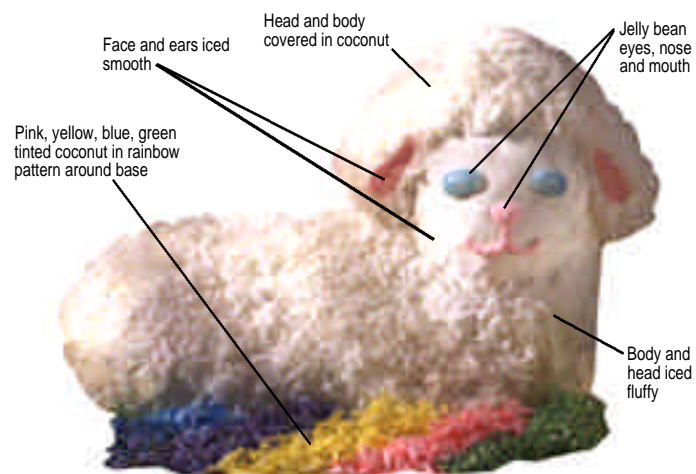


To Decorate Rainbow Lamb

You will need Wilton icing Colors in Pink, Lemon Yellow, Sky Blue and Leaf Green; Buttercream Icing; 3 3/4 cups shredded coconut, jelly beans

Make 4 cups Buttercream Icing:

- Tint 1/3 cup pink
- Tint 1/3 cup yellow
- Tint 1/3 cup blue
- Tint 1/3 cup green
- Reserve 2 1/3 cups white



Cake Release

For perfect, crumb-free cakes!

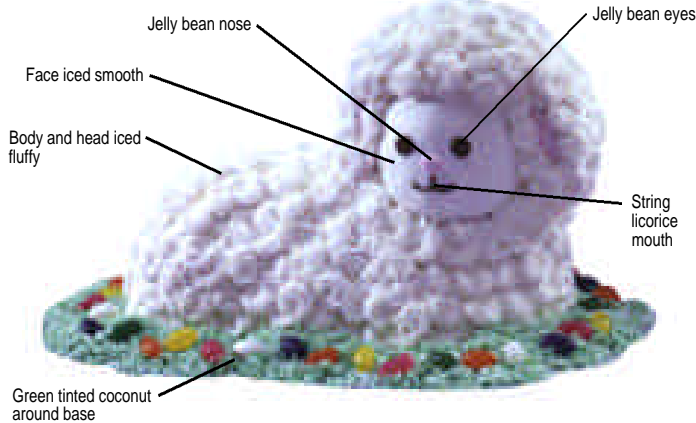
No need to grease and flour your baking pan – Cake Release coats in one step. Simply spread Cake Release lightly on pan bottom and sides with a pastry brush and fill with batter. Cakes release perfectly without crumbs every time, giving you the ideal surface for decorating. Now in convenient dispensing bottle. Certified Kosher. 8 oz.

702-6016



To Decorate Simply Beautiful Lamb

You will need Wilton Icing Color in Leaf Green; Buttercream Icing; jelly beans; string licorice; 2 cups shredded coconut; Make 4 cups buttercream Icing. Tint coconut green



Rosemary Fruit Bread

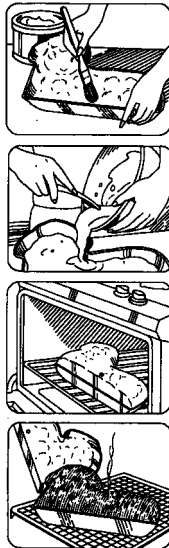
4-4 1/2 cups all purpose flour	1/2 teaspoon crushed rosemary
1/3 cup sugar	1 1/3 cups hot water (120-130°F)
1/2 teaspoon salt	1 egg
1 package fast-rising yeast	1/2 cup diced dried fruit bits
5 tablespoons butter, cut into small pieces	

Grease pan. In a large bowl, combine 2 cups flour, sugar, salt, yeast, butter and rosemary. Gradually add hot water, stirring to melt butter. Add egg; beat well. Stir in dried fruit bits and enough remaining flour to make a soft dough. Knead dough on lightly floured surface 8 to 10 minutes, or until smooth and elastic. Place in back of prepared pan; tie top of pan over bottom with string; let dough rise 30 minutes, or until doubled in size. Preheat oven to 350° F. Bake bread 35 to 40 minutes or until lightly browned. Remove from pan and cool. Serve with molded butter, made with candy molds. Serves 12-14.

Baking Instructions

Preheat oven to 325°F. Spray inside of pan halves with Wilton Cake Release or generously grease inside of pan halves with solid vegetable shortening using a pastry brush. Be sure to cover all indentations. If using shortening, sprinkle about two tablespoons flour inside each pan half and shake so flour covers all greased surfaces. Turn pan halves 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. Pan may be sprayed with vegetable oil spray instead. A heavy batter is necessary for this cake. Pound cake, pudding-added cake, or pound cake variation on cake mix work well. A regular 2-layer cake recipe or mix is not recommended. Make mix according to package directions, or use your favorite scratch recipe. You will need 5 cups of batter (most boxed pound cake mixes yield 4 cups; 2-layer mixes yields 4-6 cups). Pour batter into front half of pan. The batter must come right to the rim, almost to the point of overflowing. Snap the back half of the pan in place and tie pans tightly together in two places with household string or wire, to prevent rising batter from forcing pans apart.

Bake on middle rack of oven for 1 hour, 10 minutes. Top half of pan may be removed during last 10 minutes of baking to check cake, Spread aluminum foil of bottom rack of oven to catch any batter that might seep through while baking. When cake is done, remove from oven and place on cake rack to cool for 5 minutes. Then remove top half of pan and cool 5 minutes more. Replace top pan, turn cake over and remove bottom pan. It may be necessary to tap pan with the handle of a spatula to free cake from pan. NOW, let cake rest in front half of pan, lying down, until completely cool. (At least 8 hours). Remove cake from pan by placing one hand gently on cake surface and setting cake and pan upright on serving platter. Then carefully slip top away from cake. If cake does not stand level, trim bottom or prop underneath with icing.



For more Decorating Techniques & Tips

Visit our website at www.wilton.com -

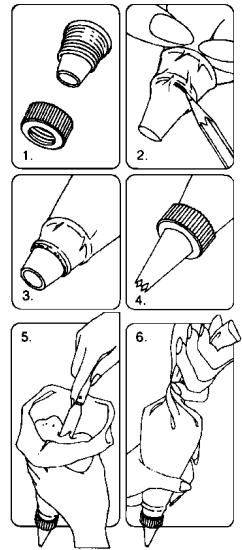
Learn To Decorate - Basic Decorating Lessons.

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 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 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.

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.

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.

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 confectioners' 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.

Decorating With Frosting Mixes

You can get delicious, creamy icing that is ideal for decorating with a convenient Wilton Creamy White Icing Mix. You will need 2-3 packages to decorate your cake. 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.

Decorating With Canned Icings

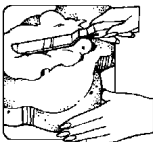
You will need three to four 16.5 oz. cans of vanilla ready-to-spread frosting. Each can holds about 1 1/2 cups. For best results, refrigerate icing before decorating. If icing becomes too soft during decorating, simply place decorating bag in refrigerator until chilled and firm enough to continue decorating.

To Tint Coconut

Place shredded coconut in a plastic sandwich bag. Add a few drops of icing color (diluted slightly with water). Shake and knead bag until color is evenly distributed.

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 Lilies

Place an aluminum foil square in the bottom half of Lily Nail (use largest diameter cup). Press in top half to form a foil cup. remove the top half. Lightly spray foil with vegetable oil spray. This makes it easier to remove flower from foil after icing has dried and reduces breakage.

Use royal icing. Use tip 67, pipe a long petal inside the nail, pulling it out over the edge of the nail into a point. Pipe two more petals, evenly spaced. Then pipe three more petals in spaces between first three, overlapping slightly. Pipe a tip 14 star into center, push in yellow stamens. Lift out flower and foil to dry.

To Mold Butter

Let butter come to room temperature to soften (do not melt). Press butter into candy molds. Freeze about 30-40 minutes. Remove and keep refrigerated until serving. (Hint: Just before serving, place molded butter back in freezer for a few minutes. This will make it easier to remove butter from serving plate).

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.

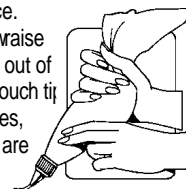
As you decorate, periodically twist the bag down further, forcing the icing down into the tip. Use fingers of other hand to guide as you decorate.

For more about decorating, refer to the Wilton Yearbook of Cake Decorating.



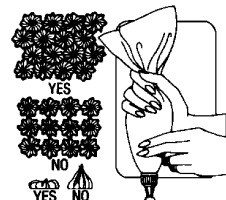
To Make Outlines

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 Make Stars

Use tip 14. 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.



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 Spatula Stripe Bag For Two-Toned Effect

With a small spatula, put a stripe of pink icing into an empty decorating bag, starting at the base of the bag near the tip. Now fill the bag with white icing, working on the opposite side so pink icing stripe isn't smeared. Squeeze bag until two-tone stripe of icing is coming out, then pipe swirled shells with tip 21.

To Make Swirled Shells

Use tip 21. Hold decorating bag at a 45° angle to surface with tip lightly touching. Squeeze steadily, allowing base of shell to build up and fan out. As it does, lift tip slightly and relax pressure as you pull tip down and around to the right to make a curved tail. Stop pressure and pull tip away. repeat procedure, and as you relax pressure this time, pull tip down and around to the left to make a curved tail. Continue alternating directions of the swirled shells for a curly effect.



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Millions have learned how much fun cake decorating can be in Wilton Method Classes. Our students keep coming back for more, because each Wilton Class helps anyone get beautiful results – even those who have never decorated before! The secret of success? Wilton Method Instructors. Their friendly, patient way of teaching makes learning a pleasure. Our Instructors work with you, giving personal attention to help you perfect each technique. Wilton Method Instructors make learning fun.

Response from students has been so amazing that we've added new classes, featuring more ways to decorate great cakes and treats. Now you can be ready for any occasion, with the perfect, personalized dessert. Imagine the great things you can make – colorful cakes for kids' birthdays featuring today's hottest characters, beautiful floral basket cakes for Mom, charming gingerbread house centerpieces to make your holiday festive. We'll show you how to do it all!